

TECHNICAL EXHIBIT -1 a

PERFORMANCE REQUIREMENTS

SUMMARY

Full Food Service - (FFS)

PERFORMANCE REQUIREMENT SUMMARY
PERFORMANCE REQUIREMENT SUMMARY - FULL FOOD SERVICE (FFS)
BASE PERIOD: 01 JAN 2001 THROUGH 30 SEP 2005

1 <i>REQUIRED SERVICE (RS)</i>	2 <i>STANDARD</i>	3 <i>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</i>	4 <i>METHOD OF SURVEILLANCE</i>	5 <i>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</i>
RS 1 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%
RS 2 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%
RS 3 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%
RS 4 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%
RS 5 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%
RS 6 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%
RS 7 This RS is Reserved for Future Use.				

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RS 8 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%
RS 9 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	4.0%
RS 10 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%
RS 11 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%
RS 12 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%
RS 13 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	3.7%
RS 14 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%

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RS 15 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%
RS 16 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%
RS 17 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%
RS 18 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%
RS 19 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%
RS 20 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%
RS 21 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%

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REQUIRED SERVICE (RS)	STANDARD	LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)	METHOD OF SURVEILLANCE	MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT
RS 21 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%
RS 22 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%
RS 23 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%
RS 24 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%
RS 25 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%
RS 27 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%
RS 28 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%	Planned Inspection	4.0%

PERFORMANCE REQUIREMENT SUMMARY - FULL FOOD SERVICE (FFS)
FIRST OPTION YEAR: 01 OCT 2005 THROUGH 30 SEP 2006

<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>
RS1 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%
RS2 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%
RS3 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%
RS4 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%
RS5 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%
RS6 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%
RS7 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%

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RS 9 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%
RS 9 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	3.9%
RS 10 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%
RS 11 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%
RS 11 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%
RS 11 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%
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RS 15 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%
RS 16 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%
RS 17 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%
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RS 21 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%

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RS 23 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%
RS 24 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%
RS 25 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%
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RS 27 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%
RS 28 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%

**PERFORMANCE REQUIREMENT SUMMARY - FULL FOOD SERVICE (FFS)
SECOND OPTION YEAR: 01 OCT 2006 THROUGH 30 SEP 2007**

<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>
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RS2 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%
RS3 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%
RS4 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%
RS5 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%
RS6 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%
RS7 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%

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SECOND OPTION YEAR: 01 OCT 2006 THROUGH 30 SEP 2007

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**PERFORMANCE REQUIREMENT SUMMARY - FULL FOOD SERVICE (FFS)
THIRD OPTION YEAR: 01 OCT 2007 THROUGH 30 SEP 2008**

<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>
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 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%
 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%
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PERFORMANCE REQUIREMENT SUMMARY - FULL FOOD SERVICE (FFS)
THIRD OPTION YEAR: 01 OCT 2007 THROUGH 30 SEP 2008

<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>
RS3 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%
RS4 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	3.9%
RS10 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%
RS11 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%
RS12 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%
RS13 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%
RS14 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%

PERFORMANCE REQUIREMENT SUMMARY - FULL FOOD SERVICE (FFS)
THIRD OPTION YEAR: 01 OCT 2007 THROUGH 30 SEP 2008

<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>
RS 11 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%
RS 12 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%
RS 13 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%
RS 14 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%
RS 15 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%
RS 21 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%
RS 22 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)
THIRD OPTION YEAR: 01 OCT 2007 THROUGH 30 SEP 2008**

<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>
 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%
 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%
 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%
 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%
 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%
 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%
 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%	<u>Planned Inspection</u>	3.9%

TECHNICAL EXHIBIT -1

PERFORMANCE REQUIREMENTS
SUMMARY

TEXT

**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.

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.

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.

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 described 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 b

**PERFORMANCE REQUIREMENTS SUMMARY
MANAGEMENT AND MESS ATTENDANT SERVICES
(M&MA)**

PERFORMANCE REQUIREMENT SUMMARY - MANAGEMENT AND MESS ATTENDANT (M&MA)
BASE PERIOD: 01 JAN 2001 THROUGH 30 SEP 2005

<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>
 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%
 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%
 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%
 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%
 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%
 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%
 This RS is Reserved for Future Use.				

TECHNICAL EXHIBIT 1B
PERFORMANCE REQUIREMENT SUMMARY - MANAGEMENT AND MESS ATTENDANT (M&MA)
BASE PERIOD: 01 JAN 2001 THROUGH 30 SEP 2005

<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>
RS 8 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%
RS 9 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	4.0%
RS 10 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%
RS 11 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%
RS 12 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%
RS 13 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%
RS 14 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%

TECHNICAL EXHIBIT 1B
PERFORMANCE REQUIREMENT SUMMARY - MANAGEMENT AND MESS ATTENDANT (M&MA)
BASE PERIOD: 01 JAN 2001 THROUGH 30 SEP 2005

<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>
RS 15 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%
RS 16 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%
RS 17 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%
RS 18 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%	Planned Inspection	3.6%
RS 19 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%
RS 20 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%
RS 21 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%

<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>
RS 2.1 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%
RS 2.2 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%
RS 2.4 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%
RS 2.5 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%
RS 2.6 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%
RS 2.7 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%
RS 2.8 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 - MANAGEMENT AND MESS ATTENDANT (M&MA)

FIRST OPTION YEAR: 01 OCT 2005 THROUGH 30 SEP 2006

1 <i>REQUIRED SERVICE (RS)</i>	2 <i>STANDARD</i>	3 <i>LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)</i>	4 <i>METHOD OF SURVEILLANCE</i>	5 <i>MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT</i>
RS1 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%
RS2 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%
RS3 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%
RS4 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%
RS5 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%
RS6 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%
RS7 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%

PERFORMANCE REQUIREMENT SUMMARY - MANAGEMENT AND MESS ATTENDANT (M&MA)

FIRST OPTION YEAR: 01 OCT 2005 THROUGH 30 SEP 2006

<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>
RS 9 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%
RS 9 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	3.9%
RS 10 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%
RS 11 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%
RS 12 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%
RS 11 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%
RS 11 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%

TECHNICAL EXHIBIT 1B
PERFORMANCE REQUIREMENT SUMMARY - MANAGEMENT AND MESS ATTENDANT (M&MA)
FIRST OPTION YEAR: 01 OCT 2005 THROUGH 30 SEP 2006








<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>
RS 15 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%
RS 16 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%
RS 17 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%
RS 18 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%
RS 19 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%
RS 20 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%
RS 21 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%

TECHNICAL EXHIBIT 1B
PERFORMANCE REQUIREMENT SUMMARY - MANAGEMENT AND MESS ATTENDANT (M&MA)
FIRST OPTION YEAR: 01 OCT 2005 THROUGH 30 SEP 2006

<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>
RS 2 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%
RS 3 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%
RS 4 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%
RS 25 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%
RS 26 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%
RS 27 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%
RS 28 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%	Planned Inspection	3.9%

PERFORMANCE REQUIREMENT SUMMARY - MANAGEMENT AND MESS ATTENDANT (M&MA)

SECOND OPTION YEAR: 01 OCT 2006 THROUGH 30 SEP 2007

REQUIRED SERVICE (RS)	STANDARD	LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)	METHOD OF SURVEILLANCE	MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT
 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%
 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%
 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%
 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%
 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%
 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%
 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%

TECHNICAL EXHIBIT 1B
PERFORMANCE REQUIREMENT SUMMARY - MANAGEMENT AND MESS ATTENDANT (M&MA)
SECOND OPTION YEAR: 01 OCT 2006 THROUGH 30 SEP 2007

<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>
RS 8 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%
RS 9 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	3.9%
RS 10 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%
RS 11 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%
RS 12 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%
RS 13 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%
RS 14 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%

TECHNICAL EXHIBIT 1B
PERFORMANCE REQUIREMENT SUMMARY - MANAGEMENT AND MESS ATTENDANT (M&MA)
SECOND OPTION YEAR: 01 OCT 2006 THROUGH 30 SEP 2007

<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>
RS 15 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%
RS 16 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%
RS 17 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%
RS 18 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%
RS 19 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%
RS 20 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%
RS 21 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%

TECHNICAL EXHIBIT 1B
PERFORMANCE REQUIREMENT SUMMARY - MANAGEMENT AND MESS ATTENDANT (M&MA)
SECOND OPTION YEAR: 01 OCT 2006 THROUGH 30 SEP 2007

<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>
RS 22 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%
RS 23 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%
RS 24 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%
RS 25 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%
RS 26 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%
RS 27 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%
RS 28 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%	Planned Inspection	3.9%

TECHNICAL EXHIBIT 1B **TE1b- Page 13 of 16**
PERFORMANCE REQUIREMENT SUMMARY - MANAGEMENT AND MESS ATTENDANT (M&MA)
THIRD OPTION YEAR: 01 OCT 2007 THROUGH 30 SEP 2008

<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>
RS1 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%
RS2 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%
RS3 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%
RS4 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%
RS5 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%
RS6 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%
RS7 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%

PERFORMANCE REQUIREMENT SUMMARY - MANAGEMENT AND MESS ATTENDANT (M&MA)

THIRD OPTION YEAR: 01 OCT 2007 THROUGH 30 SEP 2008

REQUIRED SERVICE (RS)	STANDARD	LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)	METHOD OF SURVEILLANCE	MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT
RS 8 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%
RS 9 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	3.9%
RS 10 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%
RS 11 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%
RS 12 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%
RS 13 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%
RS 14 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%

TECHNICAL EXHIBIT 1B
PERFORMANCE REQUIREMENT SUMMARY - MANAGEMENT AND MESS ATTENDANT (M&MA)
THIRD OPTION YEAR: 01 OCT 2007 THROUGH 30 SEP 2008

<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>
RS 15 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%
RS 16 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%
RS 17 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%
RS 18 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%
RS 19 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%
RS 20 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%
RS 21 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%

TECHNICAL EXHIBIT 1B
PERFORMANCE REQUIREMENT SUMMARY - MANAGEMENT AND MESS ATTENDANT (M&MA)
THIRD OPTION YEAR: 01 OCT 2007 THROUGH 30 SEP 2008

<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>
RS 22 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%
RS 23 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%
RS 24 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%
RS 25 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%
RS 26 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%
RS 27 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%
RS 28 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 -1 c








PERFORMANCE REQUIREMENTS SUMMARY

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

PERFORMANCE REQUIREMENT SUMMARY - BRIG MESSHALL MANAGEMENT AND FOOD

PREPARATION (M&FP)

BASE PERIOD: 01 JAN 2001 THROUGH 30 SEP 2005

REQUIRED SERVICE (RS)	STANDARD	LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)	METHOD OF SURVEILLANCE	MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT
 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%
 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%
 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%
 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%
 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%
 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%
 This RS is Reserved for Future Use.				

PERFORMANCE REQUIREMENT SUMMARY - BRIG MESSHALL MANAGEMENT AND FOOD

PREPARATION (M&FP)

BASE PERIOD: 01 JAN 2001 THROUGH 30 SEP 2005

REQUIRED SERVICE (RS)	STANDARD	LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)	METHOD OF SURVEILLANCE	MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT
RS1 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%
RS2 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%
RS10 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%
RS11 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%
RS12 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%
RS13 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%
RS14 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%

PERFORMANCE REQUIREMENT SUMMARY - BRIG MESSHALL MANAGEMENT AND FOOD

PREPARATION (M&FP)



BASE PERIOD: 01 JAN 2001 THROUGH 30 SEP 2005

REQUIRED SERVICE (RS)	STANDARD	LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)	METHOD OF SURVEILLANCE	MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT
RS 16 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%	Planned Inspection	4.7%
RS 16 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%
RS 17 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%
RS 18 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%
RS 19 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%
RS 20 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%

PERFORMANCE REQUIREMENT SUMMARY - BRIG MESSHALL MANAGEMENT AND FOOD

PREPARATION (M&FP)








BASE PERIOD: 01 JAN 2001 THROUGH 30 SEP 2005

<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>
 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%
 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%

PERFORMANCE REQUIREMENT SUMMARY - BRIG MESSHALL MANAGEMENT AND FOOD

PREPARATION (M&FP)

FIRST OPTION YEAR: 01 OCT 2005 THROUGH 30 SEP 2006

REQUIRED SERVICE (RS)	STANDARD	LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)	METHOD OF SURVEILLANCE	MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT
 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%
 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%
 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%
 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%
 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%
 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%
 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%

PERFORMANCE REQUIREMENT SUMMARY - BRIG MESSHALL MANAGEMENT AND FOOD

PREPARATION (M&FP)

FIRST OPTION YEAR: 01 OCT 2005 THROUGH 30 SEP 2006

REQUIRED SERVICE (RS)	STANDARD	LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)	METHOD OF SURVEILLANCE	MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT
RS 8 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%
RS 9 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	4.8%
RS 10 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%
RS 11 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%
RS 12 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%
RS 13 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%
RS 14 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%

PERFORMANCE REQUIREMENT SUMMARY - BRIG MESSHALL MANAGEMENT AND FOOD

PREPARATION (M&FP)

FIRST OPTION YEAR: 01 OCT 2005 THROUGH 30 SEP 2006

REQUIRED SERVICE (RS)	STANDARD	LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)	METHOD OF SURVEILLANCE	MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT
RS 15 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%	Random Inspection	4.6%
RS 16 Perform Sanitation and Housekeeping Services Par. C5.14 and Perform Cleaning Services per Technical Exhibit 4 – Cleaning Frequency Requirements Par. C1.27 (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	5.0%
RS 17 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%
RS 18 Provide Equipment Cleaning Services Par. C514.7 (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	4.2%
RS 19 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%
RS 20 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%

PERFORMANCE REQUIREMENT SUMMARY - BRIG MESSHALL MANAGEMENT AND FOOD

PREPARATION (M&FP)

FIRST OPTION YEAR: 01 OCT 2005 THROUGH 30 SEP 2006

REQUIRED SERVICE (RS)	STANDARD	LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)	METHOD OF SURVEILLANCE	MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT
RS 21 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%
RS 22 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%

PERFORMANCE REQUIREMENT SUMMARY - BRIG MESSHALL MANAGEMENT AND FOOD

PREPARATION (M&FP)

SECOND OPTION YEAR: 01 OCT 2006 THROUGH 30 SEP 2007

REQUIRED SERVICE (RS)	STANDARD	LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)	METHOD OF SURVEILLANCE	MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT
RS1 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%
RS2 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%
RS3 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%
RS4 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%
RS5 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%
RS6 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%
RS7 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%

REQUIRED SERVICE (RS)	STANDARD	LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)	METHOD OF SURVEILLANCE	MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT
RS 8 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%
RS 9 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	4.8%
RS 10 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%
RS 11 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%
RS 12 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%
RS 13 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%
RS 14 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%

PERFORMANCE REQUIREMENT SUMMARY - BRIG MESSHALL MANAGEMENT AND FOOD

PREPARATION (M&FP)



SECOND OPTION YEAR: 01 OCT 2006 THROUGH 30 SEP 2007

REQUIRED SERVICE (RS)	STANDARD	LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)	METHOD OF SURVEILLANCE	MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT
RS 16 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%	Random Inspection	4.6%
RS 16 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%
RS 17 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%
RS 18 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%
RS 19 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%
RS 20 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%

PERFORMANCE REQUIREMENT SUMMARY - BRIG MESSHALL MANAGEMENT AND FOOD

PREPARATION (M&FP)

SECOND OPTION YEAR: 01 OCT 2006 THROUGH 30 SEP 2007

<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>
 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%
 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%

PERFORMANCE REQUIREMENT SUMMARY - BRIG MESSHALL MANAGEMENT AND FOOD

PREPARATION (M&FP)

THIRD OPTION YEAR: 01 OCT 2007 THROUGH 30 SEP 2008

REQUIRED SERVICE (RS)	STANDARD	LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)	METHOD OF SURVEILLANCE	MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT
RS1 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%
RS2 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%
RS3 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%
RS4 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%
RS5 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%
RS6 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%
RS7 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%

PERFORMANCE REQUIREMENT SUMMARY - BRIG MESSHALL MANAGEMENT AND FOOD

PREPARATION (M&FP)

THIRD OPTION YEAR: 01 OCT 2007 THROUGH 30 SEP 2008

REQUIRED SERVICE (RS)	STANDARD	LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)	METHOD OF SURVEILLANCE	MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT
RS 8 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%
RS 9 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	4.8%
RS 10 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%
RS 11 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%
RS 12 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%
RS 13 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%
RS 14 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%

THIRD OPTION YEAR: 01 OCT 2007 THROUGH 30 SEP 2008

REQUIRED SERVICE (RS)	STANDARD	LOT SIZE AND ACCEPTABLE QUALITY LEVEL (AQL)	METHOD OF SURVEILLANCE	MAXIMUM PAYMENT PERCENTAGE FOR MEETING THE PERFORMANCE REQUIREMENT
RS 15 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%	Planned Inspection	4.6%
RS 16 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%
RS 17 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%
RS 18 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%
RS 19 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%
RS 20 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%

PERFORMANCE REQUIREMENT SUMMARY - BRIG MESSHALL MANAGEMENT AND FOOD

PREPARATION (M&FP)

THIRD OPTION YEAR: 01 OCT 2007 THROUGH 30 SEP 2008

<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>
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%
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

**MESSHALL ESTIMATED WORK LOAD
INFORMATION**

ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Marine Corps Air Station (MCAS) Miramar, CA ,
Messhall 5500 - located between Jupiter and Polaris Road.

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 hrs prior to the serving of the first meal of the operational day and to a minimum of 1 ½ hrs 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	Trailers
Breakfast	0530-0730	0600-1000	
Lunch	1100-1300	1000-1400	1000-1300
Dinner	1600-1800	1600-1800	1500-1700
Breakfast/Brunch	0800-1100	N/A	
Supper	1500-1700	N/A	
Midrats	2300-0100		

The first weekend of each month Breakfast/Brunch meal is 0700-1200 (in support of reservists).

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

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

ESTIMATED WORK LOAD INFORMATION

5. **Building capacity:**

- a. Estimated Messhall Design Capacity - 1,352 patrons
- b. Estimated Seating Capacity - One Turn - 676 (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. (1) line inside (1) take out window
Self-Service Area (s)	***	
Beverage Lines:	***	
Full Menu/Cafeteria Line	3	
Fast Food/Carry-Out Line	1/1	
Salad Bars:	***	
Main Line	2	
Fast Food Line	0	
Self-Serve Bars:	***	
Pastry/Dessert Bar (s)	1	
Pasta Bar (s)	1	
Taco Bar (s)		
Deli Bar (s)	1	This bar will not be self service
Pancake/Waffle Bar (s)	1	
Soup Bar (s)	1	
Potato Bar (s)	1	
Ice Cream Bar (s)	1	This bar will not be self service
Misc Areas:		
Decorative Carts		
Individual Serving Cereal Dispensers		
Headcount/cashier/point of sale stations	1/1	Patron flow sensitive.

ESTIMATED WORK LOAD INFORMATION**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: 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)	Midrats
Jan 98	3,308	10,038	8,588	2,640	2,714	1,058
Feb 98	3,196	10,116	8,297	1,871	2,668	1,283
Mar 98	3,913	11,120	9,034	2,793	2,200	1,227
Apr 98	3,922	12,516	10,571	2,101	2,235	1,393
May 98	3,958	12,535	10,082	2,874	2,704	1,598
Jun 98	4,323	13,592	11,017	2,691	2,257	1,579
Jul 98	4,279	13,319	10,197	2,538	2,755	1,695
Aug 98	4,350	26,088	11,030	3,022	2,375	1,429
Sep 98	5,072	16,319	12,754	2,977	3,233	2,130
Oct 98	6,077	18,616	14,296	3,957	3,726	2,287
Nov 98	5,534	18,077	14,025	4,578	6,166	1,160
Dec 98	6,430	21,571	16,607	4,090	4,892	1,307
Total	54,362	183,907	136,498	36,132	37,925	18,146

ESTIMATED WORK LOAD INFORMATION

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):

TRAILER #2

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98		149	60		
Feb 98		1,740	883		
Mar 98		1,925	688		
Apr 98		1,753	1,109		
May 98		2,459	1,090		
Jun 98		2,422	1,043		
Jul 98		2,227	1,047		
Aug 98		2,116	987		
Sep 98		2,451	1,258		
Oct 98		2,515	1,029		
Nov 98		1,063	458		
Dec 98		2,363	765		
Total		23,183	10,417		

c. TRAILER #3 opened 19 Oct 98

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Oct 98		505	338		
Nov 98		595	310		
Dec 98		1,026	373		
Total		2,126	1,021		

ESTIMATED WORK LOAD INFORMATION

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):

TRAILER #5 opened 11 Jan - 23 Feb 99

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 99		504	333		
Feb 99		671	295		
Total		1,175	628		

c. TRAILER #6 opened 22 Feb 99 still in operation

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Feb 99		395	184		
Mar 99		704	249		
Total		1,099	433		

ESTIMATED WORK LOAD INFORMATION

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):

BOX LUNCHES

Month/Year	Breakfast	Lunch	Dinner	Breakfast/Brunch	Dinner/Brunch (Supper)
Jan 98		437			
Feb 98		901			
Mar 98		964			
Apr 98		1,278			
May 98		946			
Jun 98		1,934			
Jul 98		2,410			
Aug 98		7,318*			
Sep 98		2,463			
Oct 98		3,329			
Nov 98		2,493			
Dec 98		3,571			
Total		28,044			

* The 1998 Miramar Air Show accounted for 4,566 of the 7,318 box lunches

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		379			
Feb 98		241			
Mar 98		433			
Apr 98		219			
May 98		391			
Jun 98		447			
Jul 98		326			
Aug 98		318			
Sep 98		411			
Oct 98		520			
Nov 98		266			
Dec 98		299			
Total		4,250			

ESTIMATED WORK LOAD INFORMATION

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	N/A	
WEEKEND DAYS	N/A	
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	691	Porcelain
Dining Areas (Mess Decks)	13,952	Porcelain
Serving Lines (Main Menu and Fast Food)	4,420	Porcelain
Self Serve Areas (Main Menu and Fast Food)		
Galley (Kitchen)	3,091	Quarry Tile
Scullery (Dishwashing & Clean Storage)	1,485	Quarry Tile
Pot and Pan Washing and Storage	1,148	Quarry Tile
Bakery (may be part of Galley)	605	Quarry Tile
Vegetable Preparation Room	920	Quarry Tile
Non-Food Storage Rooms (Property Room)	185	Quarry Tile
Office Spaces	614	Quarry Tile
Refrigerated Storage Areas (Freezers and Chillers)	2,316	Quarry Tile
Rest Rooms (employee and patron)	1,076	Porcelain
Dry Stores Room	1,098	Quarry Tile
GI House (Cleaning Equip Storage)	383	Porcelain
Loading Dock, Ramps, Steps, & Aprons	9,725	Porcelain
Exterior (Outdoor) Walk-in Reefer (s)	None	-----
TOTAL SQUARE FOOTAGE	41,709	

ESTIMATED WORK LOAD INFORMATION

12. Additional service areas/responsibilities:

ITEM	QUANTITY	REMARKS
Exterior Windows	243	
Interior Windows	119	
Venetian/Vertical Blinds		Vertical blinds for exterior (patio) windows.
Drapes and/or Curtains		Curtains for 1/3 of interior windows.
Ceiling Fans	15	
Artificial Foliage/Plants		
- Hanging		
- Floor	10	
- Corner	5	
Television Sets & Brackets	4	
Wall Art (Pictures, Paintings, Plaques, Etc.)	10	
Decorative Carts		
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. 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. 471,548 meals.

Flight Line Feeding

Menu

Grilled Hamburgers

Grilled Hotdogs

Sloppy Joe Sandwich

Italian Sausage Sandwich

Cold Cut Sandwich (variety of 3) prepared in messhall transported to trailers

Turkey, bologna, salami, tuna salad, roast beef

Soup of the Day

Chili n' Rice

Potato Chips

ESTIMATED WORK LOAD INFORMATION

Cookies

Sandwich of the Day Fajitas, Corn dogs, Pastrami, Grilled Cheese

Ass't Drinks

TRAILERS SIZE/ DISTANCE FROM MESSHALL

TRAILER #2 42 SQ-FT 1.5 MILES

TRAILER #3 50 SQ-FT 1.1 MILES

TRAILER #6 50 SQ-FT 2 MILES

*** A fourth trailer (#1 69 SQ-FT 1.2 MILES) will be added some time in the future.**

The Contractor's major tasks include but are not limited to:

Staffing of trailer with qualified personnel during the meal periods

Prior to beginning of the meal posting of menu for the day

Provided meal service to patrons

Remove all food items at the end of each meal period

Cleaning trailer's counter space, equipment and utensils

Cashier and Meal Verification Recorder are required at each trailer site

Ground maintenance, including sweeping area around trailer, trash removal and general policing of the area.

Periodical cleaning of patrons tables before, during and after the meal

ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Marine Corps Mountain Warfare Training Center (MWTC), Bridgeport, CA, Messhall 3006

MANAGEMENT AND MESS ATTENDANT (MMA) 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 DURING TRAINING	** NO TRAINING ** CYCLE
Breakfast	0530 to 0730	0600 to 0715
Lunch	1100 to 1300	1130 to 1245
Dinner	1600 to 1800	1630 to 1745
Breakfast/Brunch	0830 to 1030	0900 to 1015
Dinner/Brunch	1530 to 1730	1545 to 1700

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

ESTIMATED DAYS	365	REMARKS
Weekdays	251	
number of weekdays serving 3 meals	251	
number of weekdays serving 2 meals	10	National holidays: Depending on training schedule 3 meals could be served on holidays.
Weekend Days	104	
number of weekend days serving 3 meals	0	Depending on training schedule 3 meals could be served
number of weekend days serving 2 meals	104	Depending on training schedule 3 meals could be served
Projected closures	0	

ESTIMATED WORK LOAD INFORMATION**5. Building capacity:**

a. Estimated Messhall Design Capacity - 948 patrons

b. Estimated Seating Capacity - One Turn - 316 (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)	***	
Beverage Lines:	***	
Full Menu/Cafeteria Line	2	
Fast Food/Carry-Out Line	n/a	
Salad Bars:	***	
Main Line	1	
Fast Food Line	n/a	
Self-Serve Bars:	***	
Pastry/Dessert Bar (s)	2	
Pasta Bar (s)	1	
Taco Bar (s)	n/a	
Deli Bar (s)	1	
Pancake/Waffle Bar (s)	1	
Soup Bar (s)	2	
Potato Bar (s)	1	
Ice Cream Bar (s)	2	
Misc Areas:		
Decorative Carts	n/a	
Individual Serving Cereal Dispensers	2	

ESTIMATED WORK LOAD INFORMATION

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: 10

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	9,378	9,940	9,049	1,629	2,165
Feb 98	8,993	9,765	8,951	3,662	4,280
Mar 98	9,228	9,954	13,674	2,203	3,710
Apr 98	3,592	4,375	5,730	1,205	1,601
May 98	986	1,233	1,093	504	513
Jun 98	3,887	4,510	4,531	907	966
Jul 98	13,045	7,071	11,509	885	2,760
Aug 98	15,872	7,932	13,570	2,068	3,476
Sep 98	16,939	9,968	15,853	1,075	1,772
Oct 98	5,982	5,063	5,385	113	158
Nov 98	2,526	3,017	2,679	619	628
Dec 98	1,773	1,987	1,757	666	572
Total	92,201	74,815	93,781	15,536	22,601

ESTIMATED WORK LOAD INFORMATION

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	data unavailable	data unavailable	data unavailable	data unavailable	data unavailable
Feb 98	"	"	"	"	"
Mar 98	"	"	"	"	"
Apr 98	"	"	"	"	"
May 98	"	"	"	"	"
Jun 98	"	"	"	"	"
Jul 98	"	"	"	"	"
Aug 98	"	"	"	"	"
Sep 98	"	"	"	"	"
Oct 98	"	"	"	"	"
Nov 98	"	"	"	"	"
Dec 98	"	"	"	"	"
<i>Total</i>	"	"	"	"	"

ESTIMATED WORK LOAD INFORMATION

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	data unavailable	data unavailable	data unavailable	data unavailable	data unavailable
Feb 98	"	"	"	"	"
Mar 98	"	"	"	"	"
Apr 98	"	"	"	"	"
May 98	"	"	"	"	"
Jun 98	"	"	"	"	"
Jul 98	"	"	"	"	"
Aug 98	"	"	"	"	"
Sep 98	"	"	"	"	"
Oct 98	"	"	"	"	"
Nov 98	"	"	"	"	"
Dec 98	"	"	"	"	"
Total	"	"	"	"	"

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	65	
WEEKEND DAYS	0	
HOLIDAYS	0	

ESTIMATED WORK LOAD INFORMATION

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	640 sqft	Concrete
Dining Areas (Mess Decks)	4,600 sqft	Quarry Tile
Serving Lines (Main Menu and Fast Food)	504 sqft	Quarry Tile
Self Serve Areas (Main Menu and Fast Food)	900 sqft	Quarry Tile
Galley (Kitchen)	2,176 sqft	Quarry Tile
Scullery (Dishwashing & Clean Storage)	484 sqft	Quarry Tile
Pot and Pan Washing and Storage	504 sqft	Quarry Tile
Bakery (may be part of Galley)	350 sqft	Quarry Tile
Vegetable Preparation Room	208 sqft	Quarry Tile
Non-Food Storage Rooms (Property Room)	236 sqft	Concrete
Office Spaces	372 sqft	Carpet
Refrigerated Storage Areas (Freezers and Chillers)	1,874 sqft	Quarry Tile
Rest Rooms (employee and patron)	714 sqft	Quarry Tile
Dry Stores Room	1,400 sqft	Concrete
GI House (Cleaning Equip Storage)	80 sqft	Concrete
Loading Dock, Ramps, Steps, & Aprons	2,650 sqft	Concrete
Exterior (Outdoor) Walk-in Reefer (s)	n/a	
TOTAL SQUARE FOOTAGE	17,692	

ESTIMATED WORK LOAD INFORMATION**12. Additional service areas/responsibilities:**

ITEM	QUANTITY	REMARKS
Exterior Windows	60	
Interior Windows	12	
Venetian/Vertical Blinds	n/a	
Drapes and/or Curtains	60	
Ceiling Fans	n/a	
Artificial Foliage/Plants	***	
- Hanging	28	
- Floor	20	
- Corner	n/a	
Television Sets & Brackets	4	
Wall Art (Pictures, Paintings, Plaques, Etc.)	28	
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. 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. 298,934 meals.

ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Camp Pendleton, 24 Area, Messhall #2403
Marine Corps Air Station, Marine Corps Base

FULL FOOD SERVICE (FFS) SERVICES2. **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 ½ hours** prior to the serving of the first meal of the operational day and to a minimum of **1 ½ 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	0515 to 0715	0600 to 0800
Lunch	1030 to 1230	1030 to 1230
Dinner	1545 to 1745	1545 to 1745
Breakfast/Brunch	0800 to 1100	
Supper	1500 to 1700	

Note: Midrats will be implemented in this messhall as of 1 April 1999

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

ESTIMATED DAYS	365	REMARKS
Weekdays	251	
number of weekdays serving 3 meals	251	
number of weekdays serving 2 meals	10	National holidays
Weekend Days	104	
number of weekend days serving 3 meals	0	
number of weekend days serving 2 meals	104	
Projected closures		From 2nd qtr FY 00 to 3rd qtr FY01

ESTIMATED WORK LOAD INFORMATION**5. Building capacity:**

a. Estimated Messhall Design Capacity - 996 patrons

b. Estimated Seating Capacity - One Turn - 332 (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)	***	
Beverage Lines:	***	
Full Menu/Cafeteria Line	1	
Fast Food/Carry-Out Line	1	
Salad Bars:	***	
Main Line	1	
Fast Food Line	1	
Self-Serve Bars:	***	
Pastry/Dessert Bar (s)	2	
Pasta Bar (s)	1	Used for breakfast bar pancake/waffle.
Taco Bar (s)	1	
Deli Bar (s)	1	
Pancake/Waffle Bar (s)	0	
Soup Bar (s)	2	
Potato Bar (s)	1	
Ice Cream Bar (s)	2	
Misc Areas:		
Decorative Carts	0	
Individual Serving Cereal Dispensers	2	
Headcount/cashier/point of sale stations	2	Patron flow sensitive.

ESTIMATED WORK LOAD INFORMATION

7. Designated parking area for Contractor personnel (if applicable):a. Number of parking spaces available: 208. 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	2,912	6,408	6,061	1,679	1,686
Feb 98	4,349	7,843	6,496	1,614	1,712
Mar 98	3,983	1,028	6,791	1,523	1,579
Apr 98	3,888	9,078	7,053	1,066	1,479
May 98	3,321	7,331	5,919	1,464	2,445
Jun 98	3,048	6,897	6,880	932	1,629
Jul 98	2,443	6,812	5,407	989	1,075
Aug 98	4,208	8,252	7,077	1,504	7,851
Sep 98	3,436	7,585	7,003	1,387	1,846
Oct 98	4,318	4,605	4,350	2,115	2,020
Nov 98	3,361	7,097	5,618	2,283	2,413
Dec 98	3,974	8,627	6,608	1,078	1,881
Total	43,241	90,812	75,563	17,634	22,616

**Note: Anticipate a 10 to 15% increase after renovation.

ESTIMATED WORK LOAD INFORMATION

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	data unavailable	data unavailable	data unavailable	data unavailable	data unavailable
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
Total					

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	data unavailable	data unavailable	data unavailable	data unavailable	data unavailable
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
Total	n/a	n/a	n/a	n/a	n/a

ESTIMATED WORK LOAD INFORMATION

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	10	
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	260sqft	Quarry Tile
Dining Areas (Mess Decks)	8,360sqft	Quarry Tile
Serving Lines (Main Menu and Fast Food)	696sqft	Quarry Tile
Self Serve Areas (Main Menu and Fast Food)	526sqft	Quarry Tile
Galley (Kitchen)	3,350sqft	Quarry Tile
Scullery (Dishwashing & Clean Storage)	713sqft	Quarry Tile
Pot and Pan Washing and Storage	130sqft	Quarry Tile
Bakery (may be part of Galley)	Part of Galley	Quarry Tile
Vegetable Preparation Room	320sqft	Quarry Tile
Non-Food Storage Rooms (Property Room)	54sqft	Quarry Tile
Office Spaces	121sqft	Quarry Tile/Carpet
Refrigerated Storage Areas (Freezers and Chillers)	502sqft	Quarry Tile
Rest Rooms (employee and patron)	260sqft	Quarry Tile
Dry Stores Room	466sqft	Quarry Tile
GI House (Cleaning Equip Storage)	64sqft	Quarry Tile
Loading Dock, Ramps, Steps, & Aprons	708sqft	Concrete
Exterior (Outdoor) Walk-in Reefer (s)	68sqft	Stainless Steel Panels
TOTAL SQUARE FOOTAGE	14,940	

ESTIMATED WORK LOAD INFORMATION**12. Additional service areas/responsibilities:**

ITEM	QUANTITY	REMARKS
Exterior Windows	24	
Interior Windows	1	
Venetian/Vertical Blinds	8	
Drapes and/or Curtains	16	
Ceiling Fans	6	
Artificial Foliage/Plants	29	
- Hanging	12	
- Floor	12	
- Corner	0	
Television Sets & Brackets	3	
Wall Art (Pictures, Paintings, Plaques, Etc.)	15	
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. 249,566 meals.

ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Marine Corps Base (MCB), Camp Pendleton/13 Area (C Street)-Headquarters & Support Battalion,
Messhall 13100

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	0545 to 0715	0600 to 0800
Lunch	1100 to 1300	1100 to 1300
Dinner	1600 to 1800	1600 to 1800
Breakfast/Brunch	0830 to 1130	0830 to 1130
Supper	1500 to 1700	

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

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

ESTIMATED WORK LOAD INFORMATION

5. **Building capacity:**

a. Estimated Messhall Design Capacity - 888 patrons

b. Estimated Seating Capacity - 336 One Turn - (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)	***	
Beverage Lines:	***	
Full Menu/Cafeteria Line	1	
Fast Food/Carry-Out Line	1	
Salad Bars:	***	
Main Line	1	
Fast Food Line	1	
Self-Serve Bars:	***	
Pastry/Dessert Bar (s)	2	
Pasta Bar (s)	1	Used as pancake/waffle bar for breakfast
Taco Bar (s)	1	
Deli Bar (s)	1	
Pancake/Waffle Bar (s)	0	
Soup Bar (s)	1	
Potato Bar (s)	0	
Ice Cream Bar (s)	1	
Misc Areas:	***	
Decorative Carts	0	
Individual Serving Cereal Dispensers	2	

ESTIMATED WORK LOAD INFORMATION

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: 10

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	3,232	12,744	9,265	2,757	2,417
Feb 98	3,241	12,590	8,935	2,033	1,579
Mar 98	3,313	15,661	10,818	2,303	2,254
Apr 98	3,508	13,946	9,749	1,463	1,290
May 98	2,699	11,526	8,202	2,376	1,934
Jun 98	3,798	16,138	11,218	2,257	2,183
Jul 98	3,487	13,034	8,963	2,279	1,937
Aug 98	3,542	13,124	9,799	1,907	1,850
Sep 98	3,631	13,750	8,963	2,160	1,976
Oct 98	3,857	14,646	10,135	2,523	2,115
Nov 98	3,511	12,431	8,451	3,224	2,879
Dec 98	3,607	13,781	8,761	2,923	2,517
Total	41,426	163,371	113,259	28,205	24,931

ESTIMATED WORK LOAD INFORMATION

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	data unavailable	data unavailable	data unavailable	data unavailable	data unavailable
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

Total

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	data unavailable	data unavailable	data unavailable	data unavailable	data unavailable
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

ESTIMATED WORK LOAD INFORMATION

Dec 98	n/a	n/a	n/a	n/a	n/a
Total	n/a	n/a	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	65	
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 Queing/Foyers	1,116 sqft	Quarry Tile
Dining Areas (Mess Decks)	4,246 sqft	Quarry Tile
Serving Lines (Main Menu and Fast Food)	645 sqft	Quarry Tile
Self Serve Areas (Main Menu and Fast Food)	486 sqft	Quarry Tile
Galley (Kitchen)	2,648 sqft	Quarry Tile
Scullery (Dishwashing & Clean Storage)	784 sqft	Quarry Tile
Pot and Pan Washing and Storage	330 sqft	Quarry Tile
Bakery (may be part of Galley)	454 sqft	Quarry Tile
Vegetable Preparation Room	345 sqft	Quarry Tile
Non-Food Storage Rooms (Property Room)	142 sqft	Quarry Tile
Office Spaces	190 sqft	Carpet
Refrigerated Storage Areas (Freezers and Chillers)	640 sqft	Quarry Tile
Rest Rooms (employee and patron)	405 sqft	Quarry Tile
Dry Stores Room	850 sqft	Concrete
GI House (Cleaning Equip Storage)	79 sqft	Concrete
Loading Dock, Ramps, Steps, & Aprons	801 sqft	Concrete
Exterior (Outdoor) Walk-in Reefer (s)	205 sqft	Stainless Steel Panels

ESTIMATED WORK LOAD INFORMATION**TOTAL SQUARE FOOTAGE**

14,366

12. Additional service areas/responsibilities:

ITEM	QUANTITY	REMARKS
Exterior Windows	30	
Interior Windows	3	
Venetian/Vertical Blinds	0	
Drapes and/or Curtains	30	
Ceiling Fans	10	
Artificial Foliage/Plants	30	
- Hanging	18	
- Floor	12	
- Corner	0	
Television Sets & Brackets	4	
Wall Art (Pictures, Paintings, Plaques, Etc.)	48	
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. 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. 371,192 meals.

ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Camp Pendelton/14 Area (15th Street), Headquarters and Service Battalion, 1st Force Service Support Group, Messhall #14036

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 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 to 0700	0700 to 0930
Lunch	1100 to 1245	1100 to 1245
Dinner	1630 to 1800	1630 to 1800
Breakfast/Brunch	0900 to 1200	0900 to 1200
Supper	1500 to 1700	

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

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

ESTIMATED WORK LOAD INFORMATION**5. Building capacity:**

a. Estimated Messhall Design Capacity - **1,029** patrons

b. Estimated Seating Capacity - One Turn - **343** (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)	***	
Beverage Lines:	***	
Full Menu/Cafeteria Line	1	
Fast Food/Carry-Out Line	1	
Salad Bars:	***	
Main Line	1	
Fast Food Line	1	
Self-Serve Bars:	***	
Pastry/Dessert Bar (s)	2	
Pasta Bar (s)	1	Used as pancake/waffle bar for breakfast.
Taco Bar (s)	0	
Deli Bar (s)	1	
Pancake/Waffle Bar (s)	0	
Soup Bar (s)	2	
Potato Bar (s)	0	
Ice Cream Bar (s)	2	
Misc Areas:		
Decorative Carts		
Individual Serving Cereal Dispensers	1	

ESTIMATED WORK LOAD INFORMATION

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: Contract personnel may park in non-reserve parking space in parking lot across the street on the north side of the messhall.

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	6,161	9,109	8,635	2,235	1,713
Feb 98	1,327	3,580	7,791	2,066	2,005
Mar 98	8,443	10,771	7,691	2,206	1,552
Apr 98	6,930	8,481	7,169	1,669	1,252
May 98	7,214	8,874	5,991	2,326	1,793
Jun 98	6,938	9,313	6,695	1,968	1,313
Jul 98	5,813	10,541	6,642	1,774	1,205
Aug 98	6,390	8,658	7,015	1,995	1,790
Sep 98	6,140	7,824	6,444	1,963	1,550
Oct 98	6,328	9,329	6,790	1,934	1,473
Nov 98	4,705	9,787	6,456	2,330	2,010
Dec 98	4,222	7,908	5,389	2,078	1,971
Total	70,611	104,085	82,708	24,544	19,627

ESTIMATED WORK LOAD INFORMATION

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	data unavailable	data unavailable	data unavailable	data unavailable	data unavailable
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
Total	n/a	n/a	n/a	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	950	n/a	950	n/a	n/a
Feb 98	950	n/a	950	n/a	n/a
Mar 98	380	n/a	380	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
Total	2,280		2,280		

ESTIMATED WORK LOAD INFORMATION

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	50	
WEEKEND DAYS	10	
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	395sqft	Quarry Tile
Dining Areas (Mess Decks)	4,195sqft	Quarry Tile
Serving Lines (Main Menu and Fast Food)	1,142sqft	Quarry Tile
Self Serve Areas (Main Menu and Fast Food)	964sqft	Quarry Tile
Galley (Kitchen)	GOVT Cleaned	Quarry Tile
Scullery (Dishwashing & Clean Storage)	524sqft	Quarry Tile
Pot and Pan Washing and Storage	250sqft	Quarry Tile
Bakery (may be part of Galley)	GOVT Cleaned	Quarry Tile
Vegetable Preparation Room	300sqft	Quarry Tile
Non-Food Storage Rooms (Property Room)	75sqft	Concrete
Office Spaces	230sqft	Quarry Tile
Refrigerated Storage Areas (Freezers and Chillers)	876sqft	Quarry Tile
Rest Rooms (employee and patron)	765sqft	Quarry Tile
Dry Stores Room	913sqft	Quarry Tile
GI House (Cleaning Equip Storage)	144sqft	Quarry Tile
Loading Dock, Ramps, Steps, & Aprons	576sqft	Concrete
Exterior (Outdoor) Walk-in Reefer (s)	0	
TOTAL SQUARE FOOTAGE	10,473	

ESTIMATED WORK LOAD INFORMATION**12. Additional service areas/responsibilities:**

ITEM	QUANTITY	REMARKS
Exterior Windows	192	
Interior Windows	32	
Venetian/Vertical Blinds	17	
Drapes and/or Curtains	32	
Ceiling Fans	15	
Artificial Foliage/Plants	40	
- Hanging	20	
- Floor	20	
- Corner	0	
Television Sets & Brackets	6	
Wall Art (Pictures, Paintings, Plaques, Etc.)	26	
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. 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. 301,575 meals.

ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Camp Pendleton/21Area
3rd Assault Amphibious Battalion, 1st Marine Division,
Messhall 210702

FULL FOOD SERVICE (FFS) SERVICES2. **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 to 0730	0530 to 0730
Lunch	1100 to 1300	1100 to 1300
Dinner	1600 to 1800	1600 to 1800
Breakfast/Brunch	0800 to 1100	
Supper	1500 to 1700	

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

ESTIMATED DAYS	365	REMARKS
Weekdays	251	
number of weekdays serving 3 meals	251	
number of weekdays serving 2 meals	10	National holidays
Weekend Days	104	
number of weekend days serving 3 meals	0	
number of weekend days serving 2 meals	104	
Projected closures	1	This Messhall (210702) will close after renovation of Messhall 210802. Estimated opening, during 2nd qtr FY 01

ESTIMATED WORK LOAD INFORMATION

5. **Building capacity:**

- a. Estimated Messhall Design Capacity - 1,548 patrons
- b. Estimated Seating Capacity - One Turn - 516 (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)	***	
Beverage Lines:	***	
Full Menu/Cafeteria Line	2	
Fast Food/Carry-Out Line	2	
Salad Bars:	***	
Main Line	1	
Fast Food Line	1	
Self-Serve Bars:	***	
Pastry/Dessert Bar (s)	4	
Pasta Bar (s)	1	Used for breakfast bar
Taco Bar (s)	1	
Deli Bar (s)	1	
Pancake/Waffle Bar (s)	1	
Soup Bar (s)	2	
Potato Bar (s)	1	
Ice Cream Bar (s)	2	
Misc Areas:		
Decorative Carts	0	
Individual Serving Cereal Dispensers	2	

ESTIMATED WORK LOAD INFORMATION

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: 15

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	9,653	15,109	13,056	4,093	3,213
Feb 98	10,424	14,970	12,376	3,097	2,505
Mar 98	14,745	16,113	16,646	4,160	3,047
Apr 98	11,101	15,685	13,363	3,217	2,322
May 98	10,224	13,531	11,937	4,557	3,275
Jun 98	11,527	17,812	14,704	3,684	2,612
Jul 98	10,082	14,602	12,654	3,330	2,929
Aug 98	11,702	16,242	14,043	4,147	3,604
Sep 98	7,715	11,369	10,521	3,114	2,693
Oct 98	8,348	13,228	10,154	3,065	2,334
Nov 98	7,277	11,601	8,870	3,685	3,287
Dec 98	5,893	9,400	7,294	2,338	2,699
Total	118,691	169,662	145,618	42,487	34,520

Note: Anticipate 15% increase in FY 01

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)
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ESTIMATED WORK LOAD INFORMATION

Jan 98	data unavailable	data unavailable	data unavailable	data unavailable	data unavailable
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

Total

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	data unavailable	data unavailable	data unavailable	data unavailable	data unavailable
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
Total	n/a	n/a	n/a	n/a	n/a

ESTIMATED WORK LOAD INFORMATION

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	50	
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 Queing/Foyers	1,140sqft	Quarry Tile
Dining Areas (Mess Decks)	7,831sqft	Quarry Tile
Serving Lines (Main Menu and Fast Food)	2,280sqft	Quarry Tile
Self Serve Areas (Main Menu and Fast Food)	1,130sqft	Quarry Tile
Galley (Kitchen)	2,690sqft	Quarry Tile
Scullery (Dishwashing & Clean Storage)	650sqft	Quarry Tile
Pot and Pan Washing and Storage	365sqft	Quarry Tile
Bakery (may be part of Galley)	Included with Galley	Quarry Tile
Vegetable Preparation Room	580sqft	Quarry Tile
Non-Food Storage Rooms (Property Room)	32sqft	Quarry Tile
Office Spaces	960sqft	Quarry Tile/Carpet
Refrigerated Storage Areas (Freezers and Chillers)	789sqft	Quarry Tile
Rest Rooms (employee and patron)	325sqft	Quarry Tile
Dry Stores Room	599sqft	Concrete
GI House (Cleaning Equip Storage)	232sqft	Concrete
Loading Dock, Ramps, Steps, & Aprons	625sqft	Concrete
Exterior (Outdoor) Walk-in Reefer (s)	205sqft	Stainless Steel Panels
TOTAL SQUARE FOOTAGE	18,072	

ESTIMATED WORK LOAD INFORMATION**12. Additional service areas/responsibilities:**

ITEM	QUANTITY	REMARKS
Exterior Windows	76	
Interior Windows	1	
Venetian/Vertical Blinds	24	
Drapes and/or Curtains	24	
Ceiling Fans	8	
Artificial Foliage/Plants	30	
- Hanging	12	
- Floor	0	
- Corner	0	
Television Sets & Brackets	8	
Wall Art (Pictures, Paintings, Plaques, Etc.)	30	
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. 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. 510,978 meals.

ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Camp Pendleton/22 Area ,
1st Supply Battalion,
1st Force Service Support Group,
Messhall #22186

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 1 1/2 hour prior to the serving of the first meal of the operational day and to a minimum of 1 1/2 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 to 0730	0600 to 0800
Lunch	1030 to 1245	1030 to 1245
Dinner	1615 to 1800	1615 to 1800
Breakfast/Brunch	0800 to 1100	0800 to 1100
Supper	1500 to 1700	

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

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

ESTIMATED WORK LOAD INFORMATION**5. Building capacity:**

- a. Estimated Messhall Design Capacity - 1,152 patrons
- b. Estimated Seating Capacity - One Turn - 384 (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)	***	
Beverage Lines:	***	
Full Menu/Cafeteria Line	2	
Fast Food/Carry-Out Line	2	
Salad Bars:	***	
Main Line	1	
Fast Food Line	1	
Self-Serve Bars:	***	
Pastry/Dessert Bar (s)	3	
Pasta Bar (s)	1	
Taco Bar (s)	1	Used for breakfast bar.
Deli Bar (s)	1	
Pancake/Waffle Bar (s)	n/a	
Soup Bar (s)	2	
Potato Bar (s)	n/a	
Ice Cream Bar (s)	2	
Misc Areas:		
Decorative Carts	n/a	
Individual Serving Cereal Dispensers	2	

ESTIMATED WORK LOAD INFORMATION

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: 10

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	5,612	9,792	9,477	2,565	2,389
Feb 98	5,793	9,274	8,741	2,007	1,855
Mar 98	7,868	1,237	11,416	2,327	2,657
Apr 98	6,538	11,314	10,402	1,640	1,528
May 98	6,077	10,952	9,688	2,144	2,338
Jun 98	7,205	14,302	11,957	2,304	1,774
Jul 98	6,745	12,165	9,865	2,397	2,360
Aug 98	6,043	12,200	10,190	2,345	2,066
Sep 98	5,130	11,815	10,819	2,075	2,136
Oct 98	5,805	11,829	10,164	2,106	2,286
Nov 98	6,229	10,717	10,114	2,723	3,014
Dec 98	6,208	11,319	9,556	2,422	2,399
Total	75,248	143,016	122,389	48,152	24,736

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	data unavailable	data unavailable	data unavailable	data unavailable	data unavailable
Feb 98	n/a	n/a	n/a	n/a	n/a
Mar 98	n/a	n/a	n/a	n/a	n/a

ESTIMATED WORK LOAD INFORMATION

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

Total

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	data unavailable	data unavailable	data unavailable	data unavailable	data unavailable
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
Total	n/a	n/a	n/a	n/a	n/a

ESTIMATED WORK LOAD INFORMATION

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	35	
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	785sqft	Quarry Tile
Dining Areas (Mess Decks)	12,442sqft	Quarry Tile
Serving Lines (Main Menu and Fast Food)	280sqft	Quarry Tile
Self Serve Areas (Main Menu and Fast Food)	1,250sqft	Quarry Tile
Galley (Kitchen)	2,250sqft	Quarry Tile
Scullery (Dishwashing & Clean Storage)	646sqft	Quarry Tile
Pot and Pan Washing and Storage	525sqft	Quarry Tile
Bakery (may be part of Galley)	GOVT CLEANED	Quarry Tile
Vegetable Preparation Room	600sqft	Quarry Tile
Non-Food Storage Rooms (Property Room)	GOVT CLEANED	Quarry Tile
Office Spaces	643sqft	Quarry Tile/Carpet
Refrigerated Storage Areas (Freezers and Chillers)	619sqft	Quarry Tile
Rest Rooms (employee and patron)	564sqft	Quarry Tile
Dry Stores Room	517sqft	Quarry Tile
GI House (Cleaning Equip Storage)	300sqft	Quarry Tile
Loading Dock, Ramps, Steps, & Aprons	700sqft	Concrete
Exterior (Outdoor) Walk-in Reefer (s)	n/a	

ESTIMATED WORK LOAD INFORMATION

TOTAL SQUARE FOOTAGE

22,121

12. Additional service areas/responsibilities:

ITEM	QUANTITY	REMARKS
Exterior Windows	73	
Interior Windows	3	
Venetian/Vertical Blinds	17	
Drapes and/or Curtains	34	
Ceiling Fans	20	
Artificial Foliage/Plants	75	
- Hanging	0	
- Floor	10	
- Corner	0	
Television Sets & Brackets	4	
Wall Art (Pictures, Paintings, Plaques, Etc.)	64	
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** 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. **413,541** meals.

ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Camp Pendleton/24 Area,
Security Battalion (Brig), Marine Corps Base (MCB), Messhall 24100

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 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 to 0645	
Lunch	1030 to 1100/1130 to 1245	1030 to 1100/1130 to 1245
Dinner	1530 to 1745	1530 to 1745
Breakfast/Brunch	0730 to 0945	0730 to 0945
Supper	1530 to 1745	

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

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

ESTIMATED WORK LOAD INFORMATION**5. Building capacity:**

- a. Estimated Messhall Design Capacity - 396 patrons
- b. Estimated Seating Capacity - One Turn - 132 (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)	***	
Beverage Lines:	***	
Full Menu/Cafeteria Line	1	
Fast Food/Carry-Out Line		
Salad Bars:	***	
Main Line	1	
Fast Food Line	n/a	
Self-Serve Bars:	***	
Pastry/Dessert Bar (s)	1	
Pasta Bar (s)	n/a	
Taco Bar (s)	n/a	
Deli Bar (s)	1	
Pancake/Waffle Bar (s)	n/a	
Soup Bar (s)	1	
Potato Bar (s)	n/a	
Ice Cream Bar (s)	1	
Misc Areas:		
Decorative Carts	n/a	
Individual Serving Cereal Dispensers	1	

ESTIMATED WORK LOAD INFORMATION

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: 5

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	4,249	4,550	4,272	2,858	2,740
Feb 98	4,384	4,616	4,424	2,091	2,123
Mar 98	5,521	5,968	5,554	2,301	2,326
Apr 98	5,364	5,579	5,442	2,050	1,951
May 98	4,754	5,036	4,717	2,656	2,587
Jun 98	5,027	5,549	5,101	1,881	1,884
Jul 98	5,124	5,409	5,141	2,136	2,109
Aug 98	4,887	5,209	5,014	2,424	2,368
Sep 98	4,493	4,792	4,516	2,017	1,936
Oct 98	4,318	4,605	4,350	2,115	2,020
Nov 98	3,823	4,097	3,848	2,607	2,514
Dec 98	4,103	4,427	4,212	2,299	2,244
Total	56,047	59,837	56,591	27,435	26,802

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	data unavailable	data unavailable	data unavailable	data unavailable	data unavailable
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

ESTIMATED WORK LOAD INFORMATION

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

Total

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	data unavailable	data unavailable	data unavailable	data unavailable	data unavailable
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
Total	n/a	n/a	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
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ESTIMATED WORK LOAD INFORMATION

WEEKDAYS	30
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 Queying/Foyers	n/a	
Dining Areas (Mess Decks)	4,860 sqft	Tile
Serving Lines (Main Menu and Fast Food)	297 sqft	Tile
Self Serve Areas (Main Menu and Fast Food)	106 sqft	Tile
Galley (Kitchen)	1,054 sqft	Quarry Tile
Scullery (Dishwashing & Clean Storage)	459 sqft	Quarry Tile
Pot and Pan Washing and Storage	201 sqft	Quarry Tile
Bakery (may be part of Galley)	336 sqft	Quarry Tile
Vegetable Preparation Room	134 sqft	Quarry Tile
Non-Food Storage Rooms (Property Room)	376 sqft	Quarry Tile
Office Spaces	113 sqft	Carpet
Refrigerated Storage Areas (Freezers and Chillers)	581 sqft	Quarry Tile
Rest Rooms (employee and patron)	205 sqft	Quarry Tile
Dry Stores Room	269 sqft	Quarry Tile
GI House (Cleaning Equip Storage)	73 sqft	Concrete
Loading Dock, Ramps, Steps, & Aprons	1,050 sqft	Concrete
Exterior (Outdoor) Walk-in Reefer (s)	n/a	
<i>TOTAL SQUARE FOOTAGE</i>	9,169	

ESTIMATED WORK LOAD INFORMATION**12. Additional service areas/responsibilities:**

ITEM	QUANTITY	REMARKS
Exterior Windows	88	Windows are barred.
Interior Windows	2	
Venetian/Vertical Blinds	n/a	
Drapes and/or Curtains	88	
Ceiling Fans	n/a	
Artificial Foliage/Plants	n/a	
- Hanging	n/a	
- Floor	n/a	
- Corner	n/a	
Television Sets & Brackets	n/a	
Wall Art (Pictures, Paintings, Plaques, Etc.)	n/a	
Decorative Carts	n/a	
Trophies And Trophy Cases	n/a	

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 feet from the loading dock 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. 226,712 meals.

ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Camp Pendleton/31 Area (Edson Range),
Weapons Field Training Battalion, Messhall 31611

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 **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 0700	0600 to 0800
Lunch	1100 to 1315	1100 to 1315
Dinner	1600 to 1800	1600 to 1800
Weekends/Breakfast	SAT:0430-0800 SUN:0500-0800	
Lunch	1100 to 1315	
Supper	1600 to 1800	

NOTE: THIS MESSHALL SERVES THREE MEALS PER DAY SEVEN DAYS PER WEEK

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

ESTIMATED DAYS	365	REMARKS
Weekdays	261	
Number of weekdays serving 3 meals	261	This messhall supports recruit training as an extension of MCRD San Diego.
Number of weekdays serving 2 meals	0	National holidays
Weekend Days	104	
Number of weekend days serving 3 meals	104	
Number of weekend days serving 2 meals	0	

ESTIMATED WORK LOAD INFORMATION

Projected closures 0

5. Building capacity:

- a. Estimated Messhall Design Capacity - 2,388patrons
- b. Estimated Seating Capacity - One Turn - 796(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	4	
Fast Food/Carry-Out Line	1	
Salad Bars:	***	
Main Line	4	
Fast Food Line	1	
Self-Serve Bars:	***	
Pastry/Dessert Bar (s)	1	
Pasta Bar (s)	1	
Taco Bar (s)	1	Used for Pancake/Waffle Bar in the mornings
Deli Bar (s)	1	Portable
Pancake/Waffle Bar (s)	0	
Soup Bar (s)	2	
Potato Bar (s)	1	
Ice Cream Bar (s)	4	
Misc Areas:		
Decorative Carts	0	

ESTIMATED WORK LOAD INFORMATION

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: 20

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	33,956	28,828	32,067	1,769	1,230
Feb 98	21,089	18,484	19,249	873	811
Mar 98	35,915	33,922	34,219	1,265	1,097
Apr 98	29,103	26,115	26,167	1,448	1,293
May 98	23,162	21,445	21,148	1,079	915
Jun 98	23,717	21,692	23,100	1,013	897
Jul 98	30,724	30,116	31,462	612	512
Aug 98	49,595	45,836	47,439	2,178	1,820
Sep 98	52,292	49,341	51,065	1,873	1,623
Oct 98	57,077	52,049	52,034	2,956	2,572
Nov 98	44,947	41,598	42,966	1,852	1,693
Dec 98	42,641	35,957	40,553	1,644	1,469
Total	444,213	405,303	421,649	18,512	15,932

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	data unavailable	data unavailable	data unavailable	data unavailable	data unavailable
Feb 98	n/a	n/a	n/a	n/a	n/a

ESTIMATED WORK LOAD INFORMATION

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

Total

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	data unavailable	data unavailable	data unavailable	data unavailable	data unavailable
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
<i>Total</i>	n/a	n/a	n/a	n/a	n/a

ESTIMATED WORK LOAD INFORMATION

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	75	
WEEKEND DAYS	10	
HOLIDAYS	5	

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 Queing/Foyers	1,313sqft	Quarry Tile/Carpet
Dining Areas (Mess Decks)	10,944sqft	Quarry Tile
Serving Lines (Main Menu and Fast Food)	398sqft	Quarry Tile
Self Serve Areas (Main Menu and Fast Food)	633sqft	Quarry Tile
Galley (Kitchen)	3,529sqft	Quarry Tile
Scullery (Dishwashing & Clean Storage)	1,356sqft	Quarry Tile
Pot and Pan Washing and Storage	1,330sqft	Quarry Tile
Bakery (may be part of Galley)	Included with Galley	Quarry Tile
Vegetable Preparation Room	661sqft	Quarry Tile
Non-Food Storage Rooms (Property Room)	860sqft	Quarry Tile
Office Spaces	865sqft	Quarry Tile/Carpet
Refrigerated Storage Areas (Freezers and Chillers)	1,885sqft	Quarry Tile
Rest Rooms (employee and patron)	911sqft	Quarry Tile
Dry Stores Room	1,419sqft	Quarry Tile
GI House (Cleaning Equip Storage)	305sqft	Concrete
Loading Dock, Ramps, Steps, & Aprons	1,357sqft	Concrete
Exterior (Outdoor) Walk-in Reefer (s)	137sqft	Stainless Steel Panels
<i>TOTAL SQUARE FOOTAGE</i>	27,903	

12. Additional service areas/responsibilities:

ESTIMATED WORK LOAD INFORMATION

ITEM	QUANTITY	REMARKS
Exterior Windows	68	
Interior Windows	5	
Venetian/Vertical Blinds	8	
Drapes and/or Curtains	16	
Ceiling Fans	0	
Artificial Foliage/Plants	***	
- Hanging	55	
- Floor	27	
- Corner	0	
Television Sets & Brackets	4	
Wall Art (Pictures, Paintings, Plaques, Etc.)	64	
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** 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. **1,305,609** meals.

ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Camp Pendleton/33 Area Headquarters Battalion, 1st Marine Division Messhall 33502

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 1 ½ hours prior to the serving of the first meal of the operational day and to a minimum of 1½ 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 0800
Lunch	1100 to 1300	1100 to 1300
Dinner	1600 to 1800	1600 to 1800
Breakfast/Brunch	0830 to 1100	
Supper	1530 to 1700	

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

ESTIMATED DAYS	365	REMARKS
Weekdays	251	
number of weekdays serving 3 meals	251	
number of weekdays serving 2 meals	10	National holidays
Weekend Days	104	
number of weekend days serving 3 meals	0	
number of weekend days serving 2 meals	104	
Projected closures	1	This messhall (33502) will change/move to messhall 33402 during FY-00 after renovation is completed.

ESTIMATED WORK LOAD INFORMATION**5. Building capacity:**

- a. Estimated Messhall Design Capacity - 1,634patrons
- b. Estimated Seating Capacity - One Turn - 546(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)	***	
Beverage Lines:	***	
Full Menu/Cafeteria Line	2	
Fast Food/Carry-Out Line	2	
Salad Bars:	***	
Main Line	1	
Fast Food Line	1	
Self-Serve Bars:	***	
Pastry/Dessert Bar (s)	3	
Pasta Bar (s)	1	Used for breakfast bar/pancake/ waffle bar.
Taco Bar (s)	1	
Deli Bar (s)	1	
Pancake/Waffle Bar (s)	0	
Soup Bar (s)	2	
Potato Bar (s)	0	
Ice Cream Bar (s)	2	
Misc Areas:		
Decorative Carts	0	
Individual Serving Cereal Dispensers	2	
Headcount/cashier/point of sale stations	2	Patron flow sensitive.

ESTIMATED WORK LOAD INFORMATION

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

a. Number of parking spaces available: 15

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	8,506	12,136	9,231	3,671	3,167
Feb 98	5,811	12,059	7,739	1,919	1,533
Mar 98	6,970	13,061	9,688	2,405	1,740
Apr 98	6,912	12,938	8,620	2,345	1,653
May 98	5,915	11,926	8,456	2,369	2,267
Jun 98	9,254	15,439	11,838	2,163	1,669
Jul 98	5,610	10,172	6,743	1,916	1,609
Aug 98	4,725	8,784	5,662	1,335	919
Sep 98	4,241	8,528	5,024	2,140	1,526
Oct 98	4,628	8,988	5,511	1,675	1,238
Nov 98	4,134	7,457	5,131	1,986	1,605
Dec 98	2,095	3,379	2,188	4,338	3,069
Total	68,801	124,867	85,831	28,262	21,990

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	data unavailable	data unavailable	n/a	data unavailable	data unavailable
Feb 98	n/a	n/a	350	n/a	n/a
Mar 98	n/a	n/a	500	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

ESTIMATED WORK LOAD INFORMATION

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

Total 850

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	data unavailable	data unavailable	data unavailable	data unavailable	data unavailable
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
Total	n/a	n/a	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	30	
WEEKEND DAYS	10	

ESTIMATED WORK LOAD INFORMATION

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 Queing/Foyers	75sqft	Linoleum/Concrete
Dining Areas (Mess Decks)	16,568sqft	Linoleum
Serving Lines (Main Menu and Fast Food)	1,242sqft	Linoleum
Self Serve Areas (Main Menu and Fast Food)	300sqft	Linoleum
Galley (Kitchen)	4,000sqft	Quarry Tile
Scullery (Dishwashing & Clean Storage)	693sqft	Quarry Tile
Pot and Pan Washing and Storage	902sqft	Quarry Tile
Bakery (may be part of Galley)	Include with Galley	Quarry Tile
Vegetable Preparation Room	306sqft	Quarry Tile
Non-Food Storage Rooms (Property Room)	435sqft	Quarry Tile
Office Spaces	235sqft	Carpet
Refrigerated Storage Areas (Freezers and Chillers)	1,064sqft	Quarry Tile
Rest Rooms (employee and patron)	740sqft	Quarry Tile
Dry Stores Room	520sqft	Concrete
GI House (Cleaning Equip Storage)	482sqft	Concrete
Loading Dock, Ramps, Steps, & Aprons	744sqft	Concrete
Exterior (Outdoor) Walk-in Reefer (s)	n/a	
TOTAL SQUARE FOOTAGE	27,871sqft	

12. Additional service areas/responsibilities:

ITEM	QUANTITY	REMARKS
Exterior Windows	45	
Interior Windows	2	
Venetian/Vertical Blinds	18	
Drapes and/or Curtains	36	
Ceiling Fans	0	

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ESTIMATED WORK LOAD INFORMATION

Artificial Foliage/Plants	***
- Hanging	30
- Floor	18
- Corner	0
Television Sets & Brackets	4
Wall Art (Pictures, Paintings, Plaques, Etc.)	16
Decorative Carts	1
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 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. 329,751 meals.

ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Camp Pendleton/Las Flores 41 Area, 1st Light Armored Reconnaissance Battalion Messhall 41358

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 ½ hours** prior to the serving of the first meal of the operational day and to a minimum of **1 ½ 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 0715	0600 to 0800
Lunch	1100 to 1300	1100 to 1300
Dinner	1600 to 1800	1600 to 1800
Breakfast/Brunch	0900 to 1100	
Supper	1500 to 1700	

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

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

ESTIMATED WORK LOAD INFORMATION**5. Building capacity:**

- a. Estimated Messhall Design Capacity - 936 patrons
- b. Estimated Seating Capacity - One Turn - 312 (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)	***	
Beverage Lines:	***	
Full Menu/Cafeteria Line	1	
Fast Food/Carry-Out Line	1	
Salad Bars:	***	
Main Line	1	
Fast Food Line	1	
Self-Serve Bars:	***	
Pastry/Dessert Bar (s)	4	
Pasta Bar (s)	1	
Taco Bar (s)	1	
Deli Bar (s)	1	
Pancake/Waffle Bar (s)	0	
Soup Bar (s)	2	
Potato Bar (s)	1	
Ice Cream Bar (s)	2	
Misc Areas:		
Decorative Carts	0	
Individual Serving Cereal Dispensers	1	

ESTIMATED WORK LOAD INFORMATION

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: 16

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	4,150	8,230	7,245	2,089	1,871
Feb 98	5,178	7,383	7,078	1,261	1,200
Mar 98	4,858	7,985	6,722	1,818	1,545
Apr 98	3,186	7,192	5,729	1,279	1,237
May 98	4,699	7,833	7,075	1,773	1,965
Jun 98	5,562	8,462	7,561	1,386	1,293
Jul 98	5,974	8,129	7,510	1,884	1,616
Aug 98	4,847	12,958	9,143	2,047	2,461
Sep 98	7,779	11,428	8,583	2,293	2,261
Oct 98	7,531	10,625	8,465	1,814	1,843
Nov 98	4,660	11,653	8,230	2,753	2,108
Dec 98	5,775	8,835	6,458	1,668	1,427
Total	58,225	110,713	89,799	22,065	20,827

- 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	data unavailable	data unavailable	data unavailable	data unavailable	data unavailable
Feb 98	n/a	n/a	n/a	n/a	n/a
Mar 98	n/a	n/a	n/a	n/a	n/a

ESTIMATED WORK LOAD INFORMATION

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

Total

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	data unavailable	data unavailable	data unavailable	data unavailable	data unavailable
Feb 98	"	"	"	"	"
Mar 98	"	"	"	"	"
Apr 98	"	"	"	"	"
May 98	"	"	"	"	"
Jun 98	"	"	"	"	"
Jul 98	"	"	"	"	"
Aug 98	"	"	"	"	"
Sep 98	"	"	"	"	"
Oct 98	"	"	"	"	"
Nov 98	"	"	"	"	"
Dec 98	"	"	"	"	"
Total	"	"	"	"	"

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**

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ESTIMATED WORK LOAD INFORMATION

WEEKDAYS	35
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	152sqft	Quarry Tile
Dining Areas (Mess Decks)	6,810sqft	Quarry Tile/Carpet
Serving Lines (Main Menu and Fast Food)	550sqft	Quarry Tile
Self Serve Areas (Main Menu and Fast Food)	561sqft	Quarry Tile
Galley (Kitchen)	2,660sqft	Quarry Tile
Scullery (Dishwashing & Clean Storage)	662sqft	Quarry Tile
Pot and Pan Washing and Storage	324sqft	Quarry Tile
Bakery (may be part of Galley)	Included with Galley	Quarry Tile
Vegetable Preparation Room	300sqft	Quarry Tile
Non-Food Storage Rooms (Property Room)	Conex box (40x12)	Steel Panels
Office Spaces	418sqft	Carpet
Refrigerated Storage Areas (Freezers and Chillers)	1,010sqft	Quarry Tile
Rest Rooms (employee and patron)	590sqft	Quarry Tile
Dry Stores Room	575sqft	Quarry Tile
GI House (Cleaning Equip Storage)	165sqft	Quarry Tile
Loading Dock, Ramps, Steps, & Aprons	580sqft	Concrete
Exterior (Outdoor) Walk-in Reefer (s)	n/a	
TOTAL SQUARE FOOTAGE	15,357	

12. Additional service areas/responsibilities:

ITEM	QUANTITY	REMARKS
Exterior Windows	61	
Interior Windows	4	

ESTIMATED WORK LOAD INFORMATION

Venetian/Vertical Blinds	10
Drapes and/or Curtains	10
Ceiling Fans	n/a
Artificial Foliage/Plants	48
- Hanging	30
- Floor	18
- Corner	n/a
Television Sets & Brackets	4
Wall Art (Pictures, Paintings, Plaques, Etc.)	12
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** 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. **301,629** meals.

ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Camp Pendleton/43 Area, 11th Marine Regiment, 1st Marine Division, Messhall 43402

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 1 ½ 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 0800
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	

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

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

ESTIMATED WORK LOAD INFORMATION**5. Building capacity:**

- a. Estimated Messhall Design Capacity - 1,335 patrons
- b. Estimated Seating Capacity - One Turn - 445 (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)	***	
Beverage Lines:	***	
Full Menu/Cafeteria Line	2	
Fast Food/Carry-Out Line	2	
Salad Bars:	***	
Main Line	1	
Fast Food Line	1	
Self-Serve Bars:	***	
Pastry/Dessert Bar (s)	4	
Pasta Bar (s)	1	
Taco Bar (s)	1	
Deli Bar (s)	1	
Pancake/Waffle Bar (s)	0	
Soup Bar (s)	2	
Potato Bar (s)	0	
Ice Cream Bar (s)	2	
Misc Areas:		
Decorative Carts	0	
Individual Serving Cereal Dispensers	2	
Headcount/cashier/point of sale stations	2	Patron flow sensitive.

ESTIMATED WORK LOAD INFORMATION

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

- a. Number of parking spaces available: 12

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	4,541	9,350	8,652	1,804	1,311
Feb 98	5,819	9,538	9,319	3,059	2,286
Mar 98	4,977	9,626	8,480	3,360	2,334
Apr 98	3,303	8,696	6,213	1,087	964
May 98	3,747	9,767	6,677	1,877	1,091
Jun 98	7,199	12,394	10,579	2,155	1,798
Jul 98	4,235	11,560	8,064	2,156	1,728
Aug 98	5,445	10,738	9,559	2,202	1,551
Sep 98	2,757	8,256	5,414	1,537	1,213
Oct 98	6,487	9,976	9,797	3,397	2,931
Nov 98	3,768	7,883	5,516	2,883	2,714
Dec 98	3,704	9,872	6,642	2,045	1,980
Total	55,982	117,651	94,912	27,562	21,901

- 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	data unavailable	data unavailable	data unavailable	data unavailable	data unavailable
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

ESTIMATED WORK LOAD INFORMATION

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

Total

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	data unavailable	data unavailable	data unavailable	data unavailable	data unavailable
Feb 98	"	"	"	"	"
Mar 98	"	"	"	"	"
Apr 98	"	"	"	"	"
May 98	"	"	"	"	"
Jun 98	"	"	"	"	"
Jul 98	"	"	"	"	"
Aug 98	"	"	"	"	"
Sep 98	"	"	"	"	"
Oct 98	"	"	"	"	"
Nov 98	"	"	"	"	"
Dec 98	"	"	"	"	"
Total	"	"	"	"	"

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	35	
WEEKEND DAYS	0	

ESTIMATED WORK LOAD INFORMATION

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	75sqft	Linoleum/Concrete
Dining Areas (Mess Decks)	16,568sqft	Linoleum
Serving Lines (Main Menu and Fast Food)	1,242sqft	Linoleum
Self Serve Areas (Main Menu and Fast Food)	300sqft	Linoleum
Galley (Kitchen)	4,000sqft	Quarry Tile
Scullery (Dishwashing & Clean Storage)	693sqft	Quarry Tile
Pot and Pan Washing and Storage	902sqft	Quarry Tile
Bakery (may be part of Galley)	Included with Galley	Quarry Tile
Vegetable Preparation Room	314sqft	Quarry Tile
Non-Food Storage Rooms (Property Room)	261sqft	Steel Panels
Office Spaces	235sqft	Carpet
Refrigerated Storage Areas (Freezers and Chillers)	1,064sqft	Quarry Tile
Rest Rooms (employee and patron)	740sqft	Quarry Tile
Dry Stores Room	520sqft	Concrete
GI House (Cleaning Equip Storage)	482sqft	Concrete
Loading Dock, Ramps, Steps, & Aprons	744sqft	Concrete
Exterior (Outdoor) Walk-in Reefer (s)	n/a	
TOTAL SQUARE FOOTAGE	27,879	

12. Additional service areas/responsibilities:

ITEM	QUANTITY	REMARKS
Exterior Windows	45	
Interior Windows	2	
Venetian/Vertical Blinds	18	
Drapes and/or Curtains	36	

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ESTIMATED WORK LOAD INFORMATION

Ceiling Fans	18
Artificial Foliage/Plants	48
- Hanging	30
- Floor	18
- Corner	0
Television Sets & Brackets	4
Wall Art (Pictures, Paintings, Plaques, Etc.)	26
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 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. 318,008 meals.

ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Camp Pendleton/52 Area, School of Infantry (SOI), Marine Corps Base, Messhall 520430

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 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 0800
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	

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

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

5. **Building capacity:**

ESTIMATED WORK LOAD INFORMATION

- a. Estimated Messhall Design Capacity - 3,000 patrons
- b. Estimated Seating Capacity - One Turn - 1,000 (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	4	
Fast Food/Carry-Out Line	n/a	
Salad Bars:	***	
Main Line	4	
Fast Food Line	n/a	
Self-Serve Bars:	***	
Pastry/Dessert Bar (s)	4	
Pasta Bar (s)	n/a	
Taco Bar (s)	n/a	
Deli Bar (s)	1	
Pancake/Waffle Bar (s)	n/a	
Soup Bar (s)	2	
Potato Bar (s)	1	
Ice Cream Bar (s)	4	
Misc Areas:		
Decorative Carts	n/a	
Individual Serving Cereal Dispensers	3	
Headcount/cashier/point of sale stations	3	Patron flow sensitive.

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

a. Number of parking spaces available: 10

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	28,975	18,915	31,204	6,735	10,535
Feb 98	23,666	19,646	27,586	4,469	5,688
Mar 98	22,124	19,818	25,772	3,844	6,182
Apr 98	24,566	16,909	24,447	2,796	4,041
May 98	22,020	16,098	21,111	3,198	5,371
Jun 98	17,506	15,696	20,656	1,985	4,790
Jul 98	22,667	18,790	22,723	3,705	4,725
Aug 98	19,807	15,822	19,294	3,417	4,630
Sep 98	23,777	17,124	23,778	3,059	4,750
Oct 98	27,399	19,538	29,175	3,760	5,996
Nov 98	25,493	20,695	27,357	6,408	8,564
Dec 98	34,046	28,100	36,889	5,287	8,042
Total	292,046	227,151	30,992	48,663	79,304

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	data unavailable	data unavailable	data unavailable	data unavailable	data unavailable
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

ESTIMATED WORK LOAD INFORMATION

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

Total

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	data unavailable	data unavailable	data unavailable	data unavailable	data unavailable
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
Total	n/a	n/a	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	75	
WEEKEND DAYS	0	

ESTIMATED WORK LOAD INFORMATION**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	392sqft	Quarry Tile
Dining Areas (Mess Decks)	21,534sqft	Quarry Tile
Serving Lines (Main Menu and Fast Food)	3052sqft	Quarry Tile
Self Serve Areas (Main Menu and Fast Food)	855sqft	Quarry Tile
Galley (Kitchen)	7,646sqft	Quarry Tile
Scullery (Dishwashing & Clean Storage)	1254sqft	Quarry Tile
Pot and Pan Washing and Storage	704sqft	Quarry Tile
Bakery (may be part of Galley)	1,146sqft	Quarry Tile
Vegetable Preparation Room	937sqft	Quarry Tile
Non-Food Storage Rooms (Property Room)	315sqft	Quarry Tile
Office Spaces	108sqft	Carpet
Refrigerated Storage Areas (Freezers and Chillers)	1,008sqft	Quarry Tile
Rest Rooms (employee and patron)	528sqft	Quarry Tile
Dry Stores Room	1,940sqft	Quarry Tile
GI House (Cleaning Equip Storage)	200sqft	Concrete
Loading Dock, Ramps, Steps, & Aprons	1,179sqft	Concrete
Exterior (Outdoor) Walk-in Reefer (s)	n/a	
TOTAL SQUARE FOOTAGE	42,798	

12. Additional service areas/responsibilities:

ITEM	QUANTITY	REMARKS
Exterior Windows	48	
Interior Windows	8	
Venetian/Vertical Blinds	48	
Drapes and/or Curtains	48	

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ESTIMATED WORK LOAD INFORMATION

Ceiling Fans	19
Artificial Foliage/Plants	***
- Hanging	48
- Floor	40
- Corner	n/a
Television Sets & Brackets	8
Wall Art (Pictures, Paintings, Plaques, Etc.)	40
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. **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. **678,156** meals.

ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Camp Pendleton/ 53 Area /Camp Horno/ Messhall #53502
1st Marine Regiment 1st Marine Division:

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 1/2 hour prior to the serving of the first meal of the operational day and to a minimum of 1 1/2 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	0500 to 0700	0600 to 0800
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	

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

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

ESTIMATED WORK LOAD INFORMATION**5. Building capacity:**

- a. Estimated Messhall Design Capacity - 1,962 patrons
- b. Estimated Seating Capacity - One Turn - 654 (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)	***	
Beverage Lines:	***	
Full Menu/Cafeteria Line	2	
Fast Food/Carry-Out Line	1	
Salad Bars:	***	
Main Line	1	
Fast Food Line	1	
Self-Serve Bars:	***	
Pastry/Dessert Bar (s)	4	
Pasta Bar (s)	1	
Taco Bar (s)	1	
Deli Bar (s)	1	
Pancake/Waffle Bar (s)	0	
Soup Bar (s)	2	
Potato Bar (s)	0	
Ice Cream Bar (s)	2	
Misc Areas:		
Decorative Carts	0	
Individual Serving Cereal Dispensers	2	
Headcount/cashier/point of sale stations	1	Patron flow sensitive.

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

a. Number of parking spaces available: 20

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	9,152	16,340	14,236	3,273	3,118
Feb 98	9,310	13,495	13,163	2,351	2,133
Mar 98	11,496	18,503	13,875	6,111	2,258
Apr 98	8,026	13,347	10,580	1,781	1,576
May 98	6,049	12,994	8,326	2,540	2,057
Jun 98	12,593	14,835	15,596	2,147	1,826
Jul 98	5,489	9,071	6,632	1,950	1,667
Aug 98	6,516	11,712	8,660	1,846	1,772
Sep 98	7,685	14,811	10,269	2,333	2,330
Oct 98	7,721	12,774	10,071	2,369	2,024
Nov 98	5,261	9,878	8,038	3,140	3,312
Dec 98	5,783	14,390	9,084	2,285	1,946
Total	95,081	162,114	128,530	28,226	26,019

ESTIMATED WORK LOAD INFORMATION

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	data unavailable	data unavailable	data unavailable	data unavailable	data unavailable
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
Total	n/a	n/a	n/a	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	data unavailable	data unavailable	data unavailable	data unavailable	data unavailable
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
Total	n/a	n/a	n/a	n/a	n/a

ESTIMATED WORK LOAD INFORMATION

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	10	
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	1,170sqft	Quarry Tile
Dining Areas (Mess Decks)	9,400sqft	Quarry Tile/Carpet
Serving Lines (Main Menu and Fast Food)	359sqft	Quarry Tile
Self Serve Areas (Main Menu and Fast Food)	955sqft	Quarry Tile
Galley (Kitchen)	4,154sqft	Quarry Tile
Scullery (Dishwashing & Clean Storage)	1,428sqft	Quarry Tile
Pot and Pan Washing and Storage	520sqft	Quarry Tile
Bakery (may be part of Galley)	Part of galley	Quarry Tile
Vegetable Preparation Room	306sqft	Quarry Tile
Non-Food Storage Rooms (Property Room)	Govt. cleaned	Steel Panels
Office Spaces	230sqft	Carpet
Refrigerated Storage Areas (Freezers and Chillers)	1064sqft	Quarry Tile
Rest Rooms (employee and patron)	176sqft	Quarry Tile
Dry Stores Room	395sqft	Quarry Tile
GI House (Cleaning Equip Storage)	486sqft	Concrete
Loading Dock, Ramps, Steps, & Aprons	744sqft	Concrete
Exterior (Outdoor) Walk-in Reefer (s)	n/a	
TOTAL SQUARE FOOTAGE	20,432	

ESTIMATED WORK LOAD INFORMATION**12. Additional service areas/responsibilities:**

ITEM	QUANTITY	REMARKS
Exterior Windows	108	
Interior Windows	2	
Venetian/Vertical Blinds	18	
Drapes and/or Curtains	36	
Ceiling Fans	18	
Artificial Foliage/Plants	48	
- Hanging	30	
- Floor	0	
- Corner	0	
Television Sets & Brackets	4	
Wall Art (Pictures, Paintings, Plaques, Etc.)	36	
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. 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. 43,970 meals.

ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Camp Pendleton/62 Area, San Mateo,
5th Marine Regiment, 1st Marine Division, Messhall 62502

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 1 1/2 hour prior to the serving of the first meal of the operational day and to a minimum of 1 1/2 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 to 0730	0600 to 0800
Lunch	1100 to 1300	1100 to 1300
Dinner	1600 to 1800	1600 to 1800
Breakfast/Brunch	0900 to 1200	0900 to 1200
Supper	1500 to 1700	

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

ESTIMATED DAYS	365	REMARKS
Weekdays	251	
number of weekdays serving 3 meals	251	
number of weekdays serving 2 meals	10	National holidays
Weekend Days	104	
number of weekend days serving 3 meals	0	
number of weekend days serving 2 meals	104	
Projected closures	0	Messhall will move to 62402 by the end of the 1 st quarter FY01

ESTIMATED WORK LOAD INFORMATION**5. Building capacity:**

- a. Estimated Messhall Design Capacity - 1,188patrons
- b. Estimated Seating Capacity - One Turn - 396(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)	***	
Beverage Lines:	***	
Full Menu/Cafeteria Line	1	
Fast Food/Carry-Out Line	1	
Salad Bars:	***	
Main Line	1	
Fast Food Line	1	
Self-Serve Bars:	***	
Pastry/Dessert Bar (s)	1	
Pasta Bar (s)	4	
Taco Bar (s)	1	
Deli Bar (s)	1	
Pancake/Waffle Bar (s)	n/a	
Soup Bar (s)	2	
Potato Bar (s)	n/a	
Ice Cream Bar (s)	2	
Misc Areas:		
Decorative Carts	n/a	
Individual Serving Cereal Dispensers	2	
Headcount/cashier/point of sale stations	1	Patron flow sensitive.

ESTIMATED WORK LOAD INFORMATION

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

a. Number of parking spaces available: 10

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	7,821	17,397	14,381	4,891	4,052
Feb 98	7,596	17,423	14,167	3,462	2,985
Mar 98	9,766	18,176	17,961	3,629	4,689
Apr 98	7,506	12,845	12,301	2,160	2,307
May 98	7,547	15,369	11,497	4,205	4,508
Jun 98	12,162	22,496	18,730	4,601	5,184
Jul 98	9,707	16,879	14,706	3,948	3,808
Aug 98	15,155	18,103	21,043	6,385	4,909
Sep 98	8,196	17,672	15,059	3,985	3,366
Oct 98	6,240	11,712	9,305	3,600	2,482
Nov 98	6,111	15,151	12,990	3,727	5,215
Dec 98	7,064	13,259	10,681	2,776	2,787
Total	104,871	196,482	172,821	47,369	46,292

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	data unavailable	data unavailable	data unavailable	data unavailable	data unavailable
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

ESTIMATED WORK LOAD INFORMATION

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

Total

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	data unavailable	data unavailable	data unavailable	data unavailable	data unavailable
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
Total	n/a	n/a	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	40	
WEEKEND DAYS	10	

ESTIMATED WORK LOAD INFORMATION

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	1,182sqft	Quarry Tile/Concrete
Dining Areas (Mess Decks)	9,400sqft	Quarry Tile/Carpet
Serving Lines (Main Menu and Fast Food)	395sqft	Quarry Tile
Self Serve Areas (Main Menu and Fast Food)	955sqft	Quarry Tile
Galley (Kitchen)	4,154sqft	Quarry Tile
Scullery (Dishwashing & Clean Storage)	1,428sqft	Quarry Tile
Pot and Pan Washing and Storage	520sqft	Quarry Tile
Bakery (may be part of Galley)	Included with Galley	Quarry Tile
Vegetable Preparation Room	306sqft	Quarry Tile
Non-Food Storage Rooms (Property Room)		Quarry Tile
Office Spaces	218sqft	Carpet
Refrigerated Storage Areas (Freezers and Chillers)	1,064sqft	Quarry Tile/Concrete
Rest Rooms (employee and patron)	176sqft	Quarry Tile
Dry Stores Room	395sqft	Quarry Tile
GI House (Cleaning Equip Storage)	486sqft	Concrete
Loading Dock, Ramps, Steps, & Aprons	744sqft	Concrete
Exterior (Outdoor) Walk-in Reefer (s)	n/a	
TOTAL SQUARE FOOTAGE	21,423	

12. Additional service areas/responsibilities:

ITEM	QUANTITY	REMARKS
Exterior Windows	108	
Interior Windows	12	
Venetian/Vertical Blinds	18	

ESTIMATED WORK LOAD INFORMATION

Drapes and/or Curtains	36
Ceiling Fans	20
Artificial Foliage/Plants	48
- Hanging	28
- Floor	20
- Corner	n/a
Television Sets & Brackets	4
Wall Art (Pictures, Paintings, Plaques, Etc.)	61
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. **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.**567,835** meals.

ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Marine Corps Air Ground Combat Center (MCAGCC),
7th Marine Regiment
29 Palms, CA,
Messhall 1420

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 **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	0530-0800	
Lunch	1100-1300	
Dinner	1600-1800	
Breakfast/Brunch	0800-1100	
Supper	1500-1700	

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

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

ESTIMATED WORK LOAD INFORMATION**5. Building capacity:**

- a. Estimated Messhall Design Capacity - 870 patrons
- b. Estimated Seating Capacity - One Turn - 290 (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	2 during breakfast, 1 at lunch & dinner
Fast Food/Carry-Out serving line	1	Lunch & dinner
Self-Service Area (s)	***	
Beverage Lines:	***	
Full Menu/Cafeteria Line	1	
Fast Food/Carry-Out Line	1	
Salad Bars:	***	
Main Line	1	
Fast Food Line	1	
Self-Serve Bars:	***	
Pastry/Dessert Bar (s)	2	
Pasta Bar (s)	2	Rotates as Potato, Taco, Pasta and Soup Bar
Taco Bar (s)		
Deli Bar (s)	1	
Pancake/Waffle Bar (s)		
Soup Bar (s)		
Potato Bar (s)		
Ice Cream Bar (s)	2	
Misc Areas:	2	Condiment Bars
Decorative Carts		
Individual Serving Cereal Dispensers	2	
Headcount/cashier/point of sale stations	2	

ESTIMATED WORK LOAD INFORMATION

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

- a. Number of parking spaces available: Unlimited: First Come, First served

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	9,672	14,244	13,085	1,561	1,633
Feb 98	10,736	15,043	15,228	1,420	1,269
Mar 98	11,987	15,417	14,794	1,080	1,152
Apr 98	7,991	15,023	12,915	1,619	1,481
May 98	7,764	13,384	13,243	1,754	1,397
Jun 98	10,108	13,655	14,196	1,006	992
Jul 98	8,217	14,216	12,362	1,202	1,202
Aug 98	7,786	12,257	12,138	1,589	2,102
Sep 98	9,775	12,426	15,011	1,679	1,443
Oct 98	19,535	15,855	20,287	2,213	2,203
Nov 98	8,492	12,150	11,337	2,367	2,442
Dec 98	5,870	8,482	7,834	1,002	926
Total	117,933	162,152	162,430	18,492	18,242

- 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	2,520	3,675	3,360	315	420
Feb 98	2,580	3,615	3,659	341	305
Mar 98	2,833	3,643	3,496	255	272
Apr 98	2,088	4,041	3,474	435	398
May 98	2,171	3,743	3,703	490	390

ESTIMATED WORK LOAD INFORMATION

Jun 98	2,656	3,588	3,730	264	260
Jul 98	2,319	4,012	3,489	339	339
Aug 98	2,279	3,587	3,552	465	615
Sep 98	2,544	3,234	3,907	437	375
Oct 98	3,413	2,770	3,544	386	384
Nov 98	2,423	3,467	3,235	675	696
Dec 98	2,658	3,840	3,547	453	419
Total	30,484	43,215	42,696	4,855	4,873

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	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Feb 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Mar 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Apr 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
May 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Jun 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Jul 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Aug 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Sep 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Oct 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Nov 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Dec 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Total	N/A	N/A	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	3 days at 1 hour	
WEEKEND DAYS	1 day at 1 hour	
HOLIDAYS	2 days at 2 hours	

ESTIMATED WORK LOAD INFORMATION

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	480sq ft	Quarry tile/carpet
Dining Areas (Mess Decks)	9,854sq ft	Quarry tile/carpet
Serving Lines (Main Menu and Fast Food)	Included w/mess decks	Quarry tile
Self Serve Areas (Main Menu and Fast Food)	Included w/mess decks	Quarry tile
Galley (Kitchen)	3,990sq ft	Quarry tile
Scullery (Dishwashing & Clean Storage)	792sq ft & 792sq ft	Quarry tile
Pot and Pan Washing and Storage	Included with Galley	Quarry tile
Bakery (may be part of Galley)	260sq ft	Quarry tile
Vegetable Preparation Room	Included w/Galley	Quarry tile
Non-Food Storage Rooms (Property Room)	329sq ft	Quarry tile
Office Spaces	477sq ft	Quarry tile/carpet
Refrigerated Storage Areas (Freezers and Chillers)	1,292sq ft	Quarry tile
Rest Rooms (employee and patron)	385sq ft	Quarry tile
Dry Stores Room	630sq ft	Quarry tile/Concrete
GI House (Cleaning Equip Storage)	Incl w/loading dock	Concrete
Loading Dock, Ramps, Steps, & Aprons	1,584sq ft	Concrete
Exterior (Outdoor) Walk-in Reefer (s)	N/A	N/A
TOTAL SQUARE FOOTAGE	20,865sq ft	

12. Additional service areas/responsibilities:

ITEM	QUANTITY	REMARKS
Exterior Windows	137	
Interior Windows	137	
Venetian/Vertical Blinds	6	
Drapes and/or Curtains		
Ceiling Fans	16	

ESTIMATED WORK LOAD INFORMATION

Artificial Foliage/Plants	150
- Hanging	60
- Floor	30
- Corner	120
Television Sets & Brackets	6
Wall Art (Pictures, Paintings, Plaques, Etc.)	60
Decorative Carts	
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. 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. 479,249 meals.

ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Marine Corps Air Ground Combat Center (MCAGCC),
1st Tank Battalion,
29 Palms, CA,
Messhall 1610

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 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	0530-0800	
Lunch	1100-1300	
Dinner	1600-1800	
Breakfast/Brunch	0800-1100	
Supper	1500-1700	

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

ESTIMATED DAYS	365	REMARKS
Weekdays	251	
number of weekdays serving 3 meals	251	
number of weekdays serving 2 meals	10	National holidays
Weekend Days	104	
number of weekend days serving 3 meals	0	
number of weekend days serving 2 meals	104	

ESTIMATED WORK LOAD INFORMATION

Projected closures 0

5. Building capacity:

- a. Estimated Messhall Design Capacity - 828 patrons
- b. Estimated Seating Capacity - One Turn - 276 (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	2 during breakfast, 1 at lunch & dinner
Fast Food/Carry-Out serving line	1	lunch & dinner
Self-Service Area (s)	***	
Beverage Lines:	***	
Full Menu/Cafeteria Line	1	
Fast Food/Carry-Out Line	1	
Salad Bars:	***	
Main Line	1	
Fast Food Line	1	
Self-Serve Bars:	***	
Pastry/Dessert Bar (s)	2	
Pasta Bar (s)	2	Rotates as Potato, Taco, Pasta and Soup Bar
Taco Bar (s)		
Deli Bar (s)	1	
Pancake/Waffle Bar (s)		
Soup Bar (s)		
Potato Bar (s)		
Ice Cream Bar (s)	2	
Misc Areas:	2	Condiment Bars
Decorative Carts		

ESTIMATED WORK LOAD INFORMATION

Individual Serving Cereal Dispensers	2
Headcount/cashier/point of sale stations	2

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

- a. Number of parking spaces available: Unlimited: First Come, First served

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	7,026	10,265	9,763	2,400	2,155
Feb 98	7,345	9,129	9,230	1,514	1,233
Mar 98	9,504	11,772	10,449	1,736	992
Apr 98	7,227	8,533	9,148	1,302	1,524
May 98	7,832	8,084	8,250	2,086	2,179
Jun 98	7,782	11,008	9,000	1,082	1,501
Jul 98	8,006	10,740	8,725	1,238	1,552
Aug 98	9,685	11,470	11,254	1,259	1,336
Sep 98	7,490	9,541	8,162	1,501	1,445
Oct 98	6,601	8,740	7,303	1,306	993
Nov 98	5,122	8,602	7,133	2,657	2,884
Dec 98	4,609	5,473	5,426	2,027	1,433
Total	88,229	113,357	103,843	20,108	19,227

- 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	1,667	2,436	2,317	569	511
Feb 98	1,936	2,407	2,433	399	325
Mar 98	2,069	2,563	2,275	378	216

ESTIMATED WORK LOAD INFORMATION

Apr 98	1,954	2,307	2,473	352	412
May 98	2,237	2,309	2,356	595	622
Jun 98	1,921	2,718	2,222	267	370
Jul 98	1,984	2,661	2,162	306	384
Aug 98	2,075	2,457	2,411	269	286
Sep 98	1,996	2,543	2,175	400	385
Oct 98	1,984	2,627	2,195	392	298
Nov 98	1,455	2,443	2,026	754	819
Dec 98	1,822	2,164	2,145	801	566
Total	23,100	29,635	27,190	5,482	5,194

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	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Feb 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Mar 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Apr 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
May 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Jun 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Jul 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Aug 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Sep 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Oct 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Nov 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Dec 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Total	N/A	N/A	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	3 days at 1 hour	
WEEKEND DAYS	1 day at 1 hour	

ESTIMATED WORK LOAD INFORMATION

HOLIDAYS

2 days at 2 hours

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	480sq ft	Quarry tile/carpet
Dining Areas (Mess Decks)	9,854sq ft	Quarry tile/carpet
Serving Lines (Main Menu and Fast Food)	Incl w/messdecks	Quarry tile
Self Serve Areas (Main Menu and Fast Food)	Incl w/messdecks	Quarry tile
Galley (Kitchen)	3,990sq ft	Quarry tile
Scullery (Dishwashing & Clean Storage)	792sq ft & 792sq ft	Quarry tile
Pot and Pan Washing and Storage	Incl w/galley	Quarry tile
Bakery (may be part of Galley)	260sq ft	Quarry tile
Vegetable Preparation Room	Incl w/galley	Quarry tile
Non-Food Storage Rooms (Property Room)	329sq ft	Quarry tile
Office Spaces	477sq ft	Quarry tile/carpet
Refrigerated Storage Areas (Freezers and Chillers)	1,292sq ft	Quarry tile
Rest Rooms (employee and patron)	385sq ft	Quarry tile
Dry Stores Room	630sq ft	Quarry tile/Concrete
GI House (Cleaning Equip Storage)	Incl w/loading dock	Concrete
Loading Dock, Ramps, Steps, & Aprons	1,584sq ft	Concrete
Exterior (Outdoor) Walk-in Reefer (s)	N/A	N/A
TOTAL SQUARE FOOTAGE	20,865sq ft	

12. Additional service areas/responsibilities:

ITEM	QUANTITY	REMARKS
Exterior Windows	137	
Interior Windows	137	
Venetian/Vertical Blinds	6	
Drapes and/or Curtains		
Ceiling Fans	16	

ESTIMATED WORK LOAD INFORMATION

Artificial Foliage/Plants	***
- Hanging	60
- Floor	30
- Corner	120
Television Sets & Brackets	6
Wall Art (Pictures, Paintings, Plaques, Etc.)	60
Decorative Carts	
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. **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. **344,764** meals.

ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Marine Corps Air Ground Combat Center (MCAGCC),
Headquarters Battalion,
29 Palms, CA,
Messhall 1630

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 **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	0530-0800	
Lunch	1030-1315	
Dinner	1530-1830	
Breakfast/Brunch	CLOSED	
Supper	CLOSED	

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

ESTIMATED DAYS	365	REMARKS
Weekdays	249	
number of weekdays serving 3 meals	249	
number of weekdays serving 2 meals	0	Closed on all National holidays
Weekend Days	0	
number of weekend days serving 3 meals	0	
number of weekend days serving 2 meals	0	
Projected closures	0	

ESTIMATED WORK LOAD INFORMATION

5. **Building capacity:**

- a. Estimated Messhall Design Capacity - 1,240 patrons
- b. Estimated Seating Capacity - One Turn - 310 (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		
Fast Food/Carry-Out serving line	1	4 serving stations
Self-Service Area (s)	***	
Beverage Lines:	***	
Full Menu/Cafeteria Line		
Fast Food/Carry-Out Line	4	
Salad Bars:	***	
Main Line		
Fast Food Line	2	
Self-Serve Bars:	***	
Pastry/Dessert Bar (s)		
Pasta Bar (s)		
Taco Bar (s)		
Deli Bar (s)		
Pancake/Waffle Bar (s)		
Soup Bar (s)	2	
Potato Bar (s)		
Ice Cream Bar (s)	2	
Misc Areas:	4	Condiment Bars
Decorative Carts	2	
Individual Serving Cereal Dispensers	2	

ESTIMATED WORK LOAD INFORMATION

Headcount/cashier/point of sale stations 2

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

a. Number of parking spaces available: Unlimited: First Come, First served

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	7,112	10,905	8,630	706	1,135
Feb 98	5,519	8,962	6,332	471	723
Mar 98	9,504	12,393	7,641	504	638
Apr 98	9,917	9,923	8,126	631	1,028
May 98	9,005	8,930	6,839	646	825
Jun 98	8,264	8,388	6,294	442	639
Jul 98	7,947	7,972	5,397	506	1,078
Aug 98	7,408	7,389	5,735	267	569
Sep 98	9,453	9,069	7,377	863	988
Oct 98	7,964	9,874	5,240	283	389
Nov 98	5,882	7,782	5,341	414	607
Dec 98	5,535	8,648	5,820	1,653	3,104
Total	93,510	109,635	78,772	7,386	11,723

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	269	413	327	27	43
Feb 98	161	262	185	14	21
Mar 98	258	336	207	14	17
Apr 98	279	279	228	18	29
May 98	285	283	217	20	26

ESTIMATED WORK LOAD INFORMATION

Jun 98	286	290	218	15	22
Jul 98	289	290	196	18	39
Aug 98	288	288	223	10	22
Sep 98	283	272	221	26	30
Oct 98	279	346	184	10	14
Nov 98	206	273	187	15	21
Dec 98	186	291	196	56	104
Total	3,069	3,623	2,589	243	388

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	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Feb 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Mar 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Apr 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
May 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Jun 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Jul 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Aug 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Sep 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Oct 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Nov 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Dec 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Total	N/A	N/A	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	3 days at 1 hour	
WEEKEND DAYS		
HOLIDAYS	0 Days	

ESTIMATED WORK LOAD INFORMATION

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	490sq ft	Quarry tile
Dining Areas (Mess Decks)	4,927sq ft & 5,719sq ft	Quarry tile/carpet
Serving Lines (Main Menu and Fast Food)	Incl w/messdecks	Quarry tile
Self Serve Areas (Main Menu and Fast Food)	Incl w/messdecks	Quarry tile
Galley (Kitchen)	2,990sq ft	Quarry tile
Scullery (Dishwashing & Clean Storage)	N/A	N/A
Pot and Pan Washing and Storage	485sq ft	Quarry tile
Bakery (may be part of Galley)	N/A	N/A
Vegetable Preparation Room	Incl w/galley	Quarry tile
Non-Food Storage Rooms (Property Room)	792sq ft	Quarry tile
Office Spaces	305sq ft & 169sq ft	Concrete/carpet
Refrigerated Storage Areas (Freezers and Chillers)	486sq ft	Quarry tile
Rest Rooms (employee and patron)	163sq ft & 203sq ft	Quarry tile
Dry Stores Room	760sq ft	Concrete
GI House (Cleaning Equip Storage)	32sq ft	Concrete
Loading Dock, Ramps, Steps, & Aprons	1584sq ft	Concrete
Exterior (Outdoor) Walk-in Reefer (s)	182sq ft & 182sq ft	Aluminum
TOTAL SQUARE FOOTAGE	19,469sq ft	

12. Additional service areas/responsibilities:

ITEM	QUANTITY	REMARKS
Exterior Windows	116	
Interior Windows	116	
Venetian/Vertical Blinds	6	
Drapes and/or Curtains		
Ceiling Fans	16	
Artificial Foliage/Plants	150	
- Hanging	60	

ESTIMATED WORK LOAD INFORMATION

- Floor	20
- Corner	80
Television Sets & Brackets	9
Wall Art (Pictures, Paintings, Plaques, Etc.)	60
Decorative Carts	
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. **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. **301,026** meals.

ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Marine Corps Air Ground Combat Center (MCAGCC),
Marine Corps Communications and Electronic School,
29 Palms, CA,
Messhall 1650 (Littleton 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 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	0530-0800	
Lunch	1030-1315	
Dinner	1530-1830	
Breakfast/Brunch	0800-1100	
Supper	1500-1730	

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

ESTIMATED DAYS	365	REMARKS
Weekdays	251	
number of weekdays serving 3 meals	251	
number of weekdays serving 2 meals	10	National holidays
Weekend Days	104	
number of weekend days serving 3 meals	0	
number of weekend days serving 2 meals	104	

ESTIMATED WORK LOAD INFORMATION

Projected closures 0

5. Building capacity:

- a. Estimated Messhall Design Capacity - 1,400 patrons
- b. Estimated Seating Capacity - One Turn - 350 (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	2 during breakfast, 1 at lunch & dinner
Fast Food/Carry-Out serving line	1	Lunch and Dinner
Self-Service Area (s)	***	
Beverage Lines:	***	
Full Menu/Cafeteria Line	1	
Fast Food/Carry-Out Line	1	
Salad Bars:	***	
Main Line	1	
Fast Food Line	1	
Self-Serve Bars:	***	
Pastry/Dessert Bar (s)	2	
Pasta Bar (s)	2	Rotates as Potato, Taco, Soup and Potato Bar
Taco Bar (s)		
Deli Bar (s)	1	
Pancake/Waffle Bar (s)		
Soup Bar (s)		
Potato Bar (s)		
Ice Cream Bar (s)	2	
Misc Areas:	2	Condiment Bars
Decorative Carts		

ESTIMATED WORK LOAD INFORMATION

Individual Serving Cereal Dispensers	2
Headcount/cashier/point of sale stations	2

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

- a. Number of parking spaces available: Unlimited: First Come, First served

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	12,705	17,895	19,137	7,896	7,365
Feb 98	12,279	17,574	17,891	6,702	6,280
Mar 98	13,220	18,094	18,640	4,544	4,126
Apr 98	10,030	14,452	15,289	3,718	3,718
May 98	9,918	13,971	14,810	5,565	5,031
Jun 98	11,738	16,249	17,092	4,471	4,588
Jul 98	11,327	15,501	16,487	3,937	4,334
Aug 98	10,960	14,944	15,994	5,352	5,342
Sep 98	10,354	14,588	14,973	4,821	4,790
Oct 98	10,569	15,697	15,775	6,396	5,427
Nov 98	9,863	15,599	14,926	8,467	9,076
Dec 98	8,097	11,509	11,897	6,845	6,815
Total	131,060	186,073	192,911	79,654	66,892

- 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	163	229	245	101	94

ESTIMATED WORK LOAD INFORMATION

Feb 98	168	241	245	92	86
Mar 98	188	257	265	65	59
Apr 98	177	255	269	66	66
May 98	167	236	250	94	85
Jun 98	180	250	263	69	71
Jul 98	183	250	266	63	70
Aug 98	173	236	253	82	85
Sep 98	174	245	252	81	80
Oct 98	163	242	244	98	84
Nov 98	168	266	254	144	155
Dec 98	149	212	219	126	126
Total	2,053	2,919	3,025	1,081	1,061

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	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Feb 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Mar 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Apr 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
May 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Jun 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Jul 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Aug 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Sep 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Oct 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Nov 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Dec 98	Unavailable	Unavailable	Unavailable	Unavailable	Unavailable
Total	N/A	N/A	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):

ESTIMATED WORK LOAD INFORMATION

DAYS	ESTIMATED NUMBER OF QUARTER HOURS PER YEAR	REMARKS
WEEKDAYS	3 days at 1 hour	
WEEKEND DAYS	1 day at 1 hour	
HOLIDAYS	2 Days at 2 hours	

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	400sq ft	Quarry tile
Dining Areas (Mess Decks)	5,684sq ft & 5,684sq ft	Quarry tile/carpet
Serving Lines (Main Menu and Fast Food)	Incl w/messdecks	Quarry tile
Self Serve Areas (Main Menu and Fast Food)	Incl w/messdecks	Quarry tile
Galley (Kitchen)	2,423sq ft	Quarry tile
Scullery (Dishwashing & Clean Storage)	300sq ft & 300sq ft	Quarry tile
Pot and Pan Washing and Storage	Incl w/galley	Quarry tile
Bakery (may be part of Galley)	283sq ft	Quarry tile
Vegetable Preparation Room	1,992sq ft & 288sq ft	Quarry tile
Non-Food Storage Rooms (Property Room)	183sq ft & 363sq ft	Quarry tile
Office Spaces	144sq ft & 143sq ft	Quarry tile /carpet
Refrigerated Storage Areas (Freezers and Chillers)	121sq ft, 108sq ft, 137sq ft 122sq ft, 130sq ft	Quarry tile
Rest Rooms (employee and patron)	163sq ft, 225sq ft, 63sq ft, 228sq ft	Quarry tile
Dry Stores Room	622sq ft	Concrete
GI House (Cleaning Equip Storage)	Incl w/garbage reefer	Quarry tile
Loading Dock, Ramps, Steps, & Aprons	1,584sq ft	Concrete
Exterior (Outdoor) Walk-in Reefer (s)	N/A	N/A
TOTAL SQUARE FOOTAGE	21,670sq ft	

12. Additional service areas/responsibilities:

ITEM	QUANTITY	REMARKS
TE2-k-1650		

ESTIMATED WORK LOAD INFORMATION

Exterior Windows	71
Interior Windows	71
Venetian/Vertical Blinds	6
Drapes and/or Curtains	
Ceiling Fans	24
Artificial Foliage/Plants	223
- Hanging	60
- Floor	40
- Corner	183
Television Sets & Brackets	8
Wall Art (Pictures, Paintings, Plaques, Etc.)	60
Decorative Carts	
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. **656,590** meals.

ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Marine Corps Air Station (MCAS) Yuma, AZ Cannon Air Defense Complex,
Messhall 3224

MANAGEMENT AND MESS ATTENDANT (M&MA) SERVICES2. **Required work schedule for this messhall:**

- a. Weekdays per week: 5
- b. Weekend days per week:
- c. Normal weekday/weekend/holiday operating hours for this facility are at least **1.5 hrs** prior to the serving of the first meal of the operational day and to a minimum of **1.5 hrs** 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		
Lunch	M-F only 1100-1300	
Dinner		
Breakfast/Brunch		
Supper		

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

ESTIMATED DAYS	251	REMARKS
Weekdays	251	
number of weekdays serving 3 meals	0	
number of weekdays serving 2 meals	0	National holidays
Weekend Days	0	
number of weekend days serving 3 meals	0	
number of weekend days serving 2 meals	0	
Projected closures	0	

ESTIMATED WORK LOAD INFORMATION**5. Building capacity:**

- a. Estimated Messhall Design Capacity - 300 patrons.
- b. Estimated Seating Capacity - One Turn - 74 (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/has fast food items on it. (a combo line)
Fast Food/Carry-Out serving line		Patron flow sensitive.
Self-Service Area (s)	***	
Beverage Lines:	***	
Full Menu/Cafeteria Line	1	
Fast Food/Carry-Out Line		
Salad Bars:	***	
Main Line	1	
Fast Food Line		
Self-Serve Bars:	***	
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)	1	
Misc Areas:		
Decorative Carts		
Individual Serving Cereal Dispensers		

ESTIMATED WORK LOAD INFORMATION

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

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		1,600			
Feb 98		2,000			
Mar 98		2,000			
Apr 98		2,000			
May 98		1,600			
Jun 98		1,600			
Jul 98		1,600			
Aug 98		1,600			
Sep 98		2,000			
Oct 98		2,000			
Nov 98		2,000			
Dec 98		1,600			
Total		21,600			

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		50			
Feb 98		50			
Mar 98		50			

ESTIMATED WORK LOAD INFORMATION

Apr 98	50
May 98	50
Jun 98	50
Jul 98	50
Aug 98	50
Sep 98	50
Oct 98	50
Nov 98	50
Dec 98	50
Total	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		0			
Feb 98		0			
Mar 98		0			
Apr 98		0			
May 98		0			
Jun 98		0			
Jul 98		0			
Aug 98		0			
Sep 98		0			
Oct 98		0			
Nov 98		0			
Dec 98		0			
Total		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):

ESTIMATED WORK LOAD INFORMATION

DAYS	ESTIMATED NUMBER OF QUARTER HOURS PER YEAR	REMARKS
WEEKDAYS	10	
WEEKEND DAYS		
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	290	Vinyl tile
Dining Areas (Mess Decks)	1,500	Vinyl tile
Serving Lines (Main Menu and Fast Food)		
Self Serve Areas (Main Menu and Fast Food)		
Galley (Kitchen)	450	Quarry tile
Scullery (Dishwashing & Clean Storage)		
Pot and Pan Washing and Storage		
Bakery (may be part of Galley)		
Vegetable Preparation Room		
Non-Food Storage Rooms (Property Room)	55	Vinyl tile
Office Spaces		
Refrigerated Storage Areas (Freezers and Chillers)		
Rest Rooms (employee and patron)	30	Vinyl tile
Dry Stores Room		
GI House (Cleaning Equip Storage)		
Loading Dock, Ramps, Steps, & Aprons		
Exterior (Outdoor) Walk-in Reefer (s)		
TOTAL SQUARE FOOTAGE	2,321	

12. Additional service areas/responsibilities:

ESTIMATED WORK LOAD INFORMATION

ITEM	QUANTITY	REMARKS
Exterior Windows		
Interior Windows		
Venetian/Vertical Blinds		
Drapes and/or Curtains		
Ceiling Fans		
Artificial Foliage/Plants	***	
- Hanging	7	
- Floor	6	
- Corner	5	
Television Sets & Brackets	2	
Wall Art (Pictures, Paintings, Plaques, Etc.)	9	
Decorative Carts		
Trophies And Trophy Cases		
Menu Board	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. 32 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. 22,200 meals.

b.

ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Marine Corps Air Station (MCAS) Yuma, AZ Messhall 710

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 **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 to 0730	0600 to 0900
Lunch	1100 to 1300	1030 to 1330
Dinner	1600 to 1800	1530 to 1730
Breakfast/Brunch	0900 to 1200	
Supper	1500 to 1700	

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

ESTIMATED DAYS	365	REMARKS
Weekdays	251	
number of weekdays serving 3 meals	251	
number of weekdays serving 2 meals	10	National holidays
Weekend Days	104	
number of weekend days serving 3 meals	0	
number of weekend days serving 2 meals	104	

Projected closures

ESTIMATED WORK LOAD INFORMATION**5. Building capacity:**

- a. Estimated Messhall Design Capacity - 400 patrons
- b. Estimated Seating Capacity - One Turn - 398 (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)	***	
Beverage Lines:	***	
Full Menu/Cafeteria Line	2	
Fast Food/Carry-Out Line	1	
Salad Bars:	***	
Main Line	2	
Fast Food Line	1	
Self-Serve Bars:	***	
Pastry/Dessert Bar (s)	2	
Pasta Bar (s)	1	Mondays and Fridays (2d line).
Taco Bar (s)	1	Wednesdays (2d line).
Deli Bar (s)	1	Tuesdays and Thursdays (2d line).
Pancake/Waffle Bar (s)	1	
Soup Bar (s)	1	
Potato Bar (s)	1	
Ice Cream Bar (s)	2	
Misc Areas:		
Decorative Carts		
Individual Serving Cereal Dispensers		
Headcount/cashier/point of sale stations	2	Patron flow sensitive.

ESTIMATED WORK LOAD INFORMATION**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	7,761	15,004	12,767	2,928	3,187
Feb 98	8,872	14,065	14,781	3,020	4,443
Mar 98	20,654	19,037	24,200	7,244	6,975
Apr 98	16,260	16,545	18,425	5,240	4,509
May 98	8,832	13,258	10,751	3,365	2,624
Jun 98	8,286	17,236	12,486	2,539	2,409
Jul 98	6,526	14,562	10,489	2,295	2,396
Aug 98	8,149	16,061	11,931	2,799	2,694
Sep 98	9,149	16,210	12,652	2,967	2,928
Oct 98	26,879	17,436	27,991	11,059	10,225
Nov 98	6,969	12,431	8,868	3,776	3,875
Dec 98	6,386	13,707	9,361	2,655	2,915
Total	134,723	185,552	174,702	49,887	49,180

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		1,430			
Feb 98		1,430			
Mar 98		1,430			
Apr 98		1,430			
May 98		1,430			
Jun 98		1,430			

ESTIMATED WORK LOAD INFORMATION

Jul 98	1,430
Aug 98	1,430
Sep 98	1,430
Oct 98	1,430
Nov 98	1,430
Dec 98	1,430

Total 17,160

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		260			
Feb 98		260			
Mar 98		260			
Apr 98		260			
May 98		260			
Jun 98		260			
Jul 98		260			
Aug 98		260			
Sep 98		260			
Oct 98		260			
Nov 98		260			
Dec 98		260			
Total		3,120			

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	

ESTIMATED WORK LOAD INFORMATION

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	976	Quarry/Tile/Vinyl
Dining Areas (Mess Decks)	9,440	Carpet/Vinly
Serving Lines (Main Menu and Fast Food)	1,856	Quarry Tile
Self Serve Areas (Main Menu and Fast Food)	Included w/serving line.	Quarry/Vinyl
Galley (Kitchen)	2,821	Quarry Tile
Scullery (Dishwashing & Clean Storage)	624	Quarry Tile
Pot and Pan Washing and Storage	858	Quarry Tile
Bakery (may be part of Galley)	1022	Quarry Tile
Vegetable Preparation Room	540	Quarry Tile
Non-Food Storage Rooms (Property Room)	48	Quarry Tile
Office Spaces	690	Carpet/Vinyl
Refrigerated Storage Areas (Freezers and Chillers)	4212	Quarry Tile
Rest Rooms (employee and patron)	688	Vinyl/Ceramic
Dry Stores Room	529	Quarry Tile
GI House (Cleaning Equip Storage)	Included with loading dock.	Quarry Tile
Loading Dock, Ramps, Steps, & Aprons	2,352	Quarry/Vinyl
Exterior (Outdoor) Walk-in Reefer (s)	N/A	Quarry Tile
TOTAL SQUARE FOOTAGE	26,657	

ESTIMATED WORK LOAD INFORMATION**12. Additional service areas/responsibilities:**

ITEM	QUANTITY	REMARKS
Exterior Windows	18	
Interior Windows	2	
Venetian/Vertical Blinds	N/A	
Drapes and/or Curtains	16	
Ceiling Fans	15	
Artificial Foliage/Plants	***	
- Hanging	90	
- Floor	26	
- Corner	20	
Television Sets & Brackets	7	
Wall Art (Pictures, Paintings, Plaques, Etc.)	51	
Decorative Carts	N/A	
Trophies And Trophy Cases	12/2	

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. 132 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. 594,044 meals.

ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Marine Corps Recruit Depot (MCRD),
San Diego, CA, Messhall 569

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 ½ hours prior to the serving of the first meal of the operational day and to a minimum of 1½ 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	Mon-Sat 0500-0700 Sun 0545-0700	
Lunch	Mon-Sat 1030-1300 Sun 1100-1300	
Dinner	Mon-Sat 1600-1800 Sun 1600-1800	
Breakfast/Brunch	N/A	
Supper	N/A	

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

ESTIMATED DAYS	365	REMARKS
Weekdays	261	
number of weekdays serving 3 meals	261	
number of weekdays serving 2 meals	0	National holidays
Weekend Days	104	
number of weekend days serving 3 meals	104	
number of weekend days serving 2 meals	N/A	
Projected closures	0	

ESTIMATED WORK LOAD INFORMATION**5. Building capacity:**

- a. Estimated Messhall Design Capacity - 6, 000 patrons
- b. Estimated Seating Capacity - One Turn - 1,200 (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	4	Patron flow sensitive
	1	Smaller Drill Instructor serving line.
Fast Food/Carry-Out serving line	0	Patron flow sensitive.
Self-Service Area (s)	***	
Beverage Lines:	***	
Full Menu/Cafeteria Line	8	
Fast Food/Carry-Out Line	0	
Salad Bars:	***	
Main Line	5	Including Drill Instructor line.
Fast Food Line	0	
Self-Serve Bars:	***	
Pastry/Dessert Bar (s)	1	Drill Instructor carousel with desserts
Pasta Bar (s)	0	
Taco Bar (s)	0	
Deli Bar (s)	0	
Pancake/Waffle Bar (s)	0	
Soup Bar (s)	0	
Potato Bar (s)	0	
Ice Cream Bar (s)	0	
Misc Areas:		
Decorative Carts	0	
Individual Serving Cereal Dispensers	4	

ESTIMATED WORK LOAD INFORMATION

Headcount/cashier/point of sale stations 3/1 Patron flow sensitive.

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

- a. Number of parking spaces available: 70

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	69,969	68,589	66,821		
Feb 98	77,983	76,921	76,729		
Mar 98	71,969	70,601	69,759		
Apr 98	50,256	48,836	48,362		
May 98	59,525	58,933	58,201		
Jun 98	84,625	84,097	83,319		
Jul 98	118,111	115,855	114,699		
Aug 98	131,414	130,534	128,278		
Sep 98	120,196	117,094	116,868		
Oct 98	111,540	107,202	107,275		
Nov 98	87,026	83,272	82,277		
Dec 98	70,339	67,742	66,866		

Total 1,052,953 1,029,676 1,019,454

- 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	1,085	1,085	1,085		
Feb 98	980	980	980		
Mar 98	1,085	1,085	1,085		
Apr 98	1,050	1,050	1,050		

ESTIMATED WORK LOAD INFORMATION

May 98	1,085	1,085	1,085
Jun 98	1,085	1,085	1,085
Jul 98	2,046	2,046	2,046
Aug 98	2,046	2,046	2,046
Sep 98	1,980	1,980	1,980
Oct 98	2,046	2,046	2,046
Nov 98	1,050	1,050	1,050
Dec 98	1,085	1,085	1,085
Total	16,623	16,623	16,623

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		240			
Feb 98		240			
Mar 98	170	290	50		
Apr 98		360			
May 98		240			
Jun 98	120	240			
Jul 98		240			
Aug 98		240			
Sep 98	120	240			
Oct 98		240			
Nov 98		3,330	2,534		
Dec 98	120	1,895			
Total	530	7,795	2,584		

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
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ESTIMATED WORK LOAD INFORMATION

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	Included with dining area.	Quarry Tile
Dining Areas (Mess Decks)	22,242	Quarry Tile
Serving Lines (Main Menu and Fast Food)	1,732	Quarry Tile
Self Serve Areas (Main Menu and Fast Food)	Included with serving lines.	Quarry Tile
Galley (Kitchen)	Included with mess deck	Quarry Tile
Scullery (Dishwashing & Clean Storage)	2,236	Quarry Tile
Pot and Pan Washing and Storage	840	Quarry Tile
Bakery (may be part of Galley)	1,589	Quarry Tile
Vegetable Preparation Room	828	Quarry Tile
Non-Food Storage Rooms	594	Vinyl Tile
Office Spaces (Manager & Subsistence)	756	Vinyl Tile
Refrigerated Storage Areas	3,750	Quarry Tile
Rest Rooms	720	Ceramic Tile
Dry Stores Room	1,728	Concrete
GI House/Whiskey Locker	396	Concrete
Loading Dock	2,870	Concrete
Exterior		
Total Square Footage	44,079	

12. Additional service areas/responsibilities:

ITEM	QUANTITY	REMARKS
Flags	53	

ESTIMATED WORK LOAD INFORMATION

Exterior Windows	92	
Interior Windows	92	
Venetian/Vertical Blinds	3	Located in manager and subsistence office only.
Drapes and/or Curtains	40	
Ceiling Fans	2	One fan located in rear office.
Artificial Foliage/Plants		
- Hanging		
- Floor	6	Large standing plants.
- Corner		
Television Sets & Brackets		
Wall Art (Pictures, Paintings, Plaques, Etc.)	33	
Decorative Carts		
Trophies And Trophy Cases		
Mirrors		

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. **30** 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. **3,102,083** meals.

ESTIMATED WORK LOAD INFORMATION

1. **Camp/Building Number/Command:** Marine Corps Recruit Depot (MCRD),
San Diego, CA, Messhall 620, Duncan 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 **2 hours** 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	0600-0730	* Breakfast cart hours are 0630-0830 weekdays only.
Lunch	1100-1300	
Dinner	1630-1800	
Breakfast/Brunch	0800-1100	
Supper	1500-1700	

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

ESTIMATED DAYS	365	REMARKS
Weekdays	251	
number of weekdays serving 3 meals	251	
number of weekdays serving 2 meals	10	National holidays
Weekend Days	104	
number of weekend days serving 3 meals	0	
number of weekend days serving 2 meals	104	

Projected closures

ESTIMATED WORK LOAD INFORMATION**5. Building capacity:**

- a. Estimated Messhall Design Capacity - 600 patrons
- b. Estimated Seating Capacity - One Turn - 300 in addition to 50 seats located outside on the patio (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
	1	Specialty bar (mobile cart).
Fast Food/Carry-Out serving line	1	Patron flow sensitive.
Self-Service Area (s)	***	
Beverage Lines:	***	
Full Menu/Cafeteria Line	1	
Fast Food/Carry-Out Line	1	
Salad Bars:	***	
Main Line	1	
Fast Food Line	0	
Self-Serve Bars:	***	
Pastry/Dessert Bar (s)	1	On serving line.
Pasta Bar (s)	0	
Taco Bar (s)	0	
Deli Bar (s)	0	
Pancake/Waffle Bar (s)	0	
Soup Bar (s)	0	
Potato Bar (s)	1	Attached to the end of the serving line.
Ice Cream Bar (s)	1	
Pastry Carousel	1	
Misc Areas:		
Decorative Carts	1	Breakfast Cart.

ESTIMATED WORK LOAD INFORMATION

Individual Serving Cereal Dispensers	1	One station with two racks.
Headcount/cashier/point of sale stations	1/1	Patron flow sensitive.

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

- a. Number of parking spaces available: 5

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

- a. Number of seats available: 0

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	2,708	4,883	4,144	1,510	1,240
Feb 98	3,478	4,923	3,901	1,238	987
Mar 98	4,359	5,440	4,334	1,368	1,121
Apr 98	2,999	4,798	3,795	1,171	773
May 98	2,456	4,723	2,923	1,643	1,175
Jun 98	4,071	5,247	4,189	1,178	834
Jul 98	4,891	6,721	4,913	1,365	1,151
Aug 98	4,834	6,344	4,276	1,475	1,126
Sep 98	4,167	5,332	3,641	1,336	1,027
Oct 98	4,145	5,693	3,680	1,610	1,159
Nov 98	3,400	5,863	3,620	1,792	1,584
Dec 98	3,076	3,955	3,242	1,211	1,040
Total	44,584	63,693	46,658	15,529	13,217

- 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					

ESTIMATED WORK LOAD INFORMATION

Apr 98	
May 98	
Jun 98	12
Jul 98	
Aug 98	
Sep 98	
Oct 98	
Nov 98	28
Dec 98	
Total	40

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	80	405			
Feb 98	80	420			
Mar 98	80	244			
Apr 98	80				
May 98	80	755			
Jun 98	80				
Jul 98	80				
Aug 98	80				
Sep 98	80				
Oct 98	80	432			
Nov 98	80	923			118
Dec 98	80				91
Total	960	3,179			209

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
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ESTIMATED WORK LOAD INFORMATION

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	225	Quarry Tile
Dining Areas (Mess Decks)	20,000	QuarryTile/Carpet
Serving Lines (Main Menu and Fast Food)	Included in above sqft.	Quarry Tile
Self Serve Areas (Main Menu and Fast Food)	Included in above sqft	Quarry Tile
Galley (Kitchen)	1,8006	Quarry Tile
Scullery (Dishwashing & Clean Storage)	(1) 465 (2) 465	Quarry Tile
Pot and Pan Washing and Storage	400	Quarry Tile
Bakery (may be part of Galley)	400	Quarry Tile
Vegetable Preparation Room	272	Quarry Tile
Non-Food Storage Rooms (Property Room)	1,024	Carpet
Office Spaces	700	Vinyl Tile
Refrigerated Storage Areas (Freezers and Chillers)	1,075	Quarry Tile
Rest Rooms (employee and patron)	2,116	Ceramic Tile
Dry Stores Room	578 (6 each)	Vinyl Tile
GI House (Cleaning Equip Storage)	70	Quarry Tile
Loading Dock, Ramps, Steps, & Aprons	1,890	Concrete
Exterior (Outdoor) Walk-in Reefer (s)	70	Quarry Tile
TOTAL SQUARE FOOTAGE	30,184	

2. Additional service areas/responsibilities:

ITEM	QUANTITY	REMARKS
Brass Railings	20	
Exterior Windows	36	Also 15 arches above the windows.

ESTIMATED WORK LOAD INFORMATION

Interior Windows	36	Also 15 arches above windows.
Venetian/Vertical Blinds	56	Shutters.
Drapes and/or Curtains	28	
Ceiling Fans	16	
Artificial Foliage/Plants	20	
- Hanging	0	
- Floor	1	
- Corner	0	
Television Sets & Brackets	4	
Wall Art (Pictures, Paintings, Plaques, Etc.)	6	Small pictures in door way.
Trophies And Trophy Cases	2	Glass case.
Mirrors	6	Wall mirrors.

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. **183,911** meals.

TECHNICAL EXHIBIT -3

GOVERNMENT FURNISHED PROPERTY

(GFP)

GOVERNMENT-FURNISHED PROPERTY(GFP)

1. **Camp/Building Number/Command:** Marine Corps Air Station (MCAS), Miramar, CA, Messhall 5500

MANAGEMENT AND MESS ATTENDANT (M&MA) SERVICES

2. **General Information.** The Government will furnish the following messhall equipment and furnishings. This list of equipment is subject to change as replacement or upgrade equipment is received and issued.

3. **Kitchen (Galley).**

NOMENCLATURE	QUANTITY	REMARKS
OVENS:		
ROTARY	0	
DECK	0	
CONVECTION	8	
COMBI	2	
PIZZA	1	
MICROWAVE	1	
MIXERS:		
80 QT	1	
60 QT	0	
40 QT	0	
20 QT	0	
12 QT	1	
MEAT SLICERS	3	
STEAM JACKETED KETTLES	9	
ICE MAKER (S)	3	
CUTTING BOARDS	12	
TILT BRAZIERS	2	
STEAMERS	2	
GRILLS	2	
DEEP FAT FRYERS	9	
HAND SINKS	2	

1, 2, 3, COMPARTMENT SS SINKS	4 / 2 / 3
FOOD PREP TABLES	2
CAN OPENERS	2
UTENSIL RACKS	2
KNIFE STORAGE CABINETS	3

4. Fast Food/Carry-Out Preparation Area.

NOMENCLATURE	QUANTITY	REMARKS
GRILLS	2	
DEEP FAT FRYERS	3	
VENTILATION HOODS	2	
FREEZER REACH-IN		
REFRIGERATOR REACH-IN	2	
FOOD PREP TABLES	2	
FOOD PREP COUNTERS	1	
REFRIGERATED SANDWICH PREP UNIT		
BUN WARMERS	2	
ROLL-A-GRILL		
HOT FOOD TABLE	3	
MICROWAVE OVENS	1	
FRENCH FRY BAGGING STATION	1	
SANDWICH SLIDE	1	
CUTTING BOARDS	6	
MEAT SLICER	3	
HAND WASHING SINK	1	
SPICE RACK	1	
STORAGE RACKS	1	
TOASTERS	2	
STORAGE SHELVES	8	
CHAR-BROILERS	1	
CAN OPENERS	3	
MILK SHAKE/SOFT SERVE MACHINE	1	

5. Fast Food/Carry-Out Paper Products Storage Room/Area.

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS		
STORAGE SHELVES	13	
DUNNAGE RACKS		
WORK TABLES	1	
PLATFORM TRUCKS		

6. Bakery (Bake Shop).

NOMENCLATURE	QUANTITY	REMARKS
MIXERS: (with bowls and attachments)		
80 QT	0	
60 QT	0	
40 QT	0	
20 QT	1	
12 QT (TABLE TOP)	1	
OVENS:		
ROTARY	1	
DECK	0	
CONVECTION	2	
COMBI	0	
PIZZA	0	
STEAM KETTLES	1	
VENT HOOD	2	
MIXING BOWL DOLLIES	0	
HALF MOONS	2	
HALF MOON DOLLIES	1	
BAKERS SCALES	1	
INGREDIENT BINS	3	
FOOD PREP TABLES	3	
PASTRY RACKS	2	
PASTRY CABINETS	2	
SPICE RACK/CABINET	1	
HAND WASHING SINKS	1	
2, 3 OR 4 COMPARTMENT SINKS	1	Two compartment.
CUTTING BOARDS	4	
PROOFING CABINETS	1	
REFRIGERATOR REACH-IN	1	
DEEP FAT FRYER (S)	0	
KNIFE STORAGE CABINETS	1	
CAN OPENERS	0	

BAKERY TABLES

1

7. Salad Room.

NOMENCLATURE	QUANTITY	REMARKS
VERTICAL CUTTER MIXER (VCM)	2	
BUFFALO CHOPPER		
FOOD PREP TABLES	7	Includes 2 with over shelves
2, 3, OR 4 COMPARTMENT SS SINKS	1	
HAND WASHING SINKS	1	
CUTTING BOARDS	6	
WASTE PULPER/GARBAGE DISPOSALS	0	
REFRIGERATOR WALK-IN	1	
REFRIGERATOR REACH-IN	3	3 Two door reach ins
STORAGE RACKS	0	
STORAGE SHELVES	44	
CAN OPENERS	1	
SALAD CROCKS	60	
FOOD PROCESSOR	2	
BLENDER	2	
HAND CARTS (3 TIER)	3	
SCALES	1	
DUNNAGE RACKS		
HALF MOONS	3	
HALF MOON DOLLIES	1	
KNIFE STORAGE CABINETS	1	
POTATO PEELER (FLOOR MODEL)	1	
MEAT SLICERS	2	
SMALL STEAM KETTLE JACKETS	2	

8. Dining Room Equipment and Furnishings:

NOMENCLATURE	QUANTITY	REMARKS
COMBINATION TABLES	0	
MODULAR TABLES	100	
BOOTHS	0	
CONFERENCE TABLES W/CHAIRS		
CEREAL DISPENSERS	2	
SALAD BARS	2	
SOUP/CONDIMENT BARS	2	
SODA DISPENSERS	3	
COFFEE MAKERS	4	
JUICE DISPENSERS:	3	
FROZEN PRODUCT TYPE		
NON-CARBONATED TYPE	3	

8. Dining Room Equipment and Furnishings (Cont'd)

NOMENCLATURE	QUANTITY	REMARKS
ICE DISPENSERS	3	
TOASTERS	2	
BREAD DISPENSERS	2	
WASTE RECEPTACLES	5	
TRAY DISPENSERS		
MICROWAVE OVEN		
MENU BOARDS		
CUP AND GLASS DISPENSERS	2	
ICE CREAM CABINET - TOP LOADING	3	
PASTRY DISPLAY CABINET - ROTARY		
BREAD DISPENSERS		
BUTTER DISPENSERS	2	
MILK DISPENSERS	2	
BEVERAGE BARS	3	
SILVERWARE COUNTER	1	Contains 8 holders
ICE CREAM EQUIPMENT:		
BULK HAND TYPE CABINETS	1	
SOFT-SERVE TYPE	2	
BUSSING CABINETS/CARTS	4	
CUP DISPENSERS	6	
VEGETABLE DISH DISPENSERS	4	
BOWL DISPENSERS	6	

9. Serving Lines - Main Entree Line.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	1	
SIGN-IN COUNTER	2	
SILVERWARE DISPENSERS	8	
DINNER PLATE DISPENSERS	4	
SERVING LINE - HOT FOOD COUNTER	1	
HEAT LAMP ASSEMBLY	2	
PASS THRU HOT BOX	3	
PASS THRU COLD BOX	2	
FOOD PREP TABLE	3	
HAND WASHING SINK	1	
BREAD DISPENSERS		
BUTTER DISPENSERS		
SANDWICH UNIT/CABINET		
REFRIGERATOR/FREEZER REACH-IN	2	
PASTRY/DESSERT DISPLAY COUNTER	2	

10. Fast Food/Carry-Out Serving Lines.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	1	
SIGN-IN COUNTER	0	
FAST FOOD COUNTER	1	
GRILLS	1	
SANDWICH SLIDES	1	
FRENCH FRY BAGGING STATION	1	
SERVING LINE - HOT FOOD COUNTER	1	
DISPLAY CASES		
TRAY SLIDE	1	
TRAY DISPENSER	3	

11. Specialty Bar (s) Servery.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS		
HOT FOOD BARS	2	
MOBILE OR STATIONARY HOT FOOD CABINET		
COLD FOOD BARS	2	
MOBILE OR STATIONARY COLD FOOD CABINET		
FOOD PREP TABLES		
SOUP CROCKS	8	Located on salad bars
SERVING LINES - HOT FOOD BARS		
SERVING LINES -COLD FOOD BARS		
SPECIALTY CARTS (EXECUTIVE STYLE)	4	
HEAT LAMP ASSEMBLY		

12. Dishwashing Room (Scullery).

NOMENCLATURE	QUANTITY	REMARKS
DISHWASHER	1	
DISH AND SCRAPING SINK W/TABLE	1	
WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLE	1	
SOILED TRAY CONVEYER SYSTEM	1	
BUSSING CABINETS (for soiled trays)	12	
HAND WASHING SINKS	1	
2, 3 OR 4 COMPARTMENT SS SINKS	1	

13. Pot and Pan washing Room (Pot Shack).

NOMENCLATURE	QUANTITY	REMARKS
POT AND PAN WASHER	1	
POT AND PAN - 2, 3 OR 4 COMPARTMENT SS SINKS	2	
SOILED POT AND PAN TABLES	1	
WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLES	3	
DRAINING TABLES	1	
STORAGE SHELVES	2	
CLEAN POT AND PAN WORK TABLES	1	
WALL SHELVES	7	

14. Dry Subsistence Storage Room (Dry Stores Room).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	31	
STORAGE SHELVES	124	
DUNNAGE RACKS	0	
WORK TABLES	0	
SCALES	0	
HAND TRUCKS (DOLLIES)	0	
PLATFORM (HAND) TRUCKS	2	

15. Refrigerated (Frozen and Chilled) Storage Areas (Walk-Ins).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	42	
STORAGE SHELVES	168	
DUNNAGE RACKS	16	
FOOD PREP TABLES	0	
SCALES	0	

16. Non-Food Item Storage Room (Property Room).

NOMENCLATURE	QUANTITY	REMARKS
DUNNAGE RACKS	18	
STORAGE SHELVES	72	
WASTE RECEPTACLES	10	
DESK WITH CHAIR (S)	6	

17. Back-of-the-House (Employee) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS	5	2/men 3/women
URINALS	1	
MIRRORS	6	3/men 3/women
HAND SINKS	6	3/men 3/women
PAPER TOWEL DISPENSERS	2	1/men 1/women
SOAP DISPENSERS	4	2/men 2/women
DEEP SINKS	6	3/men 3/women
WASTE RECEPTACLES	2	1/men 1/women
COAT/HAT RACKS	5	1 on each stall door
WALL LOCKERS	36	18/men 18/women
SHOWERS	2	1/men 1/women
WATER FOUNTAIN	1	

18. Front-of-the-House (Patron) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS	8	
URINALS	3	
MIRRORS	8	
HAND SINKS	8	
PAPER TOWEL DISPENSERS	2	
SOAP DISPENSERS	8	
DEEP SINKS	1	
WASTE RECEPTACLES	2	
WATER FOUNTAIN	1	

19. Contractor Occupied Office Space (s).

NOMENCLATURE	QUANTITY	REMARKS
DESKS	2	
BOOKCASES	1	
FILING CABINETS	1	
WALL LOCKERS	1	
WASTE RECEPTACLES	2	
CALCULATORS		
PHONES	1	
TABLES	1	
CHAIRS	1	
DESK CHAIRS	2	

20. Trash and Garbage Room (G. I. House)

NOMENCLATURE	QUANTITY	REMARKS
GI CAN WASHER/SANITIZER	2	
DUNNAGE RACKS	10	
GI CANS	15	
SWAB (MOP) BUCKETS	10	
WORK TABLES	2	
STORAGE SHELVES	2	

RECYCLABLE CONTAINERS	4	
USED GREASE BARRELS OR DUMPSTER	2	

21. Outside Area.

NOMENCLATURE	QUANTITY	REMARKS
ENTRANCE MATS	3	
OUTSIDE DINING TABLES	50	Patio furniture
OUTSIDE DINING BENCHES OR CHAIRS	200	Patio furniture
WASTE RECEPTACLES	6	
TABLE UMBRELLAS	0	
BARBECUE GRILLS OR CHARCOAL PIT	0	
DUMPSTERS:		
WET	0	
DRY	2	
CARDBOARD ONLY	1	
RECYCLABLE CONTAINERS	1	
OUTSIDE WALK-IN REFRIGERATOR	0	
ASH RECEPTACLES (BUTT CANS)	1	
SWAB (MOP) RACKS	0	

**GOVERNMENT-FURNISHED PROPERTY(GFP)
FOR FULL FOOD SERVICE (FFS)**

1. **Camp/Building Number/Command:** Marine Corps Mountain Warfare Training Center (MWTC), Bridgeport, CA, Messhall 3006

FULL FOOD SERVICE (FFS)

2. **General Information.** The Government will furnish the following messhall equipment and furnishings. This list of equipment is subject to change as replacement or upgrade equipment is received and issued.

3. **Kitchen (Galley).**

NOMENCLATURE	QUANTITY	REMARKS
Ovens:		
ROTARY	N/A	
DECK	2	
CONVECTION	4	
COMBI	1	
PIZZA	0	
MICROWAVE	2	
MIXERS:		
80 QT	0	
60 QT	0	
40 QT	0	
20 QT	0	
12 QT	0	
MEAT SLICERS	2	
STEAM JACKETED KETTLES	6	
ICE MAKER (S)	0	
CUTTING BOARDS	0	
TILT BRAZIERS	2	
STEAMERS	1	
GRILLS	4	
DEEP FAT FRYERS	2	
HAND SINKS	1	
1, 2, 3, COMPARTMENT SS SINKS	0	
FOOD PREP TABLES	4	
CAN OPENERS	1	
UTENSIL RACKS	1	
KNIFE STORAGE CABINETS	0	

4. **Fast Food/Carry-Out Preparation Area.**

NOMENCLATURE	QUANTITY	REMARKS
GRILLS	N/A	
DEEP FAT FRYERS	N/A	
VENTILATION HOODS	N/A	
FREEZER REACH-IN	N/A	
REFRIGERATOR REACH-IN	N/A	
FOOD PREP TABLES	N/A	
FOOD PREP COUNTERS	N/A	
REFRIGERATED SANDWICH PREP UNIT	N/A	
BUN WARMERS	N/A	
ROLL-A-GRILL	N/A	
HOT FOOD TABLE	N/A	
MICROWAVE OVENS	N/A	
FRENCH FRY BAGGING STATION	N/A	
SANDWICH SLIDE	N/A	
CUTTING BOARDS	N/A	
MEAT SLICER	N/A	
HAND WASHING SINK	N/A	
SPICE RACK	N/A	
STORAGE RACKS	N/A	
TOASTERS	N/A	
STORAGE SHELVES	N/A	
CHAR-BROILERS	N/A	
CAN OPENERS	N/A	
MILK SHAKE/SOFT SERVE MACHINE	N/A	

5. Fast Food/Carry-Out Paper Products Storage Room/Area.

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	N/A	
STORAGE SHELVES	N/A	
DUNNAGE RACKS	N/A	
WORK TABLES	N/A	
PLATFORM TRUCKS	N/A	

6. Bakery (Bake Shop).

NOMENCLATURE	QUANTITY	REMARKS
MIXERS: (with bowls and attachments)		
80 QT	0	
60 QT	1	
40 QT	0	
20 QT	0	
12 QT (TABLE TOP)	1	
OVENS:		
ROTARY	0	

DECK	0	
CONVECTION	0	
COMBI	0	
PIZZA	2	
STEAM KETTLES	1	
VENT HOOD	1	
MIXING BOWL DOLLIES	0	
HALF MOONS	0	
HALF MOON DOLLIES	0	
BAKERS SCALES	0	
INGREDIENT BINS	2	
FOOD PREP TABLES	2	
PASTRY RACKS	0	
PASTRY CABINETS	3	
SPICE RACK/CABINET	0	
HAND WASHING SINKS	0	
2, 3 OR 4 COMPARTMENT SINKS	0	
CUTTING BOARDS	0	
PROOFING CABINETS	1	
REFRIGERATOR REACH-IN	0	
DEEP FAT FRYER (S)	0	
KNIFE STORAGE CABINETS	0	
CAN OPENERS	1	
BAKERY TABLES	0	

7. Salad Room.

NOMENCLATURE	QUANTITY	REMARKS
VERTICAL CUTTER MIXER (VCM)	0	
BUFFALO CHOPPER	1	
FOOD PREP TABLES	2	
2, 3, OR 4 COMPARTMENT SS SINKS	1	
HAND WASHING SINKS	0	
CUTTING BOARDS	10	
WASTE PULPER/GARBAGE DISPOSALS	1	
REFRIGERATOR WALK-IN	0	
REFRIGERATOR REACH-IN	1	
STORAGE RACKS	0	
STORAGE SHELVES	0	
CAN OPENERS	1	
SALAD CROCKS	17	
FOOD PROCESSOR	1	
BLENDER	0	
HAND CARTS (3 TIER)	0	
SCALES	1	
DUNNAGE RACKS	0	
HALF MOONS	1	

HALF MOON DOLLIES	0	
KNIFE STORAGE CABINETS	0	
POTATO PEELER (FLOOR MODEL)	1	

8. Dining Room Equipment and Furnishings:

NOMENCLATURE	QUANTITY	REMARKS
COMBINATION TABLES	0	
MODULAR TABLES	0	
BOOTHS	61	
CONFERENCE TABLES W/CHAIRS	19	
CEREAL DISPENSERS	2	
SALAD BARS	1	
SOUP/CONDIMENT BARS	2	
SODA DISPENSERS	2	
COFFEE MAKERS	2	
JUICE DISPENSERS:		
FROZEN PRODUCT TYPE	0	
NON-CARBONATED TYPE	4	
BREAD DISPENSERS	2	
BUTTER DISPENSERS	3	
MILK DISPENSERS	4	
BEVERAGE BARS	2	
ICE CREAM EQUIPMENT:		
BULK HAND TYPE CABINETS	1	
SOFT-SERVE TYPE	1	
BUSSING CABINETS/CARTS	3	
CUP DISPENSERS	4	
VEGETABLE DISH DISPENSERS	6	
BOWL DISPENSERS	6	

8. Dining Room Equipment and Furnishings (Cont'd)

NOMENCLATURE	QUANTITY	REMARKS
ICE DISPENSERS	2	
TOASTERS	4	
BREAD DISPENSERS	2	
WASTE RECEPTACLES	0	
TRAY DISPENSERS	0	
MICROWAVE OVEN	2	
MENU BOARDS	2	
CUP AND GLASS DISPENSERS	0	
ICE CREAM CABINET - TOP LOADING	2	
PASTRY DISPLAY CABINET - ROTARY	2	

9. Serving Lines - Main Entree Line.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	1	
SIGN-IN COUNTER	1	
SILVERWARE DISPENSERS	1	
DINNER PLATE DISPENSERS	1	
SERVING LINE - HOT FOOD COUNTER	0	
HEAT LAMP ASSEMBLY	0	
PASS THRU HOT BOX	1	
PASS THRU COLD BOX	1	
FOOD PREP TABLE	1	
HAND WASHING SINK	0	
BREAD DISPENSERS	0	
BUTTER DISPENSERS	0	
SANDWICH UNIT/CABINET	0	
REFRIGERATOR/FREEZER REACH-IN	0	
PASTRY/DESSERT DISPLAY COUNTER	0	

10. Fast Food/Carry-Out Serving Lines.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	1	
SIGN-IN COUNTER	1	
FAST FOOD COUNTER	0	
GRILLS	1	
SANDWICH SLIDES	0	
FRENCH FRY BAGGING STATION	0	
SERVING LINE - HOT FOOD COUNTER	1	
DISPLAY CASES	0	

11. Specialty Bar (s) Servery.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	0	
HOT FOOD BARS	0	
MOBILE OR STATIONARY HOT FOOD CABINET	0	
COLD FOOD BARS	0	
MOBILE OR STATIONARY COLD FOOD CABINET	0	
FOOD PREP TABLES	1	
SOUP CROCKS	0	
SERVING LINES - HOT FOOD BARS	2	
SERVING LINES -COLD FOOD BARS	0	
SPECIALTY CARTS (EXECUTIVE STYLE)	0	
HEAT LAMP ASSEMBLY	0	

12. Dishwashing Room (Scullery).

NOMENCLATURE	QUANTITY	REMARKS
DISHWASHER	2	
DISH AND SCRAPING SINK W/TABLE	0	
WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLE	2	
SOILED TRAY CONVEYER SYSTEM	2	
BUSSING CABINETS (for soiled trays)	0	
HAND WASHING SINKS	0	
2, 3 OR 4 COMPARTMENT SS SINKS	0	

13. Pot and Pan washing Room (Pot Shack).

NOMENCLATURE	QUANTITY	REMARKS
POT AND PAN WASHER	1	
POT AND PAN - 2, 3 OR 4 COMPARTMENT SS SINKS	1	
SOILED POT AND PAN TABLES	0	
WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLES	1	
DRAINING TABLES	1	
STORAGE SHELVES	6	
CLEAN POT AND PAN WORK TABLES	0	

14. Dry Subsistence Storage Room (Dry Stores Room).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	25	
STORAGE SHELVES	4	
DUNNAGE RACKS	0	
WORK TABLES	0	
SCALES	1	
HAND TRUCKS (DOLLIES)	1	
PLATFORM (HAND) TRUCKS	1	

15. Refrigerated (Frozen and Chilled) Storage Areas (Walk-Ins).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	20	
STORAGE SHELVES	25	
DUNNAGE RACKS	0	
FOOD PREP TABLES	0	
SCALES	1	

16. Non-Food Item Storage Room (Property Room).

NOMENCLATURE	QUANTITY	REMARKS
DUNNAGE RACKS	0	
STORAGE SHELVES	0	
WASTE RECEPTACLES	1	
DESK WITH CHAIR (S)	1	

17. Back-of-the-House (Employee) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS	2	
URINALS	2	
MIRRORS	1	
HAND SINKS	4	
PAPER TOWEL DISPENSERS	1	
SOAP DISPENSERS	0	
DEEP SINKS	0	
WASTE RECEPTACLES	1	
COAT/HAT RACKS	0	
WALL LOCKERS	7	
SHOWERS	0	
WATER FOUNTAIN	0	

18. Front-of-the-House (Patron) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS	2	
URINALS	3	
MIRRORS	1	
HAND SINKS	4	
PAPER TOWEL DISPENSERS	1	
SOAP DISPENSERS	3	
DEEP SINKS	0	
WASTE RECEPTACLES	1	
COAT/HAT RACKS	0	
WATER FOUNTAIN	0	

19. Contractor Occupied Office Space (s).

NOMENCLATURE	QUANTITY	REMARKS
DESKS	N/A	
BOOKCASES	N/A	
FILING CABINETS	N/A	
WALL LOCKERS	N/A	
WASTE RECEPTACLES	N/A	
CALCULATORS	N/A	
PHONES	N/A	
TABLES	N/A	
CHAIRS	N/A	
DESK CHAIRS	N/A	

20. Trash and Garbage Room (G. I. House)

NOMENCLATURE	QUANTITY	REMARKS
GI CAN WASHER/SANITIZER	0	
DUNNAGE RACKS	2	
GI CANS	8	
SWAB (MOP) RACKS	1	
SWAB (MOP) BUCKETS	4	
WORK TABLES	0	
STORAGE SHELVES	2	
RECYCLABLE CONTAINERS	0	
USED GREASE BARRELS OR DUMPSTER	2	

21. Outside Area.

NOMENCLATURE	QUANTITY	REMARKS
ENTRANCE MATS	0	
OUTSIDE DINING TABLES	7	
OUTSIDE DINING BENCHES OR CHAIRS	5	
WASTE RECEPTACLES	0	
TABLE UMBRELLAS	0	
BARBECUE GRILLS OR CHARCOAL PIT	1	
DUMPSTERS:		
WET	3	
DRY	0	
CARDBOARD ONLY	1	
COMPOSTABLE MATERIALS	0	
RECYCLABLE CONTAINERS	0	
OUTSIDE WALK-IN REFRIGERATOR	0	
ASH RECEPTACLES (BUTT CANS)	0	
SWAB (MOP) RACKS	1	

**GOVERNMENT-FURNISHED PROPERTY(GFP)
FOR FULL FOOD SERVICE (FFS)**

1. **Camp/Building Number/Command:** Marine Corps Base, Camp Pendleton, 13 Area (C Street),
Headquarters & Support Battalion, Messhall #13100

FULL FOOD

SERVICE (FFS) SERVICES

2. **General Information.** The Government will furnish the following messhall equipment and furnishings. This list of equipment is subject to change as replacement or upgrade equipment is received and issued.

3. **Kitchen (Galley).**

NOMENCLATURE	QUANTITY	REMARKS
OVENS:		
ROTARY	N/A	
DECK	3	9 EACH
CONVECTION	N/A	
COMBI	N/A	
PIZZA	N/A	
MICROWAVE	N/A	
MIXERS:		
80 QT	N/A	
60 QT	1	
40 QT	N/A	
20 QT	N/A	
12 QT	N/A	
MEAT SLICERS	1	
STEAM JACKETED KETTLES	3	
ICE MAKER (S)	2	
CUTTING BOARDS	5	
TILT BRAZIERS	1	
STEAMERS	1	
GRILLS	1	
DEEP FAT FRYERS	1	
HAND SINKS	2	
1, 2, 3, COMPARTMENT SS SINKS	N/A	
FOOD PREP TABLES	1	
CAN OPENERS	1	
UTENSIL RACKS	1	
KNIFE STORAGE CABINETS	1	
SHEET PAN RACK	1	
SPICE RACK 4 TIER	2	
DESK W/ CHAIR	1	
FLOOR FANS	2	

4. Fast Food/Carry-Out Preparation Area.

NOMENCLATURE	QUANTITY	REMARKS
GRILLS	2	
DEEP FAT FRYERS	2	
VENTILATION HOODS	1	
FREEZER REACH-IN	N/A	
REFRIGERATOR REACH-IN	1	
FOOD PREP TABLES	2	
FOOD PREP COUNTERS	N/A	
REFRIGERATED SANDWICH PREP UNIT	1	
BUN WARMERS	N/A	
ROLL-A-GRILL	N/A	
HOT FOOD TABLE	N/A	
MICROWAVE OVENS	N/A	
FRENCH FRY BAGGING STATION	N/A	
SANDWICH SLIDE	N/A	
CUTTING BOARDS	1	
MEAT SLICER	N/A	
HAND WASHING SINK	N/A	
SPICE RACK	N/A	
STORAGE RACKS	N/A	
TOASTERS	N/A	
STORAGE SHELVES	N/A	
CHAR-BROILERS	N/A	
CAN OPENERS	N/A	
MILK SHAKE/SOFT SERVE MACHINE	N/A	

5. Fast Food/Carry-Out Paper Products Storage Room/Area.

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	1	
STORAGE SHELVES	3	
DUNNAGE RACKS	N/A	
WORK TABLES	N/A	
PLATFORM TRUCKS	N/A	

6. Bakery (Bake Shop).

NOMENCLATURE	QUANTITY	REMARKS
MIXERS: (with bowls and attachments)	N/A	
80 QT	1	
60 QT	N/A	
40 QT	N/A	
20 QT	1	
12 QT (TABLE TOP)	N/A	
OVENS:		
ROTARY	N/A	
DECK	1	3 EACH

CONVECTION	N/A	
COMBI	N/A	
PIZZA	N/A	
STEAM KETTLES	2	20 QUART
VENT HOOD	1	
MIXING BOWL DOLLIES	1	
HALF MOONS	4	
HALF MOON DOLLIES	N/A	
BAKERS SCALES	1	TABLE SCALE
INGREDIENT BINS	N/A	
FOOD PREP TABLES	3	
PASTRY RACKS	2	
PASTRY CABINETS	2	
SPICE RACK/CABINET	1	
HAND WASHING SINKS	1	
2, 3 OR 4 COMPARTMENT SINKS	N/A	
CUTTING BOARDS	1	
PROOFING CABINETS	1	
REFRIGERATOR REACH-IN	N/A	
DEEP FAT FRYER (S)	N/A	
KNIFE STORAGE CABINETS	N/A	
CAN OPENERS	1	
BAKERY TABLES	1	

7. Salad Room.

NOMENCLATURE	QUANTITY	REMARKS
VERTICAL CUTTER MIXER (VCM)	N/A	
BUFFALO CHOPPER	2	
FOOD PREP TABLES	4	
2, 3, OR 4 COMPARTMENT SS SINKS	1	2 COMPARTMENT
HAND WASHING SINKS	1	
CUTTING BOARDS	2	
WASTE PULPER/GARBAGE DISPOSALS	N/A	
REFRIGERATOR WALK-IN	1	
REFRIGERATOR REACH-IN	N/A	
STORAGE RACKS	N/A	
STORAGE SHELVES	5	
CAN OPENERS	1	
SALAD CROCKS	N/A	
FOOD PROCESSOR	1	
BLENDER	N/A	
HAND CARTS (3 TIER)	1	
SCALES	1	FLOOR SCALE
DUNNAGE RACKS	2	
HALF MOONS	N/A	
HALF MOON DOLLIES	N/A	
KNIFE STORAGE CABINETS	1	

8. Dining Room Equipment and Furnishings:

NOMENCLATURE	QUANTITY	REMARKS
COMBINATION TABLES	N/A	
MODULAR TABLES	59	
BOOTHS	32	
CONFERENCE TABLES W/CHAIRS	N/A	
CEREAL DISPENSERS	1	
SALAD BARS	1	
SOUP/CONDIMENT BARS	2	
SODA DISPENSERS	2	W/ ICE DISPENSERS
COFFEE MAKERS	2	
JUICE DISPENSERS:		
FROZEN PRODUCT TYPE	N/A	
NON-CARBONATED TYPE	2	
CHAIRS	89	
BREAD DISPENSERS	2	
BUTTER DISPENSERS	1	
MILK DISPENSERS	2	
BEVERAGE BARS	2	
ICE CREAM EQUIPMENT:		
BULK HAND TYPE CABINETS	N/A	
SOFT-SERVE TYPE	1	
BUSSING CABINETS/CARTS	6	
CUP DISPENSERS	5	
VEGETABLE DISH DISPENSERS	3	
BOWL DISPENSERS	4	

8. Dining Room Equipment and Furnishings (Cont'd)

NOMENCLATURE	QUANTITY	REMARKS
ICE DISPENSERS	2	
TOASTERS	1	
BREAD DISPENSERS	N/A	
WASTE RECEPTACLES	N/A	
TRAY DISPENSERS	6	
MICROWAVE OVEN	2	
MENU BOARDS	1	
CUP AND GLASS DISPENSERS	6	
ICE CREAM CABINET - TOP LOADING	N/A	
PASTRY DISPLAY CABINET - ROTARY	2	

9. Serving Lines - Main Entree Line.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	N/A	
SIGN-IN COUNTER	1	
SILVERWARE DISPENSERS	4	
DINNER PLATE DISPENSERS	3	
SERVING LINE - HOT FOOD COUNTER	1	
HEAT LAMP ASSEMBLY	3	
PASS THRU HOT BOX	6	
PASS THRU COLD BOX	4	
FOOD PREP TABLE	1	
HAND WASHING SINK	1	
BREAD DISPENSERS	N/A	
BUTTER DISPENSERS	N/A	
SANDWICH UNIT/CABINET	N/A	
REFRIGERATOR/FREEZER REACH-IN	N/A	
PASTRY/DESSERT DISPLAY COUNTER	N/A	

10. Fast Food/Carry-Out Serving Lines.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	1	
SIGN-IN COUNTER	1	
FAST FOOD COUNTER	N/A	
GRILLS	N/A	
SANDWICH SLIDES	N/A	
FRENCH FRY BAGGING STATION	N/A	
SERVING LINE - HOT FOOD COUNTER	1	
DISPLAY CASES	N/A	

11. Specialty Bar (s) Servery.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	1	
HOT FOOD BARS	N/A	
MOBILE OR STATIONARY HOT FOOD CABINET	4	
COLD FOOD BARS	1	
MOBILE OR STATIONARY COLD FOOD CABINET	N/A	

FOOD PREP TABLES	N/A	
SOUP CROCKS	1	
SERVING LINES - HOT FOOD BARS	N/A	
SERVING LINES -COLD FOOD BARS	N/A	
SPECIALTY CARTS (EXECUTIVE STYLE)	6	
HEAT LAMP ASSEMBLY	4	

12. Dishwashing Room (Scullery).

NOMENCLATURE	QUANTITY	REMARKS
DISHWASHER	1	
DISH AND SCRAPING SINK W/TABLE	1	
WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLE	1	PULPER
SOILED TRAY CONVEYER SYSTEM	1	
BUSSING CABINETS (for soiled trays)	1	
HAND WASHING SINKS	1	
2, 3 OR 4 COMPARTMENT SS SINKS	N/A	

13. Pot and Pan washing Room (Pot Shack).

NOMENCLATURE	QUANTITY	REMARKS
POT AND PAN WASHER	1	
POT AND PAN - 2, 3 OR 4 COMPARTMENT SS SINKS	1	
SOILED POT AND PAN TABLES	1	
WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLES	1	GARBAGE DISPOSAL
DRAINING TABLES	N/A	
STORAGE SHELVES	2	
CLEAN POT AND PAN WORK TABLES	1	

14. Dry Subsistence Storage Room (Dry Stores Room).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	16	
STORAGE SHELVES	2	
DUNNAGE RACKS	7	
WORK TABLES	N/A	
SCALES	N/A	
HAND TRUCKS (DOLLIES)	1	
PLATFORM (HAND) TRUCKS	2	
DESK W/ CHAIR	1	

15. Refrigerated (Frozen and Chilled) Storage Areas (Walk-Ins).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	10	
STORAGE SHELVES	3	
DUNNAGE RACKS	4	
FOOD PREP TABLES	N/A	
SCALES	N/A	

16. Non-Food Item Storage Room (Property Room).

NOMENCLATURE	QUANTITY	REMARKS
DUNNAGE RACKS	N/A	
STORAGE SHELVES	6	
WASTE RECEPTACLES	N/A	
DESK WITH CHAIR (S)	N/A	
WALL LOCKER	1	

17. Back-of-the-House (Employee) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS	3	
URINALS	1	
MIRRORS	2	
HAND SINKS	3	
PAPER TOWEL DISPENSERS	2	
SOAP DISPENSERS	2	
DEEP SINKS	N/A	
WASTE RECEPTACLES	2	
COAT/HAT RACKS	2	
WALL LOCKERS	2	
SHOWERS	N/A	
WATER FOUNTAIN	N/A	

18. Front-of-the-House (Patron) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS	N/A	
URINALS	N/A	
MIRRORS	N/A	
HAND SINKS	N/A	
PAPER TOWEL DISPENSERS	N/A	
SOAP DISPENSERS	N/A	
DEEP SINKS	N/A	
WASTE RECEPTACLES	N/A	
COAT/HAT RACKS	N/A	
WATER FOUNTAIN	N/A	

19. Contractor Occupied Office Space (s).

NOMENCLATURE	QUANTITY	REMARKS
DESKS	3	
BOOKCASES	2	
FILING CABINETS	1	
WALL LOCKERS	N/A	
WASTE RECEPTACLES	2	
CALCULATORS	3	
PHONES	2	
TABLES	N/A	
CHAIRS	3	
DESK CHAIRS	N/A	

20. Trash and Garbage Room (G. I. House)

NOMENCLATURE	QUANTITY	REMARKS
GI CAN WASHER/SANITIZER	N/A	
DUNNAGE RACKS	3	
GI CANS	20	
SWAB (MOP) RACKS	1	
SWAB (MOP) BUCKETS	7	
WORK TABLES	N/A	
STORAGE SHELVES	3	
RECYCLABLE CONTAINERS	N/A	
USED GREASE BARRELS OR DUMPSTER	2	
PULPER	1	

21. Outside Area.

NOMENCLATURE	QUANTITY	REMARKS
ENTRANCE MATS	1	
OUTSIDE DINING TABLES	N/A	
OUTSIDE DINING BENCHES OR CHAIRS	N/A	
WASTE RECEPTACLES	5	
TABLE UMBRELLAS	N/A	
BARBECUE GRILLS OR CHARCOAL PIT	N/A	
DUMPSTERS:		
WET	N/A	
DRY	2	
CARDBOARD ONLY	2	
COMPOSTABLE MATERIALS	N/A	
RECYCLABLE CONTAINERS	N/A	
OUTSIDE WALK-IN REFRIGERATOR	2	
ASH RECEPTACLES (BUTT CANS)	2	
SWAB (MOP) RACKS	N/A	

**GOVERNMENT-FURNISHED PROPERTY(GFP)
FOR FULL FOOD SERVICE (FFS) SERVICES**

1. **Camp/Building Number/Command:** Camp Pendelton, 14 Area (15th Street),
Headquarters and Service
Battalion, 1st FSSG, Messhall #14036

FULL FOOD

SERVICE (FFS) SERVICES

2. **General Information.** The Government will furnish the following messhall equipment and furnishings. This list of equipment is subject to change as replacement or upgrade equipment is received and issued.

3. **Kitchen (Galley).**

NOMENCLATURE	QUANTITY	REMARKS
OVENS:		
ROTARY	0	
DECK	0	
CONVECTION	3	Triple stacked.
COMBI	0	
PIZZA	0	
MICROWAVE	0	
MIXERS:		
80 QT	1	
60 QT	0	
40 QT	0	
20 QT	0	
12 QT	0	
MEAT SLICERS	1	
STEAM JACKETED KETTLES	4	
ICE MAKER (S)	1	
CUTTING BOARDS	0	
TILT BRAZIERS	2	
STEAMERS	2	
GRILLS	4	
DEEP FAT FRYERS	3	
HAND SINKS	1	
1, 2, 3, COMPARTMENT SS SINKS	2	
FOOD PREP TABLES	7	
CAN OPENERS	1	
UTENSIL RACKS	1	
KNIFE STORAGE CABINETS	0	

4. **Fast Food/Carry-Out Preparation Area.**

NOMENCLATURE	QUANTITY	REMARKS
GRILLS	2	
DEEP FAT FRYERS	1	

VENTILATION HOODS	3	
FREEZER REACH-IN	1	
REFRIGERATOR REACH-IN	2	
FOOD PREP TABLES	1	
FOOD PREP COUNTERS	1	
REFRIGERATED SANDWICH PREP UNIT	2	
BUN WARMERS	0	
ROLL-A-GRILL	0	
HOT FOOD TABLE	0	
MICROWAVE OVENS	1	
FRENCH FRY BAGGING STATION	2	
SANDWICH SLIDE	0	
CUTTING BOARDS	0	
MEAT SLICER	2	
HAND WASHING SINK	0	
SPICE RACK	0	
STORAGE RACKS	0	
TOASTERS	0	
STORAGE SHELVES	0	
CHAR-BROILERS	1	
CAN OPENERS	0	
MILK SHAKE/SOFT SERVE MACHINE	0	

5. Fast Food/Carry-Out Paper Products Storage Room/Area.

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	0	
STORAGE SHELVES	9	
DUNNAGE RACKS	1	
WORK TABLES	0	
PLATFORM TRUCKS	0	

6. Bakery (Bake Shop).

NOMENCLATURE	QUANTITY	REMARKS
MIXERS: (with bowls and attachments)		
80 QT	0	
60 QT	1	
40 QT	0	
20 QT	0	
12 QT (TABLE TOP)	1	
OVENS:		
ROTARY	0	
DECK	1	Double stack.
CONVECTION	0	
COMBI	0	
PIZZA	0	
STEAM KETTLES	0	

VENT HOOD	1	
MIXING BOWL DOLLIES	3	
HALF MOONS	0	
HALF MOON DOLLIES	0	
BAKERS SCALES	0	
INGREDIENT BINS	0	
FOOD PREP TABLES	1	
PASTRY RACKS	5	
PASTRY CABINETS	3	
SPICE RACK/CABINET	0	
HAND WASHING SINKS	1	
2, 3 OR 4 COMPARTMENT SINKS	0	
CUTTING BOARDS	7	
PROOFING CABINETS	1	
REFRIGERATOR REACH-IN	0	
DEEP FAT FRYER (S)	0	
KNIFE STORAGE CABINETS	0	
CAN OPENERS	1	
BAKERY TABLES	0	

7. Salad Room.

NOMENCLATURE	QUANTITY	REMARKS
VERTICAL CUTTER MIXER (VCM)	0	
BUFFALO CHOPPER	1	
FOOD PREP TABLES	2	
2, 3, OR 4 COMPARTMENT SS SINKS	2	
HAND WASHING SINKS	1	
CUTTING BOARDS	2	
WASTE PULPER/GARBAGE DISPOSALS	0	
REFRIGERATOR WALK-IN	0	
REFRIGERATOR REACH-IN	1	
STORAGE RACKS	2	
STORAGE SHELVES	1	
CAN OPENERS	0	
SALAD CROCKS	45	
FOOD PROCESSOR	1	
BLENDER	0	
HAND CARTS (3 TIER)	0	
SCALES	1	
DUNNAGE RACKS	0	
HALF MOONS	1	
HALF MOON DOLLIES	3	
KNIFE STORAGE CABINETS	1	
POTATO PEELER (FLOOR MODEL)	1	

8. Dining Room Equipment and Furnishings:

NOMENCLATURE	QUANTITY	REMARKS
COMBINATION TABLES	0	

MODULAR TABLES	85	
BOOTHS	16/5	REGULAR / 5 MAN
CONFERENCE TABLES W/CHAIRS	0	
CEREAL DISPENSERS	0	
SALAD BARS	2	
SOUP/CONDIMENT BARS	2	
SODA DISPENSERS	2	
COFFEE MAKERS	2	
JUICE DISPENSERS:		
FROZEN PRODUCT TYPE	0	
NON-CARBONATED TYPE	2	

8. Dining Room Equipment and Furnishings (Cont'd)

NOMENCLATURE	QUANTITY	REMARKS
ICE DISPENSERS	0	
TOASTERS	1	
BREAD DISPENSERS	1	4 SLEEVES
WASTE RECEPTACLES	5	
TRAY DISPENSERS	3	
MICROWAVE OVEN	2	
MENU BOARDS	2	
CUP AND GLASS DISPENSERS	5	
ICE CREAM CABINET - TOP LOADING	0	
PASTRY DISPLAY CABINET - ROTARY	2	
BREAD DISPENSERS	0	
BUTTER DISPENSERS	0	
MILK DISPENSERS	2	
BEVERAGE BARS	2	
CHAIR	236	
ICE CREAM EQUIPMENT:		
BULK HAND TYPE CABINETS	0	
SOFT-SERVE TYPE	2	
STOOL	3	
BUSSING CABINETS/CARTS	0	
CUP DISPENSERS	0	
VEGETABLE DISH DISPENSERS	0	
BOWL DISPENSERS	2	

9. Serving Lines - Main Entree Line.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	1	
SIGN-IN COUNTER	1	
SILVERWARE DISPENSERS	2	
DINNER PLATE DISPENSERS	1	

SERVING LINE - HOT FOOD COUNTER	1	
HEAT LAMP ASSEMBLY	1	
PASS THRU HOT BOX	2	
PASS THRU COLD BOX	2	
FOOD PREP TABLE	1	
HAND WASHING SINK	1	
BREAD DISPENSERS	0	
BUTTER DISPENSERS	0	
SANDWICH UNIT/CABINET	0	
REFRIGERATOR/FREEZER REACH-IN	0	
PASTRY/DESSERT DISPLAY COUNTER	0	

10. Fast Food/Carry-Out Serving Lines.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	1	
SIGN-IN COUNTER	1	
FAST FOOD COUNTER	1	
GRILLS	0	
SANDWICH SLIDES	21	
FRENCH FRY BAGGING STATION	0	
SERVING LINE - HOT FOOD COUNTER	0	
DISPLAY CASES	0	

11. Specialty Bar (s) Servery.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	0	
HOT FOOD BARS	0	
MOBILE OR STATIONARY HOT FOOD CABINET	0	
COLD FOOD BARS	0	
MOBILE OR STATIONARY COLD FOOD CABINET	1	
FOOD PREP TABLES	0	
SOUP CROCKS	0	
SERVING LINES - HOT FOOD BARS	0	
SERVING LINES -COLD FOOD BARS	0	
SPECIALTY CARTS (EXECUTIVE STYLE)	0	
HEAT LAMP ASSEMBLY	0	

12. Dishwashing Room (Scullery).

NOMENCLATURE	QUANTITY	REMARKS
DISHWASHER	1	
DISH AND SCRAPING SINK W/TABLE	1	

WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLE	1	PULPER
SOILED TRAY CONVEYER SYSTEM	1	
BUSSING CABINETS (for soiled trays)	0	
HAND WASHING SINKS	1	
2, 3 OR 4 COMPARTMENT SS SINKS	0	

13. Pot and Pan washing Room (Pot Shack).

NOMENCLATURE	QUANTITY	REMARKS
POT AND PAN WASHER	1	
POT AND PAN - 2, 3 OR 4 COMPARTMENT SS SINKS	1	3 COMPARTMENT
SOILED POT AND PAN TABLES	1	
WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLES	1	
DRAINING TABLES	0	
STORAGE SHELVES	8	
CLEAN POT AND PAN WORK TABLES	1	

14. Dry Subsistence Storage Room (Dry Stores Room).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	0	
STORAGE SHELVES	26	
DUNNAGE RACKS	1	
WORK TABLES	0	
SCALES	1	
HAND TRUCKS (DOLLIES)	2	
PLATFORM (HAND) TRUCKS	0	

15. Refrigerated (Frozen and Chilled) Storage Areas (Walk-Ins).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	0	
STORAGE SHELVES	29	
DUNNAGE RACKS	3	
FOOD PREP TABLES	0	
SCALES	0	

16. Non-Food Item Storage Room (Property Room).

NOMENCLATURE	QUANTITY	REMARKS
DUNNAGE RACKS	0	
STORAGE SHELVES	10	
WASTE RECEPTACLES	5	
DESK WITH CHAIR (S)	0	

17. Back-of-the-House (Employee) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS	3	

URINALS	1	
MIRRORS	4	
HAND SINKS	4	
PAPER TOWEL DISPENSERS	2	
SOAP DISPENSERS	4	
DEEP SINKS	0	
WASTE RECEPTACLES	2	
COAT/HAT RACKS	0	
WALL LOCKERS	2	18 INDIVIDUAL
SHOWERS	2	
WATER FOUNTAIN	0	

18. Front-of-the-House (Patron) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS	5	
URINALS	2	
MIRRORS	2	
HAND SINKS	4	
PAPER TOWEL DISPENSERS	2	
SOAP DISPENSERS	4	
DEEP SINKS	0	
WASTE RECEPTACLES	0	
COAT/HAT RACKS	0	
WATER FOUNTAIN	0	

19. Contractor Occupied Office Space (s).

NOMENCLATURE	QUANTITY	REMARKS
DESKS	1	
BOOKCASES	0	
FILING CABINETS	0	
WALL LOCKERS	0	
WASTE RECEPTACLES	0	
CALCULATORS	1	
PHONES	1	
TABLES	0	
CHAIRS	3	
DESK CHAIRS	0	
SAFE	1	

20. Trash and Garbage Room (G. I. House)

NOMENCLATURE	QUANTITY	REMARKS
GI CAN WASHER/SANITIZER	0	
DUNNAGE RACKS	0	
GI CANS	8	
SWAB (MOP) RACKS	0	
SWAB (MOP) BUCKETS	3	
WORK TABLES	0	

STORAGE SHELVES	0	
RECYCLABLE CONTAINERS	0	
USED GREASE BARRELS OR DUMPSTER	0	

21. Outside Area.

NOMENCLATURE	QUANTITY	REMARKS
ENTRANCE MATS	2	
OUTSIDE DINING TABLES	0	
OUTSIDE DINING BENCHES OR CHAIRS	0	
WASTE RECEPTACLES	5	
TABLE UMBRELLAS	0	
BARBECUE GRILLS OR CHARCOAL PIT	0	
DUMPSTERS:		
WET	0	
DRY	3	
CARDBOARD ONLY	2	
COMPOSTABLE MATERIALS	0	
RECYCLABLE CONTAINERS	9	
OUTSIDE WALK-IN REFRIGERATOR	3	
ASH RECEPTACLES (BUTT CANS)	5	
SWAB (MOP) RACKS	1	

**GOVERNMENT-FURNISHED PROPERTY(GFP)
FOR FULL FOOD SERVICE (FFS)**

1. **Camp/Building Number/Command:** Camp Pendleton, CA, 21Area, Messhall #210702,
3rd Assault
Amphibious Battalion, 1st MarDiv

FULL FOOD

SERVICE (FFS) SERVICES

2. **General Information.** The Government will furnish the following messhall equipment and furnishings. This list of equipment is subject to change as replacement or upgrade equipment is received and issued.

3. **Kitchen (Galley).**

NOMENCLATURE	QUANTITY	REMARKS
Ovens:		
ROTARY	N/A	
DECK	N/A	
CONVECTION	8	
COMBI	N/A	
PIZZA	N/A	
MICROWAVE	N/A	
MIXERS:		
80 QT	N/A	
60 QT	1	
40 QT	N/A	
20 QT	N/A	
12 QT	N/A	
MEAT SLICERS	2	
STEAM JACKETED KETTLES	8	
ICE MAKER (S)	2	
CUTTING BOARDS	N/A	
TILT BRAZIERS	2	
STEAMERS	4	
GRILLS	2	
DEEP FAT FRYERS	4	
HAND SINKS	1	
1, 2, 3, COMPARTMENT SS SINKS	N/A	
FOOD PREP TABLES	8	
CAN OPENERS	2	
UTENSIL RACKS	1	
KNIFE STORAGE CABINETS	N/A	
FOOD CABINET	7	

4. Fast Food/Carry-Out Preparation Area.

NOMENCLATURE	QUANTITY	REMARKS
GRILLS	1	
DEEP FAT FRYERS	5	
VENTILATION HOODS	1	
FREEZER REACH-IN	N/A	
REFRIGERATOR REACH-IN	2	
FOOD PREP TABLES	1	
FOOD PREP COUNTERS	1	
REFRIGERATED SANDWICH PREP UNIT	N/A	
BUN WARMERS	N/A	
ROLL-A-GRILL	N/A	
HOT FOOD TABLE	1	
MICROWAVE OVENS	N/A	
FRENCH FRY BAGGING STATION	1	
SANDWICH SLIDE	1	
CUTTING BOARDS	N/A	
MEAT SLICER	N/A	
HAND WASHING SINK	1	
SPICE RACK	N/A	
STORAGE RACKS	N/A	
TOASTERS	1	
STORAGE SHELVES	N/A	
CHAR-BROILERS	1	
CAN OPENERS	N/A	
MILK SHAKE/SOFT SERVE MACHINE	N/A	
FOOD DISPLAY CASE	2	

5. Fast Food/Carry-Out Paper Products Storage Room/Area.

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	2	
STORAGE SHELVES	14	
DUNNAGE RACKS	N/A	
WORK TABLES	N/A	
PLATFORM TRUCKS	N/A	

6. Bakery (Bake Shop).

NOMENCLATURE	QUANTITY	REMARKS
MIXERS: (with bowls and attachments)		
80 QT	N/A	
60 QT	1	
40 QT	N/A	
20 QT	1	
12 QT (TABLE TOP)	N/A	

OVENS:		
ROTARY	N/A	
DECK	3	9 EACH
CONVECTION	N/A	
COMBI	N/A	
PIZZA	N/A	
STEAM KETTLES	N/A	
VENT HOOD	N/A	
MIXING BOWL DOLLIES	3	
HALF MOONS	3	
HALF MOON DOLLIES	N/A	
BAKERS SCALES	2	
INGREDIENT BINS	1	
FOOD PREP TABLES	N/A	
PASTRY RACKS	1	
PASTRY CABINETS	8	
SPICE RACK/CABINET	1	
HAND WASHING SINKS	1	
2, 3 OR 4 COMPARTMENT SINKS	1	2 COMPARTMENT
CUTTING BOARDS	N/A	
PROOFING CABINETS	1	
REFRIGERATOR REACH-IN	3	
DEEP FAT FRYER (S)	N/A	
KNIFE STORAGE CABINETS	N/A	
CAN OPENERS	N/A	
BAKERY TABLES	4	

7. Salad Room.

NOMENCLATURE	QUANTITY	REMARKS
VERTICAL CUTTER MIXER (VCM)	N/A	
BUFFALO CHOPPER	1	
FOOD PREP TABLES	5	
2, 3, OR 4 COMPARTMENT SS SINKS	1	2 COMPARTMENT
HAND WASHING SINKS	N/A	
CUTTING BOARDS	1	
WASTE PULPER/GARBAGE DISPOSALS	N/A	
REFRIGERATOR WALK-IN	N/A	
REFRIGERATOR REACH-IN	N/A	
STORAGE RACKS	N/A	
STORAGE SHELVES	1	
CAN OPENERS	N/A	
SALAD CROCKS	26	
FOOD PROCESSOR	1	
BLENDER	N/A	
HAND CARTS (3 TIER)	N/A	
SCALES	1	

DUNNAGE RACKS	N/A	
HALF MOONS	N/A	
HALF MOON DOLLIES	N/A	
KNIFE STORAGE CABINETS	1	
POTATO PEELER (FLOOR MODEL)	1	

8. Dining Room Equipment and Furnishings:

NOMENCLATURE	QUANTITY	REMARKS
COMBINATION TABLES	N/A	
MODULAR TABLES	86	
BOOTHS	94	
CONFERENCE TABLES W/CHAIRS	N/A	
CEREAL DISPENSERS	2	
SALAD BARS	1	
SOUP/CONDIMENT BARS	4	
SODA DISPENSERS	4	
COFFEE MAKERS	4	
JUICE DISPENSERS:		
FROZEN PRODUCT TYPE	N/A	
NON-CARBONATED TYPE	4	
CHAIRS	156	
BREAD DISPENSERS	2	
BUTTER DISPENSERS	N/A	
MILK DISPENSERS	4	
BEVERAGE BARS	4	
ICE CREAM EQUIPMENT:		
BULK HAND TYPE CABINETS	N/A	
SOFT-SERVE TYPE	1	
BUSSING CABINETS/CARTS	N/A	
CUP DISPENSERS	14	
VEGETABLE DISH DISPENSERS	N/A	
BOWL DISPENSERS	22	

8. Dining Room Equipment and Furnishings (Cont'd)

NOMENCLATURE	QUANTITY	REMARKS
ICE DISPENSERS	4	
TOASTERS	2	
BREAD DISPENSERS	N/A	
WASTE RECEPTACLES	N/A	

TRAY DISPENSERS	5	
MICROWAVE OVEN	2	
MENU BOARDS	1	
CUP AND GLASS DISPENSERS	27	
ICE CREAM CABINET - TOP LOADING	N/A	
PASTRY DISPLAY CABINET - ROTARY	1	

9. Serving Lines - Main Entree Line.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	1	
SIGN-IN COUNTER	1	
SILVERWARE DISPENSERS	5	
DINNER PLATE DISPENSERS	6	
SERVING LINE - HOT FOOD COUNTER	1	
HEAT LAMP ASSEMBLY	9	
PASS THRU HOT BOX	1	
PASS THRU COLD BOX	N/A	
FOOD PREP TABLE	1	
HAND WASHING SINK	N/A	
BREAD DISPENSERS	N/A	
BUTTER DISPENSERS	N/A	
SANDWICH UNIT/CABINET	N/A	
REFRIGERATOR/FREEZER REACH-IN	N/A	
PASTRY/DESSERT DISPLAY COUNTER	1	

10. Fast Food/Carry-Out Serving Lines.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	1	
SIGN-IN COUNTER	N/A	
FAST FOOD COUNTER	N/A	
GRILLS	N/A	
SANDWICH SLIDES	N/A	
FRENCH FRY BAGGING STATION	N/A	
SERVING LINE - HOT FOOD COUNTER	N/A	
DISPLAY CASES	N/A	

11. Specialty Bar (s) Servery.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	N/A	
HOT FOOD BARS	1	
MOBILE OR STATIONARY HOT FOOD CABINET	N/A	
COLD FOOD BARS	1	
MOBILE OR STATIONARY COLD FOOD CABINET	N/A	
FOOD PREP TABLES	N/A	

SOUP CROCKS	N/A	
SERVING LINES - HOT FOOD BARS	N/A	
SERVING LINES -COLD FOOD BARS	N/A	
SPECIALTY CARTS (EXECUTIVE STYLE)	N/A	
HEAT LAMP ASSEMBLY	N/A	

12. Dishwashing Room (Scully).

NOMENCLATURE	QUANTITY	REMARKS
DISHWASHER	1	
DISH AND SCRAPING SINK W/TABLE	1	
WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLE	1	PULPER
SOILED TRAY CONVEYER SYSTEM	1	
BUSSING CABINETS (for soiled trays)	N/A	
HAND WASHING SINKS	N/A	
2, 3 OR 4 COMPARTMENT SS SINKS	N/A	

13. Pot and Pan washing Room (Pot Shack).

NOMENCLATURE	QUANTITY	REMARKS
POT AND PAN WASHER	1	
POT AND PAN - 2, 3 OR 4 COMPARTMENT SS SINKS	1	3 COMPARTMENT
SOILED POT AND PAN TABLES	1	
WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLES	1	GARBAGE DISPOSAL
DRAINING TABLES	N/A	
STORAGE SHELVES	3	
CLEAN POT AND PAN WORK TABLES	1	

14. Dry Subsistence Storage Room (Dry Stores Room).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	N/A	
STORAGE SHELVES	28	
DUNNAGE RACKS	N/A	
WORK TABLES	N/A	
SCALES	N/A	
HAND TRUCKS (DOLLIES)	1	
PLATFORM (HAND) TRUCKS	N/A	
CO2 HOLDER	1	

15. Refrigerated (Frozen and Chilled) Storage Areas (Walk-Ins).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	24	
STORAGE SHELVES	13	

DUNNAGE RACKS	N/A	
FOOD PREP TABLES	N/A	
SCALES	N/A	

16. Non-Food Item Storage Room (Property Room).

NOMENCLATURE	QUANTITY	REMARKS
DUNNAGE RACKS	N/A	
STORAGE SHELVES	7	
WASTE RECEPTACLES	N/A	
DESK WITH CHAIR (S)	N/A	

17. Back-of-the-House (Employee) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS	3	
URINALS	3	
MIRRORS	4	
HAND SINKS	4	
PAPER TOWEL DISPENSERS	2	
SOAP DISPENSERS	2	
DEEP SINKS	N/A	
WASTE RECEPTACLES	2	
COAT/HAT RACKS	N/A	
WALL LOCKERS	18	
SHOWERS	3	
WATER FOUNTAIN	N/A	

18. Front-of-the-House (Patron) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS	N/A	
URINALS	N/A	
MIRRORS	N/A	
HAND SINKS	N/A	
PAPER TOWEL DISPENSERS	N/A	
SOAP DISPENSERS	N/A	
DEEP SINKS	N/A	
WASTE RECEPTACLES	N/A	
COAT/HAT RACKS	N/A	
WATER FOUNTAIN	N/A	

19. Contractor Occupied Office Space (s).

NOMENCLATURE	QUANTITY	REMARKS
DESKS	1	
BOOKCASES	N/A	
FILING CABINETS	N/A	
WALL LOCKERS	N/A	
WASTE RECEPTACLES	1	

CALCULATORS	N/A	
PHONES	1	
TABLES	N/A	
CHAIRS	N/A	
DESK CHAIRS	1	
COUCH	1	
SAFE	2	

20. Trash and Garbage Room (G. I. House)

NOMENCLATURE	QUANTITY	REMARKS
GI CAN WASHER/SANITIZER	1	
DUNNAGE RACKS	2	
GI CANS	22	
SWAB (MOP) RACKS	1	
SWAB (MOP) BUCKETS	3	
WORK TABLES	N/A	
STORAGE SHELVES	1	
RECYCLABLE CONTAINERS	N/A	
USED GREASE BARRELS OR DUMPSTER	4	
PULPER	1	

21. Outside Area.

NOMENCLATURE	QUANTITY	REMARKS
ENTRANCE MATS	3	
OUTSIDE DINING TABLES	N/A	
OUTSIDE DINING BENCHES OR CHAIRS	1	
WASTE RECEPTACLES	N/A	
TABLE UMBRELLAS	N/A	
BARBECUE GRILLS OR CHARCOAL PIT	1	
DUMPSTERS:		
WET	N/A	
DRY	3	
CARDBOARD ONLY	1	
COMPOSTABLE MATERIALS	N/A	
RECYCLABLE CONTAINERS	N/A	
OUTSIDE WALK-IN REFRIGERATOR	3	
ASH RECEPTACLES (BUTT CANS)	4	
SWAB (MOP) RACKS	N/A	

**GOVERNMENT-FURNISHED PROPERTY(GFP)
FOR MANAGEMENT AND MESS MANAGEMENT (M&MA) SERVICES**

1. **Camp/Building Number/Command:** Camp Pendleton, 22 Area,
1st Supply Battalion,
1st Force Service Support Group,
Messhall 22186

MANAGEMENT AND MESS MANAGEMENT

(M&MA) SERVICES

2. **General Information.** The Government will furnish the following messhall equipment and furnishings. This list of equipment is subject to change as replacement or upgrade equipment is received and issued.

3. **Kitchen (Galley).**

NOMENCLATURE	QUANTITY	REMARKS
OVENS:		
ROTARY	0	
DECK	0	
CONVECTION	4	
COMBI	8	
PIZZA	0	
MICROWAVE	0	
MIXERS:		
80 QT	0	
60 QT	2	
40 QT	0	
20 QT	0	
12 QT	0	
MEAT SLICERS	1	
STEAM JACKETED KETTLES	5	
ICE MAKER (S)	2	Located in salad room.
CUTTING BOARDS	5	
TILT BRAZIERS	2	
STEAMERS	2	
GRILLS	1	

DEEP FAT FRYERS	2
HAND SINKS	1
1, 2, 3, COMPARTMENT SS SINKS	1
FOOD PREP TABLES	10
CAN OPENERS	2
UTENSIL RACKS	2
KNIFE STORAGE CABINETS	0

4. Fast Food/Carry-Out Preparation Area.

NOMENCLATURE	QUANTITY	REMARKS
GRILLS	2	
DEEP FAT FRYERS	1	
VENTILATION HOODS	1	
FREEZER REACH-IN	0	
REFRIGERATOR REACH-IN	1	
FOOD PREP TABLES	0	
FOOD PREP COUNTERS	1	
REFRIGERATED SANDWICH PREP UNIT	1	
BUN WARMERS	0	
ROLL-A-GRILL	0	
HOT FOOD TABLE	0	
MICROWAVE OVENS	0	
FRENCH FRY BAGGING STATION	1	
SANDWICH SLIDE	0	
CUTTING BOARDS	0	
MEAT SLICER	0	
HAND WASHING SINK	1	
SPICE RACK	0	
STORAGE RACKS	0	
TOASTERS	0	
STORAGE SHELVES	0	
CHAR-BROILERS	0	
CAN OPENERS	0	
MILK SHAKE/SOFT SERVE MACHINE	0	

5. Fast Food/Carry-Out Paper Products Storage Room/Area.

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	0	
STORAGE SHELVES	2	
DUNNAGE RACKS	0	
WORK TABLES	0	
PLATFORM TRUCKS	2	

6. Bakery (Bake Shop).

NOMENCLATURE	QUANTITY	REMARKS
MIXERS: (with bowls and attachments)		
80 QT	0	
60 QT	1	
40 QT	0	
20 QT	0	
12 QT (TABLE TOP)	2	
OVENS:		
ROTARY	0	
DECK	0	
CONVECTION	0	
COMBI	0	
PIZZA	0	
STEAM KETTLES	0	
VENT HOOD	0	
MIXING BOWL DOLLIES	1	
HALF MOONS	0	
HALF MOON DOLLIES	0	
BAKERS SCALES	1	
INGREDIENT BINS	0	
FOOD PREP TABLES	3	
PASTRY RACKS	4	

PASTRY CABINETS	5
SPICE RACK/CABINET	0
HAND WASHING SINKS	0
2, 3 OR 4 COMPARTMENT SINKS	1
CUTTING BOARDS	2
PROOFING CABINETS	1
REFRIGERATOR REACH-IN	1
DEEP FAT FRYER (S)	0
KNIFE STORAGE CABINETS	0
CAN OPENERS	0
BAKERY TABLES	0

7. Salad Room.

NOMENCLATURE	QUANTITY	REMARKS
VERTICAL CUTTER MIXER (VCM)	0	
BUFFALO CHOPPER	1	
FOOD PREP TABLES	3	
2, 3, OR 4 COMPARTMENT SS SINKS	2	3 compartment.
HAND WASHING SINKS	0	
CUTTING BOARDS	7	
WASTE PULPER/GARBAGE DISPOSALS	1	Garbage disposal.
REFRIGERATOR WALK-IN	1	
REFRIGERATOR REACH-IN	1	
STORAGE RACKS	0	
STORAGE SHELVES	2	
CAN OPENERS	1	
SALAD CROCKS	36	
FOOD PROCESSOR	1	
BLENDER	0	
HAND CARTS (3 TIER)	0	
SCALES	1	
DUNNAGE RACKS	2	
HALF MOONS	5	
HALF MOON DOLLIES	1	

KNIFE STORAGE CABINETS	1
POTATO PEELER (FLOOR MODEL)	0

8. Dining Room Equipment and Furnishings:

NOMENCLATURE	QUANTITY	REMARKS
COMBINATION TABLES	0	
MODULAR TABLES	102	
BOOTHS	0	
CONFERENCE TABLES W/CHAIRS	6	
CHAIRS	383	
CEREAL DISPENSERS	1	
SALAD BARS	1	
SOUP/CONDIMENT BARS	1	
SODA DISPENSERS	4	
COFFEE MAKERS	2	
JUICE DISPENSERS:		
FROZEN PRODUCT TYPE	0	
NON-CARBONATED TYPE	4	
ICE DISPENSERS	4	
TOASTERS	2	
WASTE RECEPTACLES	5	
TRAY DISPENSERS	5	
MICROWAVE OVENS	3	
CUP AND GLASS DISPENSERS	6	
ICE CREAM CABINET - TOP LOADING	0	
PASTRY DISPLAY CABINET - ROTARY	2	
BREAD DISPENSERS	2	
BUTTER DISPENSERS	2	
MILK DISPENSERS	3	
BEVERAGE BARS	4	

ICE CREAM EQUIPMENT:

BULK HAND TYPE CABINETS	0
SOFT-SERVE TYPE	1
COCOA MACHINE	2
BUSSING CABINETS/CARTS	5
CUP DISPENSERS	2
VEGETABLE DISH DISPENSERS	6
BOWL DISPENSERS	8
CONDIMENT DISPENSER	3
TRAY DISPENSER NONREMOVABLE	2

9. Serving Lines - Main Entree Line.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	0	
SIGN-IN COUNTER	1	
SILVERWARE DISPENSERS	4	
DINNER PLATE DISPENSERS	8	
SERVING LINE - HOT FOOD COUNTER	1	
HEAT LAMP ASSEMBLY	1	
PASS THRU HOT BOX	2	
PASS THRU COLD BOX	2	
FOOD PREP TABLE	0	
HAND WASHING SINK	1	
BREAD DISPENSERS	0	
BUTTER DISPENSERS	0	
SANDWICH UNIT/CABINET	0	
REFRIGERATOR/FREEZER REACH-IN	1	
PASTRY/DESSERT DISPLAY COUNTER	0	

10. Fast Food/Carry-Out Serving Lines.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	0	
SIGN-IN COUNTER	1	

FAST FOOD COUNTER	1
GRILLS	0
SANDWICH SLIDES	1
FRENCH FRY BAGGING STATION	0
SERVING LINE - HOT FOOD COUNTER	0
DISPLAY CASES	0

11. **Specialty Bar (s) Servery.**

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	0	
HOT FOOD BARS	0	
MOBILE OR STATIONARY HOT FOOD CABINET	0	
COLD FOOD BARS	1	
MOBILE OR STATIONARY COLD FOOD CABINET	0	
FOOD PREP TABLES	0	
SOUP CROCKS	0	
SERVING LINES - HOT FOOD BARS	2	
SERVING LINES -COLD FOOD BARS	1	
SPECIALTY CARTS (EXECUTIVE STYLE)	0	
HEAT LAMP ASSEMBLY	0	

12. **Dishwashing Room (Scullery).**

NOMENCLATURE	QUANTITY	REMARKS
DISHWASHER	1	
DISH AND SCRAPING SINK W/TABLE	1	
WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLE	1	Waste pulper.
SOILED TRAY CONVEYER SYSTEM	1	
BUSSING CABINETS (for soiled trays)	4	
HAND WASHING SINKS	0	
2, 3 OR 4 COMPARTMENT SS SINKS	0	
TABLE, TUBULAR	2	

DEEP SINK

1

13. Pot and Pan washing Room (Pot Shack).

NOMENCLATURE	QUANTITY	REMARKS
POT AND PAN WASHER	1	
POT AND PAN - 2, 3 OR 4 COMPARTMENT SS SINKS	1	3 compartment
SOILED POT AND PAN TABLES	1	
WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLES	1	Garbage disposal.
DRAINING TABLES	1	
STORAGE SHELVES	7	

14. Dry Subsistence Storage Room (Dry Stores Room).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	0	
STORAGE SHELVES	26	
DUNNAGE RACKS	0	
WORK TABLES	0	
SCALES	0	
HAND TRUCKS (DOLLIES)	1	
PLATFORM (HAND) TRUCKS	3	

15. Refrigerated (Frozen and Chilled) Storage Areas (Walk-Ins).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	0	
STORAGE SHELVES	16	
DUNNAGE RACKS	23	
FOOD PREP TABLES	0	
SCALES	0	

16. Non-Food Item Storage Room (Property Room).

NOMENCLATURE	QUANTITY	REMARKS
DUNNAGE RACKS	0	
STORAGE SHELVES	0	
WASTE RECEPTACLES	0	

DESK WITH CHAIR (S)	0
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17. Back-of-the-House (Employee) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS	4	
URINALS	2	
MIRRORS	5	
HAND SINKS	5	
PAPER TOWEL DISPENSERS	4	
SOAP DISPENSERS	2	
DEEP SINKS	0	
WASTE RECEPTACLES	2	
COAT/HAT RACKS	0	
WALL LOCKERS	3 sections	50 wall lockers in each section.
SHOWERS	2	
WATER FOUNTAIN	0	

18. Front-of-the-House (Patron) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS	0	
URINALS	0	
MIRRORS	0	
HAND SINKS	0	
PAPER TOWEL DISPENSERS	3	
SOAP DISPENSERS	0	
DEEP SINKS	0	
WASTE RECEPTACLES	0	
COAT/HAT RACKS	0	
WATER FOUNTAIN	2	
MATS	3	

19. Contractor Occupied Office Space (s).

NOMENCLATURE	QUANTITY	REMARKS
DESKS	1	
BOOKCASES	0	

FILING CABINETS	1
WALL LOCKERS	0
WASTE RECEPTACLES	1
CALCULATORS	1
PHONES	1
TABLES	1
CHAIRS	2
DESK CHAIRS	1
SAFE	1
COUCH	1

20. Trash and Garbage Room (G. I. House)

NOMENCLATURE	QUANTITY	REMARKS
GI CAN WASHER/SANITIZER	1	
DUNNAGE RACKS	0	
GI CANS	25	
SWAB (MOP) RACKS	0	
SWAB (MOP) BUCKETS	5	
WORK TABLES	0	
STORAGE SHELVES	1	
RECYCLABLE CONTAINERS	0	
USED GREASE BARRELS OR DUMPSTER	3	
WASTE PULPER	1	

21. Outside Area.

NOMENCLATURE	QUANTITY	REMARKS
ENTRANCE MATS	3	
OUTSIDE DINING TABLES	0	
OUTSIDE DINING BENCHES OR CHAIRS	10	
WASTE RECEPTACLES	2	
TABLE UMBRELLAS	0	
BARBECUE GRILLS OR CHARCOAL PIT	0	

DUMPSTERS:

WET	0
DRY	3
CARDBOARD ONLY	1
COMPOSTABLE MATERIALS	0
RECYCLABLE CONTAINERS	0
OUTSIDE WALK-IN REFRIGERATOR	0
ASH RECEPTACLES (BUTT CANS)	2
SWAB (MOP) RACKS	1

**GOVERNMENT FURNISHED PROPERTY(GFP)
FOR FULL FOOD SERVICE (FFS)**

1. **Camp/Building Number/Command:** Marine Corps Air Station (MCAS) - Camp Pendleton, CA , 24 Area, Messhall #2403

FULL FOOD SERVICE (FFS) SERVICES

2. **General Information.** The Government will furnish the following messhall equipment and furnishings. This list of equipment is subject to change as replacement or upgrade equipment is received and issued.

3. **Kitchen (Galley).**

NOMENCLATURE	QUANTITY	REMARKS
OVENS:		
ROTARY	N/A	
DECK	N/A	
CONVECTION	4	
COMBI	N/A	
PIZZA	N/A	
MICROWAVE	2	
MIXERS:		
80 QT	N/A	
60 QT	1	
40 QT	N/A	
20 QT	1	
12 QT	N/A	
MEAT SLICERS	2	
STEAM JACKETED KETTLES	5	
ICE MAKER (S)	1	
CUTTING BOARDS	N/A	
TILT BRAZIERS	2	
STEAMERS	N/A	
GRILLS	1	
DEEP FAT FRYERS	2	
HAND SINKS	1	
1, 2, 3, COMPARTMENT SS SINKS	N/A	
FOOD PREP TABLES	3	
CAN OPENERS	1	
UTENSIL RACKS	1	
KNIFE STORAGE CABINETS	N/A	

4. Fast Food/Carry-Out Preparation Area.

NOMENCLATURE	QUANTITY	REMARKS
GRILLS	1	
DEEP FAT FRYERS	1	
VENTILATION HOODS	1	
FREEZER REACH-IN	N/A	
REFRIGERATOR REACH-IN	N/A	
FOOD PREP TABLES	N/A	
FOOD PREP COUNTERS	N/A	
REFRIGERATED SANDWICH PREP UNIT	N/A	
BUN WARMERS	N/A	
ROLL-A-GRILL	N/A	
HOT FOOD TABLE	1	
MICROWAVE OVENS	N/A	
FRENCH FRY BAGGING STATION	N/A	
SANDWICH SLIDE	N/A	
CUTTING BOARDS	N/A	
MEAT SLICER	N/A	
HAND WASHING SINK	N/A	
SPICE RACK	N/A	
STORAGE RACKS	N/A	
TOASTERS	N/A	
STORAGE SHELVES	N/A	
CHAR-BROILERS	N/A	
CAN OPENERS	N/A	
MILK SHAKE/SOFT SERVE MACHINE	N/A	
FREEZER BOX	1	SMALL PORTABLE
HAND CARTS 3 TIER	1	

5. Fast Food/Carry-Out Paper Products Storage Room/Area.

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	N/A	
STORAGE SHELVES	N/A	
DUNNAGE RACKS	N/A	
WORK TABLES	N/A	
PLATFORM TRUCKS	N/A	

6. Bakery (Bake Shop).

NOMENCLATURE	QUANTITY	REMARKS
MIXERS: (with bowls and attachments)		
80 QT	N/A	
60 QT	N/A	
40 QT	N/A	
20 QT	N/A	
12 QT (TABLE TOP)	N/A	

OVENS:		
ROTARY	N/A	
DECK	2	6 INDIVIDUAL
CONVECTION	N/A	
COMBI	N/A	
PIZZA	N/A	
STEAM KETTLES	N/A	
VENT HOOD	1	
MIXING BOWL DOLLIES	N/A	
HALF MOONS	N/A	
HALF MOON DOLLIES	N/A	
BAKERS SCALES	2	
INGREDIENT BINS	N/A	
FOOD PREP TABLES	1	
PASTRY RACKS	N/A	
PASTRY CABINETS	1	
SPICE RACK/CABINET	N/A	
HAND WASHING SINKS	N/A	
2, 3 OR 4 COMPARTMENT SINKS	1	2 COMPARTMENT
CUTTING BOARDS	N/A	
PROOFING CABINETS	1	
REFRIGERATOR REACH-IN	N/A	
DEEP FAT FRYER (S)	N/A	
KNIFE STORAGE CABINETS	N/A	
CAN OPENERS	N/A	
BAKERY TABLES	N/A	

7. Salad Room.

NOMENCLATURE	QUANTITY	REMARKS
VERTICAL CUTTER MIXER (VCM)	N/A	
BUFFALO CHOPPER	1	
FOOD PREP TABLES	1	
2, 3, OR 4 COMPARTMENT SS SINKS	1	2 COMPARTMENT
HAND WASHING SINKS	N/A	
CUTTING BOARDS	N/A	
WASTE PULPER/GARBAGE DISPOSALS	1	GARBAGE DISPOSAL
REFRIGERATOR WALK-IN	1	
REFRIGERATOR REACH-IN	N/A	
STORAGE RACKS	5	
STORAGE SHELVES	N/A	
CAN OPENERS	N/A	
SALAD CROCKS	28	
FOOD PROCESSOR	1	
BLENDER	N/A	
HAND CARTS (3 TIER)	1	
SCALES	1	

DUNNAGE RACKS	N/A	
HALF MOONS	N/A	
HALF MOON DOLLIES	N/A	
KNIFE STORAGE CABINETS	N/A	
POTATO PEELER (FLOOR MODEL)	N/A	
TUBULAR TABLE	2	
PASTRY CABINET	4	

8. Dining Room Equipment and Furnishings:

NOMENCLATURE	QUANTITY	REMARKS
COMBINATION TABLES	N/A	
MODULAR TABLES	51	
BOOTHS	56	
CONFERENCE TABLES W/CHAIRS	N/A	
CEREAL DISPENSERS	2	
SALAD BARS	2	
SOUP/CONDIMENT BARS	1	
SODA DISPENSERS	2	
COFFEE MAKERS	2	
JUICE DISPENSERS:		
FROZEN PRODUCT TYPE	N/A	
NON-CARBONATED TYPE	2	
CHAIR	72	
BREAD DISPENSERS	2	
BUTTER DISPENSERS	1	
MILK DISPENSERS	2	
BEVERAGE BARS	2	
ICE CREAM EQUIPMENT:		
BULK HAND TYPE CABINETS	N/A	
SOFT-SERVE TYPE	1	
BUSSING CABINETS/CARTS	N/A	
CUP DISPENSERS	4	
VEGETABLE DISH DISPENSERS	3	
BOWL DISPENSERS	2	

8. Dining Room Equipment and Furnishings (Cont'd)

NOMENCLATURE	QUANTITY	REMARKS
ICE DISPENSERS	2	
TOASTERS	2	
BREAD DISPENSERS	N/A	
WASTE RECEPTACLES	N/A	
TRAY DISPENSERS	N/A	
MICROWAVE OVEN	1	
MENU BOARDS	1	
CUP AND GLASS DISPENSERS	N/A	
ICE CREAM CABINET - TOP LOADING	1	
PASTRY DISPLAY CABINET - ROTARY	1	

9. Serving Lines - Main Entree Line.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	N/A	
SIGN-IN COUNTER	1	
SILVERWARE DISPENSERS	2	
DINNER PLATE DISPENSERS	3	
SERVING LINE - HOT FOOD COUNTER	1	
HEAT LAMP ASSEMBLY	N/A	
PASS THRU HOT BOX	2	
PASS THRU COLD BOX	2	
FOOD PREP TABLE	N/A	
HAND WASHING SINK	N/A	
BREAD DISPENSERS	N/A	
BUTTER DISPENSERS	N/A	
SANDWICH UNIT/CABINET	N/A	
REFRIGERATOR/FREEZER REACH-IN	N/A	
PASTRY/DESSERT DISPLAY COUNTER	N/A	

10. Fast Food/Carry-Out Serving Lines.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	1	
SIGN-IN COUNTER	1	
FAST FOOD COUNTER	1	
GRILLS	N/A	
SANDWICH SLIDES	N/A	
FRENCH FRY BAGGING STATION	N/A	
SERVING LINE - HOT FOOD COUNTER	N/A	
DISPLAY CASES	N/A	

11. Specialty Bar (s) Servery.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	N/A	
HOT FOOD BARS	N/A	
MOBILE OR STATIONARY HOT FOOD CABINET	N/A	
COLD FOOD BARS	N/A	
MOBILE OR STATIONARY COLD FOOD CABINET	N/A	
FOOD PREP TABLES	N/A	
SOUP CROCKS	N/A	
SERVING LINES - HOT FOOD BARS	1	
SERVING LINES -COLD FOOD BARS	1	
SPECIALTY CARTS (EXECUTIVE STYLE)	N/A	
HEAT LAMP ASSEMBLY	N/A	

12. Dishwashing Room (Scullery).

NOMENCLATURE	QUANTITY	REMARKS
DISHWASHER	1	
DISH AND SCRAPING SINK W/TABLE	1	
WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLE	1	
SOILED TRAY CONVEYER SYSTEM	1	
BUSSING CABINETS (for soiled trays)	N/A	
HAND WASHING SINKS	N/A	
2, 3 OR 4 COMPARTMENT SS SINKS	N/A	
HAND CARTS 3 TIER	1	

13. Pot and Pan washing Room (Pot Shack).

NOMENCLATURE	QUANTITY	REMARKS
POT AND PAN WASHER	1	
POT AND PAN - 2, 3 OR 4 COMPARTMENT SS SINKS	1	3 COMPARTMENT
SOILED POT AND PAN TABLES	N/A	
WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLES	1	
DRAINING TABLES	1	
STORAGE SHELVES	6	
CLEAN POT AND PAN WORK TABLES	1	

14. Dry Subsistence Storage Room (Dry Stores Room).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	10	

STORAGE SHELVES	N/A	
DUNNAGE RACKS	N/A	
WORK TABLES	1	
SCALES	N/A	
HAND TRUCKS (DOLLIES)	N/A	
PLATFORM (HAND) TRUCKS	N/A	
HAND CART 3 TIER	1	

15. Refrigerated (Frozen and Chilled) Storage Areas (Walk-Ins).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	18	
STORAGE SHELVES	5	
DUNNAGE RACKS	6	
FOOD PREP TABLES	N/A	
SCALES	N/A	

16. Non-Food Item Storage Room (Property Room).

NOMENCLATURE	QUANTITY	REMARKS
DUNNAGE RACKS	3	
STORAGE SHELVES	6	
WASTE RECEPTACLES	N/A	
DESK WITH CHAIR (S)	2	
STORAGE RACKS	4	

17. Back-of-the-House (Employee) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS	4	
URINALS	2	
MIRRORS	4	
HAND SINKS	5	
PAPER TOWEL DISPENSERS	4	
SOAP DISPENSERS	4	
DEEP SINKS	N/A	
WASTE RECEPTACLES	4	
COAT/HAT RACKS	2	
WALL LOCKERS	26	INDIVIDUAL
SHOWERS	2	
WATER FOUNTAIN	N/A	

18. Front-of-the-House (Patron) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS	N/A	
URINALS	N/A	
MIRRORS	N/A	
HAND SINKS	N/A	
PAPER TOWEL DISPENSERS	N/A	
SOAP DISPENSERS	N/A	
DEEP SINKS	N/A	
WASTE RECEPTACLES	N/A	
COAT/HAT RACKS	N/A	
WATER FOUNTAIN	N/A	

19. Contractor Occupied Office Space (s).

NOMENCLATURE	QUANTITY	REMARKS
DESKS	1	
BOOKCASES	N/A	
FILING CABINETS	1	
WALL LOCKERS	N/A	
WASTE RECEPTACLES	N/A	
CALCULATORS	N/A	
PHONES	1	
TABLES	N/A	
CHAIRS	N/A	
DESK CHAIRS	1	

20. Trash and Garbage Room (G. I. House)

NOMENCLATURE	QUANTITY	REMARKS
GI CAN WASHER/SANITIZER	N/A	
DUNNAGE RACKS	1	
GI CANS	17	
SWAB (MOP) RACKS	N/A	
SWAB (MOP) BUCKETS	4	
WORK TABLES	N/A	
STORAGE SHELVES	N/A	
RECYCLABLE CONTAINERS	N/A	
USED GREASE BARRELS OR DUMPSTER	N/A	

21. Outside Area.

NOMENCLATURE	QUANTITY	REMARKS
ENTRANCE MATS	N/A	
OUTSIDE DINING TABLES	N/A	
OUTSIDE DINING BENCHES OR CHAIRS	N/A	
WASTE RECEPTACLES	N/A	
TABLE UMBRELLAS	N/A	
BARBECUE GRILLS OR CHARCOAL PIT	N/A	
DUMPSTERS:		
WET	N/A	
DRY	3	
CARDBOARD ONLY	2	
COMPOSTABLE MATERIALS	N/A	
RECYCLABLE CONTAINERS	2	
OUTSIDE WALK-IN REFRIGERATOR	N/A	
ASH RECEPTACLES (BUTT CANS)	2	
SWAB (MOP) RACKS	1	

**GOVERNMENT FURNISHED PROPERTY(GFP)
FOR BRIG MESSHALL MANAGEMENT AND FOOD PREPARATION (M&FP)
SERVICES**

1. **Camp/Building Number/Command:** Camp Pendleton, CA, 24 Area, Security Battalion, Marine Corps Base- (Brig), Messhall #24100

BRIG MESSHALL MANAGEMENT AND FOOD PREPARATION (M&FP)

2. **General Information.** The Government will furnish the following messhall equipment and furnishings. This list of equipment is subject to change as replacement or upgrade equipment is received and issued.

3. **Kitchen (Galley).**

NOMENCLATURE	QUANTITY	REMARKS
OVENS:		
ROTARY	N/A	
DECK	N/A	
CONVECTION	6	
COMBI	N/A	
PIZZA	N/A	
MICROWAVE	N/A	
MIXERS:		
80 QT	N/A	
60 QT	N/A	
40 QT	N/A	
20 QT	1	
12 QT	N/A	
MEAT SLICERS	1	
STEAM JACKETED KETTLES	4	
ICE MAKER (S)	1	
CUTTING BOARDS	5	
TILT BRAZIERS	1	NON TILT
STEAMERS	1	
GRILLS	2	
DEEP FAT FRYERS	2	
HAND SINKS	N/A	
1, 2, 3, COMPARTMENT SS SINKS	1	1 COMPARTMENT
FOOD PREP TABLES	3	
CAN OPENERS	1	
UTENSIL RACKS	1	
KNIFE STORAGE CABINETS	1	
FOOD HOLDING	3	
PORTION SCALES	3	

4. Fast Food/Carry-Out Preparation Area.

NOMENCLATURE	QUANTITY	REMARKS
GRILLS	N/A	
DEEP FAT FRYERS	N/A	
VENTILATION HOODS	1	
FREEZER REACH-IN	N/A	
REFRIGERATOR REACH-IN	1	
FOOD PREP TABLES	N/A	
FOOD PREP COUNTERS	N/A	
REFRIGERATED SANDWICH PREP UNIT	N/A	
BUN WARMERS	N/A	
ROLL-A-GRILL	N/A	
HOT FOOD TABLE	2	
MICROWAVE OVENS	N/A	
FRENCH FRY BAGGING STATION	N/A	
SANDWICH SLIDE	N/A	
CUTTING BOARDS	N/A	
MEAT SLICER	N/A	
HAND WASHING SINK	N/A	
SPICE RACK	1	
STORAGE RACKS	N/A	
TOASTERS	1	
STORAGE SHELVES	N/A	
CHAR-BROILERS	N/A	
CAN OPENERS	N/A	
MILK SHAKE/SOFT SERVE MACHINE	N/A	

5. Fast Food/Carry-Out Paper Products Storage Room/Area.

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	N/A	
STORAGE SHELVES	N/A	
DUNNAGE RACKS	N/A	
WORK TABLES	N/A	
PLATFORM TRUCKS	N/A	

6. Bakery (Bake Shop).

NOMENCLATURE	QUANTITY	REMARKS
MIXERS: (with bowls and attachments)		
80 QT	N/A	
60 QT	N/A	
40 QT	N/A	
20 QT	1	
12 QT (TABLE TOP)	N/A	
OVENS:		
ROTARY	N/A	
DECK	N/A	
CONVECTION	6	
COMBI	N/A	
PIZZA	N/A	
STEAM KETTLES	N/A	
VENT HOOD	N/A	
MIXING BOWL DOLLIES	N/A	
HALF MOONS	N/A	
HALF MOON DOLLIES	1	
BAKERS SCALES	1	
INGREDIENT BINS	N/A	
FOOD PREP TABLES	2	
PASTRY RACKS	3	
PASTRY CABINETS	3	
SPICE RACK/CABINET	N/A	
HAND WASHING SINKS	N/A	
2, 3 OR 4 COMPARTMENT SINKS	N/A	
CUTTING BOARDS	N/A	
PROOFING CABINETS	1	
REFRIGERATOR REACH-IN	N/A	
DEEP FAT FRYER (S)	N/A	
KNIFE STORAGE CABINETS	N/A	
CAN OPENERS	N/A	
BAKERY TABLES	N/A	

7. Salad Room.

NOMENCLATURE	QUANTITY	REMARKS
VERTICAL CUTTER MIXER (VCM)	N/A	
BUFFALO CHOPPER	N/A	
FOOD PREP TABLES	2	
2, 3, OR 4 COMPARTMENT SS SINKS	1	2 COMPARTMENT
HAND WASHING SINKS	N/A	
CUTTING BOARDS	N/A	
WASTE PULPER/GARBAGE DISPOSALS	N/A	
REFRIGERATOR WALK-IN	1	

REFRIGERATOR REACH-IN	N/A	
STORAGE RACKS	1	
STORAGE SHELVES	1	
CAN OPENERS	N/A	
SALAD CROCKS	N/A	
FOOD PROCESSOR	1	
BLENDER	N/A	
HAND CARTS (3 TIER)	4	
SCALES	N/A	
DUNNAGE RACKS	N/A	
HALF MOONS	1	
HALF MOON DOLLIES	N/A	
KNIFE STORAGE CABINETS	N/A	
POTATO PEELER (FLOOR MODEL)	N/A	

8. Dry Subsistence Storage Room (Dry Stores Room).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	12	
STORAGE SHELVES	N/A	
DUNNAGE RACKS	N/A	
WORK TABLES	N/A	
SCALES	N/A	
HAND TRUCKS (DOLLIES)	1	
PLATFORM (HAND) TRUCKS	N/A	

9. Refrigerated (Frozen and Chilled) Storage Areas (Walk-Ins).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	9	
STORAGE SHELVES	N/A	
DUNNAGE RACKS	5	
FOOD PREP TABLES	N/A	
SCALES	N/A	

10. Non-Food Item Storage Room (Property Room).

NOMENCLATURE	QUANTITY	REMARKS
DUNNAGE RACKS	5	
STORAGE SHELVES	2	
WASTE RECEPTACLES	20	
DESK WITH CHAIR (S)	N/A	

11. Contractor Occupied Office Space (s).

NOMENCLATURE	QUANTITY	REMARKS
DESKS	2	
BOOKCASES	N/A	
FILING CABINETS	3	
WALL LOCKERS	N/A	
WASTE RECEPTACLES	1	
CALCULATORS	2	
PHONES	2	
TABLES	N/A	
CHAIRS	5	
DESK CHAIRS	N/A	

**GOVERNMENT-FURNISHED PROPERTY(GFP)
FOR FULL FOOD SERVICE (FFS)**

1. **Camp/Building Number/Command:** Camp Pendleton, CA, 31 Area (Edson Range), Weapons Field
Training Battalion, Marine Corps Recruit
Training Depot, Messhall #31611

FULL FOOD SERVICE (FFS) SERVICES

2. **General Information.** The Government will furnish the following messhall equipment and furnishings. This list of equipment is subject to change as replacement or upgrade equipment is received and issued.

3. **Kitchen (Galley).**

NOMENCLATURE	QUANTITY	REMARKS
OVENS:		
ROTARY	N/A	
DECK	6	
CONVECTION	N/A	
COMBI	3	
PIZZA	N/A	
MICROWAVE	N/A	
VENT / HOODS	12	
MIXERS:		
80 QT	1	
40 QT	N/A	
20 QT	N/A	
12 QT	N/A	
TUBULAR TABLES	2	
MEAT SLICERS	2	
STEAM JACKETED KETTLES	10	
ICE MAKER (S)	2	
CUTTING BOARDS	5	
TILT BRAZIERS	2	
STEAMERS	N/A	
GRILLS	2	
DEEP FAT FRYERS	2	
HAND SINKS	2	
1, 2, 3, COMPARTMENT SS SINKS	2	ONE AND TWO COMPARTMENT
FOOD PREP TABLES	10	
CAN OPENERS	1	
UTENSIL RACKS	1	
KNIFE STORAGE CABINETS	N/A	
WALK IN REFER	1	
DESK W/ CHAIR	1	
SCALE	2	PORTION / MEAT
INGREDIENT CABINET	1	

4. Fast Food/Carry-Out Preparation Area.

NOMENCLATURE	QUANTITY	REMARKS
GRILLS	1	
DEEP FAT FRYERS	N/A	
VENTILATION HOODS	3	
FREEZER REACH-IN	N/A	
REFRIGERATOR REACH-IN	1	
FOOD PREP TABLES	N/A	
FOOD PREP COUNTERS	1	
REFRIGERATED SANDWICH PREP UNIT	N/A	
BUN WARMERS	1	
ROLL-A-GRILL	N/A	
HOT FOOD TABLE	1	
MICROWAVE OVENS	N/A	
FRENCH FRY BAGGING STATION	N/A	
SANDWICH SLIDE	N/A	
CUTTING BOARDS	N/A	
MEAT SLICER	N/A	
HAND WASHING SINK	1	
SPICE RACK	N/A	
STORAGE RACKS	N/A	
TOASTERS	N/A	
STORAGE SHELVES	N/A	
CHAR-BROILERS	N/A	
CAN OPENERS	N/A	
MILK SHAKE/SOFT SERVE MACHINE	N/A	

5. Fast Food/Carry-Out Paper Products Storage Room/Area.

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	N/A	
STORAGE SHELVES	N/A	
DUNNAGE RACKS	N/A	
WORK TABLES	N/A	
PLATFORM TRUCKS	N/A	

6. Bakery (Bake Shop).

NOMENCLATURE	QUANTITY	REMARKS
MIXERS: (with bowls and attachments)		
80 QT	N/A	
60 QT	1	
40 QT	N/A	
20 QT	N/A	
12 QT (TABLE TOP)	1	
OVENS:		
ROTARY	N/A	
DECK	N/A	

CONVECTION	N/A	
COMBI	N/A	
PIZZA	N/A	
STEAM KETTLES	2	
VENT HOOD	1	
MIXING BOWL DOLLIES	3	
HALF MOONS	12	
HALF MOON DOLLIES	N/A	
BAKERS SCALES	1	
INGREDIENT BINS	N/A	
FOOD PREP TABLES	6	
PASTRY RACKS	14	
PASTRY CABINETS	14	
SPICE RACK/CABINET	1	
HAND WASHING SINKS	N/A	
2, 3 OR 4 COMPARTMENT SINKS	1	
CUTTING BOARDS	N/A	
PROOFING CABINETS	1	
REFRIGERATOR REACH-IN	N/A	
DEEP FAT FRYER (S)	1	
KNIFE STORAGE CABINETS	N/A	
CAN OPENERS	1	
BAKERY TABLES	N/A	

7. Salad Room.

NOMENCLATURE	QUANTITY	REMARKS
VERTICAL CUTTER MIXER (VCM)	1	
BUFFALO CHOPPER	N/A	
FOOD PREP TABLES	5	
2, 3, OR 4 COMPARTMENT SS SINKS	1	
HAND WASHING SINKS	N/A	
CUTTING BOARDS	N/A	
WASTE PULPER/GARBAGE DISPOSALS	N/A	
REFRIGERATOR WALK-IN	1	
REFRIGERATOR REACH-IN	N/A	
STORAGE RACKS	1	
STORAGE SHELVES	1	
CAN OPENERS	1	
SALAD CROCKS	52	
FOOD PROCESSOR	1	
BLENDER	N/A	
HAND CARTS (3 TIER)	5	
SCALES	2	
DUNNAGE RACKS	1	
HALF MOONS	N/A	
HALF MOON DOLLIES	N/A	
KNIFE STORAGE CABINETS	2	
POTATO PEELER (FLOOR MODEL)	N/A	

TOMATO SLICER	1	
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8. Dining Room Equipment and Furnishings:

NOMENCLATURE	QUANTITY	REMARKS
COMBINATION TABLES	N/A	
MODULAR TABLES	184	
BOOTHS	11	
CONFERENCE TABLES W/CHAIRS	N/A	
CEREAL DISPENSERS	N/A	
SALAD BARS	5	
SOUP/CONDIMENT BARS	N/A	
SODA DISPENSERS	1	
COFFEE MAKERS	1	
JUICE DISPENSERS:		
FROZEN PRODUCT TYPE	N/A	
NON-CARBONATED TYPE	5	
CHAIR	744	
BREAD DISPENSERS	N/A	
BUTTER DISPENSERS	3	
MILK DISPENSERS	7	
BEVERAGE BARS	5	
ICE CREAM EQUIPMENT:		
BULK HAND TYPE CABINETS	N/A	
SOFT-SERVE TYPE	3	
COCO MACHINE	4	
BUSSING CABINETS/CARTS	2	
CUP DISPENSERS	N/A	
VEGETABLE DISH DISPENSERS	1	
BOWL DISPENSERS	1	

8. Dining Room Equipment and Furnishings (Cont'd)

NOMENCLATURE	QUANTITY	REMARKS
ICE DISPENSERS	3	
TOASTERS	1	
BREAD DISPENSERS	N/A	
WASTE RECEPTACLES	N/A	
TRAY DISPENSERS	N/A	
MICROWAVE OVEN	1	
MENU BOARDS	1	
CUP AND GLASS DISPENSERS	14	
ICE CREAM CABINET - TOP LOADING	N/A	
PASTRY DISPLAY CABINET - ROTARY	N/A	

9. Serving Lines - Main Entree Line.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	1	
SIGN-IN COUNTER	1	
SILVERWARE DISPENSERS	4	
DINNER PLATE DISPENSERS	2	
SERVING LINE - HOT FOOD COUNTER	3	
HEAT LAMP ASSEMBLY	N/A	
PASS THRU HOT BOX	3	
PASS THRU COLD BOX	2	
FOOD PREP TABLE	N/A	
HAND WASHING SINK	N/A	
BREAD DISPENSERS	N/A	
BUTTER DISPENSERS	N/A	
SANDWICH UNIT/CABINET	N/A	
REFRIGERATOR/FREEZER REACH-IN	N/A	
PASTRY/DESSERT DISPLAY COUNTER	N/A	
BB DISPENSER	1	
GRILLS	4	

10. Fast Food/Carry-Out Serving Lines.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	N/A	
SIGN-IN COUNTER	N/A	
FAST FOOD COUNTER	N/A	
GRILLS	N/A	
SANDWICH SLIDES	N/A	
FRENCH FRY BAGGING STATION	N/A	
SERVING LINE - HOT FOOD COUNTER	N/A	
DISPLAY CASES	1	

11. Specialty Bar (s) Servery.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	N/A	
HOT FOOD BARS	1	
MOBILE OR STATIONARY HOT FOOD CABINET	2	
COLD FOOD BARS	N/A	

MOBILE OR STATIONARY COLD FOOD CABINET	N/A	
FOOD PREP TABLES	N/A	
SOUP CROCKS	N/A	
SERVING LINES - HOT FOOD BARS	N/A	
SERVING LINES -COLD FOOD BARS	N/A	
SPECIALTY CARTS (EXECUTIVE STYLE)	N/A	
HEAT LAMP ASSEMBLY	N/A	

12. Dishwashing Room (Scully).

NOMENCLATURE	QUANTITY	REMARKS
DISHWASHER	2	
DISH AND SCRAPING SINK W/TABLE	2	
WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLE	2	WASTE PULPER/GARBAGE DISPOSAL 1 EACH
SOILED TRAY CONVEYER SYSTEM	2	
BUSSING CABINETS (for soiled trays)	N/A	
HAND WASHING SINKS	1	
2, 3 OR 4 COMPARTMENT SS SINKS	2	2 COMPARTMENT

13. Pot and Pan washing Room (Pot Shack).

NOMENCLATURE	QUANTITY	REMARKS
POT AND PAN WASHER	1	
POT AND PAN - 2, 3 OR 4 COMPARTMENT SS SINKS	1	4 COMPARTMENT
SOILED POT AND PAN TABLES	1	
WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLES	1	GARBAGE DISPOSAL
DRAINING TABLES	N/A	
STORAGE SHELVES	12	
CLEAN POT AND PAN WORK TABLES	N/A	

14. Dry Subsistence Storage Room (Dry Stores Room).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	N/A	
STORAGE SHELVES	69	
DUNNAGE RACKS	N/A	
WORK TABLES	N/A	
SCALES	N/A	
HAND TRUCKS (DOLLIES)	N/A	
PLATFORM (HAND) TRUCKS	1	
INGREDIENT CABINET	1	
DESK W/ CHAIR	1	

15. Refrigerated (Frozen and Chilled) Storage Areas (Walk-Ins).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	28	

STORAGE SHELVES	6	
DUNNAGE RACKS	55	
FOOD PREP TABLES	N/A	
SCALES	N/A	

16. Non-Food Item Storage Room (Property Room).

NOMENCLATURE	QUANTITY	REMARKS
DUNNAGE RACKS	N/A	
STORAGE SHELVES	2	
WASTE RECEPTACLES	1	
DESK WITH CHAIR (S)	1	

17. Back-of-the-House (Employee) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS	4	
URINALS	3	
MIRRORS	2	
HAND SINKS	5	
PAPER TOWEL DISPENSERS	2	
SOAP DISPENSERS	4	
DEEP SINKS	N/A	
WASTE RECEPTACLES	2	
COAT/HAT RACKS	N/A	
WALL LOCKERS	3	70 INDIVIDUAL
SHOWERS	3	
WATER FOUNTAIN	2	

18. Front-of-the-House (Patron) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS	2	
URINALS	1	
MIRRORS	2	
HAND SINKS	2	
PAPER TOWEL DISPENSERS	2	
SOAP DISPENSERS	2	
DEEP SINKS	N/A	
WASTE RECEPTACLES	2	
COAT/HAT RACKS	N/A	
WATER FOUNTAIN	N/A	

19. Contractor Occupied Office Space (s).

NOMENCLATURE	QUANTITY	REMARKS
DESKS	5	
BOOKCASES	3	
FILING CABINETS	3	
WALL LOCKERS	1	
WASTE RECEPTACLES	3	
CALCULATORS	N/A	
PHONES	N/A	
TABLES	N/A	
CHAIRS	4	
DESK CHAIRS	2	
SAFE	2	

20. Trash and Garbage Room (G. I. House)

NOMENCLATURE	QUANTITY	REMARKS
GI CAN WASHER/SANITIZER	N/A	
DUNNAGE RACKS	N/A	
GI CANS	51	
SWAB (MOP) RACKS	2	
SWAB (MOP) BUCKETS	13	
WORK TABLES	N/A	
STORAGE SHELVES	N/A	
RECYCLABLE CONTAINERS	11	
USED GREASE BARRELS OR DUMPSTER	2	

21. Outside Area.

NOMENCLATURE	QUANTITY	REMARKS
ENTRANCE MATS	3	
OUTSIDE DINING TABLES	N/A	
OUTSIDE DINING BENCHES OR CHAIRS	5	
WASTE RECEPTACLES	1	
TABLE UMBRELLAS	N/A	
BARBECUE GRILLS OR CHARCOAL PIT	N/A	
DUMPSTERS:		
WET	N/A	
DRY	7	
CARDBOARD ONLY	N/A	
COMPOSTABLE MATERIALS	N/A	
RECYCLABLE CONTAINERS	N/A	
CARDBOARD CRUSHER	1	
OUTSIDE WALK-IN REFRIGERATOR	N/A	
ASH RECEPTACLES (BUTT CANS)	N/A	
SWAB (MOP) RACKS	N/A	
FLOOR FAN	6	
DRAGON FRYER W/ RACK	1	

**GOVERNMENT-FURNISHED PROPERTY(GFP)
FOR FULL FOOD SERVICE (FFS) SERVICES**

1. **Camp/Building Number/Command:** Camp Pendelton, 14 Area (15th Street),
Headquarters and
Service Battalion, 1st FSSG,
Messhall #33502

FULL FOOD SERVICE (FFS) SERVICES

2. **General Information.** The Government will furnish the following messhall equipment and furnishings. This list of equipment is subject to change as replacement or upgrade equipment is received and issued.

3. **Kitchen (Galley).**

NOMENCLATURE	QUANTITY	REMARKS
Ovens:		
ROTARY	0	
DECK	0	Ovens are located in the bake shop area.
CONVECTION	0	
COMBI	0	
PIZZA	0	
MICROWAVE	0	
MIXERS:		
80 QT	0	
60 QT	2	
40 QT	0	
20 QT	0	
12 QT	0	
MEAT SLICERS	1	
STEAM JACKETED KETTLES	5	
ICE MAKER (S)	2	
CUTTING BOARDS	5	
TILT BRAZIERS	2	
STEAMERS	0	
GRILLS	2	
DEEP FAT FRYERS	2	
HAND SINKS	1	
1, 2, 3, COMPARTMENT SS SINKS	5	
FOOD PREP TABLES	6	
CAN OPENERS	2	
UTENSIL RACKS	1	
KNIFE STORAGE CABINETS	2	

4. **Fast Food/Carry-Out Preparation Area.**

NOMENCLATURE	QUANTITY	REMARKS
GRILLS	1	
DEEP FAT FRYERS	1	
VENTILATION HOODS	1	
FREEZER REACH-IN	1	
REFRIGERATOR REACH-IN	2	
FOOD PREP TABLES	0	
FOOD PREP COUNTERS	1	
REFRIGERATED SANDWICH PREP UNIT	0	
BUN WARMERS	0	
ROLL-A-GRILL	0	
HOT FOOD TABLE	1	
MICROWAVE OVENS	0	
FRENCH FRY BAGGING STATION	0	
SANDWICH SLIDE	0	
CUTTING BOARDS	0	
MEAT SLICER	0	
HAND WASHING SINK	1	
SPICE RACK	0	
STORAGE RACKS	0	
TOASTERS	0	
STORAGE SHELVES	0	
CHAR-BROILERS	0	
CAN OPENERS	0	
MILK SHAKE/SOFT SERVE MACHINE	0	

5. Fast Food/Carry-Out Paper Products Storage Room/Area.

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	18	
STORAGE SHELVES	0	
DUNNAGE RACKS	5	
WORK TABLES	0	
PLATFORM TRUCKS	6	

6. Bakery (Bake Shop).

NOMENCLATURE	QUANTITY	REMARKS
MIXERS: (with bowls and attachments)		
80 QT	0	
60 QT	4	
40 QT	0	
20 QT	0	
12 QT (TABLE TOP)	2	
OVENS:		
ROTARY	0	
DECK	3	Triple stack
CONVECTION	3	Double stack
COMBI	0	

PIZZA	0	
STEAM KETTLES	0	
VENT HOOD	3	
MIXING BOWL DOLLIES	2	
HALF MOONS	2	
HALF MOON DOLLIES	0	
BAKERS SCALES	3	
INGREDIENT BINS	0	
FOOD PREP TABLES	2	
PASTRY RACKS	1	
PASTRY CABINETS	3	
SPICE RACK/CABINET	0	
HAND WASHING SINKS	1	
2, 3 OR 4 COMPARTMENT SINKS	0	
CUTTING BOARDS	0	
PROOFING CABINETS	1	
REFRIGERATOR REACH-IN	1	Snack line.
DEEP FAT FRYER (S)	0	
KNIFE STORAGE CABINETS	0	
CAN OPENERS	1	
BAKERY TABLES	0	

7. Salad Room.

NOMENCLATURE	QUANTITY	REMARKS
VERTICAL CUTTER MIXER (VCM)	0	
BUFFALO CHOPPER	1	
FOOD PREP TABLES	2	
2, 3, OR 4 COMPARTMENT SS SINKS	1	2 COMPARTMENT
HAND WASHING SINKS	1	
CUTTING BOARDS	0	
WASTE PULPER/GARBAGE DISPOSALS	1	
REFRIGERATOR WALK-IN	1	
REFRIGERATOR REACH-IN	0	
STORAGE RACKS	7	
STORAGE SHELVES	0	
CAN OPENERS	1	
SALAD CROCKS	64	
FOOD PROCESSOR	2	
BLENDER	0	
HAND CARTS (3 TIER)	3	
SCALES	1	
DUNNAGE RACKS	1	
HALF MOONS	2	
HALF MOON DOLLIES	2	
KNIFE STORAGE CABINETS	0	
POTATO PEELER (FLOOR MODEL)	1	

8. Dining Room Equipment and Furnishings:

NOMENCLATURE	QUANTITY	REMARKS
COMBINATION TABLES	0	
MODULAR TABLES	65	
BOOTHs	26	
CONFERENCE TABLES W/ CHAIRS	1	
CEREAL DISPENSERS	2	
SALAD BARS	5	
SOUP/CONDIMENT BARS	2	
SODA DISPENSERS	4	
COFFEE MAKERS	2	
JUICE DISPENSERS:		
FROZEN PRODUCT TYPE	0	
NON-CARBONATED TYPE	4	
CHAIR	295	

8. Dining Room Equipment and Furnishings (Cont'd)

NOMENCLATURE	QUANTITY	REMARKS
ICE DISPENSERS	3	
TOASTERS	2	
BREAD DISPENSERS	2	
WASTE RECEPTACLES	2	
TRAY DISPENSERS	7	
MICROWAVE OVEN	2	
MENU BOARDS	2	
CUP AND GLASS DISPENSERS	0	
ICE CREAM CABINET - TOP LOADING	0	
PASTRY DISPLAY CABINET - ROTARY	2	
BREAD DISPENSERS	2	
BUTTER DISPENSERS	2	
MILK DISPENSERS	4	
BEVERAGE BARS	4	
ICE CREAM EQUIPMENT:		
BULK HAND TYPE CABINETS	0	
SOFT-SERVE TYPE	2	
BUSSING CABINETS/CARTS	0	
CUP DISPENSERS	0	
VEGETABLE DISH DISPENSERS	0	
BOWL DISPENSERS	13	

9. Serving Lines - Main Entree Line.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	1	
SIGN-IN COUNTER	1	
SILVERWARE DISPENSERS	2	

DINNER PLATE DISPENSERS	6	
SERVING LINE - HOT FOOD COUNTER	1	
HEAT LAMP ASSEMBLY	0	
PASS THRU HOT BOX	4	
PASS THRU COLD BOX	2	
FOOD PREP TABLE	0	
HAND WASHING SINK	2	
BREAD DISPENSERS	0	
BUTTER DISPENSERS	0	
SANDWICH UNIT/CABINET	0	
REFRIGERATOR/FREEZER REACH-IN	0	
PASTRY/DESSERT DISPLAY COUNTER	2	

10. Fast Food/Carry-Out Serving Lines.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	2	
SIGN-IN COUNTER	1	
FAST FOOD COUNTER	1	
GRILLS	0	
SANDWICH SLIDES	0	
FRENCH FRY BAGGING STATION	0	
SERVING LINE - HOT FOOD COUNTER	1	
DISPLAY CASES	0	

11. Specialty Bar (s) Servery.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	0	
HOT FOOD BARS	0	
MOBILE OR STATIONARY HOT FOOD CABINET	0	
COLD FOOD BARS	0	
MOBILE OR STATIONARY COLD FOOD CABINET	0	
FOOD PREP TABLES	0	
SOUP CROCKS	0	
SERVING LINES - HOT FOOD BARS	2	
SERVING LINES - COLD FOOD BARS	0	
SPECIALTY CARTS (EXECUTIVE STYLE)	0	
HEAT LAMP ASSEMBLY	0	

12. Dishwashing Room (Scullery).

NOMENCLATURE	QUANTITY	REMARKS
DISHWASHER	2	
DISH AND SCRAPING SINK W/TABLE	2	

WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLE	2	PULPER
SOILED TRAY CONVEYER SYSTEM	2	
BUSSING CABINETS (for soiled trays)	3	
HAND WASHING SINKS	2	
2, 3 OR 4 COMPARTMENT SS SINKS	2	1 COMPARTMENT

13. Pot and Pan washing Room (Pot Shack).

NOMENCLATURE	QUANTITY	REMARKS
POT AND PAN WASHER	1	
POT AND PAN - 2, 3 OR 4 COMPARTMENT SS SINKS	1	1 COMPARTMENT
SOILED POT AND PAN TABLES	1	
WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLES	1	GARBAGE DISPOSAL
DRAINING TABLES	0	
STORAGE SHELVES	1	
CLEAN POT AND PAN WORK TABLES	1	

14. Dry Subsistence Storage Room (Dry Stores Room).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	0	
STORAGE SHELVES	5	
DUNNAGE RACKS	0	
WORK TABLES	0	
SCALES	0	
HAND TRUCKS (DOLLIES)	1	
PLATFORM (HAND) TRUCKS	4	

15. Refrigerated (Frozen and Chilled) Storage Areas (Walk-Ins).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	7	
STORAGE SHELVES	45	
DUNNAGE RACKS	24	
FOOD PREP TABLES	0	
SCALES	0	

16. Non-Food Item Storage Room (Property Room).

NOMENCLATURE	QUANTITY	REMARKS
DUNNAGE RACKS	0	
STORAGE SHELVES	0	
WASTE RECEPTACLES	13	
DESK WITH CHAIR (S)	5	

17. Back-of-the-House (Employee) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS	5	
URINALS	4	

MIRRORS	2	
HAND SINKS	5	
PAPER TOWEL DISPENSERS	3	
SOAP DISPENSERS	5	
DEEP SINKS	0	
WASTE RECEPTACLES	2	
COAT/HAT RACKS	0	
WALL LOCKERS	3	
SHOWERS	3	
WATER FOUNTAIN	0	

18. Front-of-the-House (Patron) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS	0	
URINALS	0	
MIRRORS	0	
HAND SINKS	0	
PAPER TOWEL DISPENSERS	0	
SOAP DISPENSERS	0	
DEEP SINKS	0	
WASTE RECEPTACLES	0	
COAT/HAT RACKS	0	
WATER FOUNTAIN	0	

19. Contractor Occupied Office Space (s).

NOMENCLATURE	QUANTITY	REMARKS
DESKS	1	
BOOKCASES	0	
FILING CABINETS	1	
WALL LOCKERS	0	
WASTE RECEPTACLES	1	
CALCULATORS	2	
PHONES	0	
TABLES	0	
CHAIRS	0	
DESK CHAIRS	1	

20. Trash and Garbage Room (G. I. House).

NOMENCLATURE	QUANTITY	REMARKS
GI CAN WASHER/SANITIZER	1	
DUNNAGE RACKS	1	
GI CANS	15	
SWAB (MOP) RACKS	0	
SWAB (MOP) BUCKETS	2	
WORK TABLES	0	
STORAGE SHELVES	1	
RECYCLABLE CONTAINERS	0	
USED GREASE BARRELS OR DUMPSTER	31	
METAL WALL LOCKER	1	

C02 HOLDING RACK	1	
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21. Outside Area.

NOMENCLATURE	QUANTITY	REMARKS
ENTRANCE MATS	0	
OUTSIDE DINING TABLES	0	
OUTSIDE DINING BENCHES OR CHAIRS	0	
WASTE RECEPTACLES	1	
TABLE UMBRELLAS	0	
BARBECUE GRILLS OR CHARCOAL PIT	0	
DUMPSTERS:		
WET	0	
DRY	4	
CARDBOARD ONLY	2	
COMPOSTABLE MATERIALS	0	
RECYCLABLE CONTAINERS	0	
OUTSIDE WALK-IN REFRIGERATOR	0	
ASH RECEPTACLES (BUTT CANS)	2	
SWAB (MOP) RACKS	2	

**GOVERNMENT-FURNISHED PROPERTY(GFP)
FOR FULL FOOD SERVICE (FFS)**

1. **Camp/Building Number/Command:** Camp Pendleton, Las Flores, 41 Area, 1st Light Armored Reconnaissance Battalion, Messhall #41358

FULL FOOD

SERVICE (FFS) SERVICES

2. **General Information.** The Government will furnish the following messhall equipment and furnishings. This list of equipment is subject to change as replacement or upgrade equipment is received and issued.

3. **Kitchen (Galley).**

NOMENCLATURE	QUANTITY	REMARKS
OVENS:		
ROTARY	n/a	
DECK	n/a	
CONVECTION	6	
COMBI	n/a	
PIZZA	n/a	
MICROWAVE	n/a	
MIXERS:		
80 QT	n/a	
60 QT	1	
40 QT	n/a	
20 QT	n/a	
12 QT	n/a	
MEAT SLICERS	2	
STEAM JACKETED KETTLES	4	
ICE MAKER (S)	2	
CUTTING BOARDS	6	
TILT BRAZIERS	2	
STEAMERS	2	
GRILLS	n/a	
DEEP FAT FRYERS	2	
HAND SINKS	1	
1, 2, 3, COMPARTMENT SS SINKS	1	
FOOD PREP TABLES	6	
CAN OPENERS	2	
UTENSIL RACKS	1	
KNIFE STORAGE CABINETS	1	

4. **Fast Food/Carry-Out Preparation Area.**

NOMENCLATURE	QUANTITY	REMARKS
GRILLS	1	

DEEP FAT FRYERS	1	
VENTILATION HOODS	1	
FREEZER REACH-IN	n/a	
REFRIGERATOR REACH-IN	1	
FOOD PREP TABLES	n/a	
FOOD PREP COUNTERS	1	
REFRIGERATED SANDWICH PREP UNIT	1	
BUN WARMERS	1	
ROLL-A-GRILL	n/a	
HOT FOOD TABLE	1	
MICROWAVE OVENS	n/a	
FRENCH FRY BAGGING STATION	n/a	
SANDWICH SLIDE	n/a	
CUTTING BOARDS	1	
MEAT SLICER	n/a	
HAND WASHING SINK	1	
SPICE RACK	n/a	
STORAGE RACKS	n/a	
TOASTERS	n/a	
STORAGE SHELVES	n/a	
CHAR-BROILERS	n/a	
CAN OPENERS	n/a	
MILK SHAKE/SOFT SERVE MACHINE	n/a	

5. Fast Food/Carry-Out Paper Products Storage Room/Area.

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	1	
STORAGE SHELVES	1	
DUNNAGE RACKS	n/a	
WORK TABLES	n/a	
PLATFORM TRUCKS	n/a	

6. Bakery (Bake Shop).

NOMENCLATURE	QUANTITY	REMARKS
MIXERS: (with bowls and attachments)		
80 QT	n/a	
60 QT	1	
40 QT	n/a	
20 QT	1	
12 QT (TABLE TOP)		
OVENS:		
ROTARY	n/a	
DECK	2	3 tier
CONVECTION	n/a	
COMBI	n/a	
PIZZA		

STEAM KETTLES	n/a	
VENT HOOD	1	
MIXING BOWL DOLLIES	n/a	
HALF MOONS	n/a	
HALF MOON DOLLIES	n/a	
BAKERS SCALES	2	
INGREDIENT BINS	n/a	
FOOD PREP TABLES	2	
PASTRY RACKS	5	
PASTRY CABINETS	4	
SPICE RACK/CABINET	n/a	
HAND WASHING SINKS	n/a	
2, 3 OR 4 COMPARTMENT SINKS	n/a	
CUTTING BOARDS	n/a	
PROOFING CABINETS	1	
REFRIGERATOR REACH-IN	n/a	
DEEP FAT FRYER (S)	1	
KNIFE STORAGE CABINETS	n/a	
CAN OPENERS	1	
BAKERY TABLES	1	

7. Salad Room.

NOMENCLATURE	QUANTITY	REMARKS
VERTICAL CUTTER MIXER (VCM)	N/A	
BUFFALO CHOPPER	1	
FOOD PREP TABLES	N/A	
2, 3, OR 4 COMPARTMENT SS SINKS	1	
HAND WASHING SINKS	N/A	
CUTTING BOARDS	1	
WASTE PULPER/GARBAGE DISPOSALS	1	
REFRIGERATOR WALK-IN	1	
REFRIGERATOR REACH-IN	N/A	
STORAGE RACKS	1	
STORAGE SHELVES	3	
CAN OPENERS	N/A	
SALAD CROCKS	65	
FOOD PROCESSOR	N/A	
BLENDER	N/A	
HAND CARTS (3 TIER)	2	
SCALES	1	
DUNNAGE RACKS	N/A	
HALF MOONS	N/A	
HALF MOON DOLLIES	N/A	
KNIFE STORAGE CABINETS	N/A	
POTATO PEELER (FLOOR MODEL)	1	

8. Dining Room Equipment and Furnishings:

NOMENCLATURE	QUANTITY	REMARKS
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COMBINATION TABLES	N/A	
MODULAR TABLES	70	
BOOTHS	N/A	
CONFERENCE TABLES W/CHAIRS	N/A	
CEREAL DISPENSERS	1	
SALAD BARS	2	
SOUP/CONDIMENT BARS	N/A	
SODA DISPENSERS	2	
COFFEE MAKERS	2	
JUICE DISPENSERS:		
FROZEN PRODUCT TYPE	N/A	
NON-CARBONATED TYPE	2	
CHAIRS	200	

8. Dining Room Equipment and Furnishings (Cont'd)

NOMENCLATURE	QUANTITY	REMARKS
ICE DISPENSERS	2	
TOASTERS	2	
BREAD DISPENSERS	2	
WASTE RECEPTACLES	N/A	
TRAY DISPENSERS	2	
MICROWAVE OVEN	1	
MENU BOARDS	1	
CUP AND GLASS DISPENSERS	7	
ICE CREAM CABINET - TOP LOADING	2	
PASTRY DISPLAY CABINET - ROTARY	2	
BREAD DISPENSERS	2	8 SLEEVES
BUTTER DISPENSERS	2	
MILK DISPENSERS	2	
BEVERAGE BARS	2	
ICE CREAM EQUIPMENT:		
BULK HAND TYPE CABINETS	2	
SOFT-SERVE TYPE	1	
COCO MACHINE	2	
BUSSING CABINETS/CARTS	N/A	
CUP DISPENSERS	N/A	
VEGETABLE DISH DISPENSERS	9	
BOWL DISPENSERS	4	

9. Serving Lines - Main Entree Line.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	N/A	
SIGN-IN COUNTER	1	
SILVERWARE DISPENSERS	2	

DINNER PLATE DISPENSERS	5	
SERVING LINE - HOT FOOD COUNTER	1	
HEAT LAMP ASSEMBLY	2	
PASS THRU HOT BOX	1	
PASS THRU COLD BOX	1	
FOOD PREP TABLE	N/A	

10. Fast Food/Carry-Out Serving Lines.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	N/A	
SIGN-IN COUNTER	1	
FAST FOOD COUNTER	N/A	
GRILLS	N/A	
SANDWICH SLIDES	N/A	
FRENCH FRY BAGGING STATION	N/A	
SERVING LINE - HOT FOOD COUNTER	1	
DISPLAY CASES	1	

11. Specialty Bar (s) Servery.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	N/A	
HOT FOOD BARS	2	
MOBILE OR STATIONARY HOT FOOD CABINET	N/A	
COLD FOOD BARS	2	
MOBILE OR STATIONARY COLD FOOD CABINET	N/A	
FOOD PREP TABLES	N/A	
SOUP CROCKS	1	
SERVING LINES - HOT FOOD BARS	N/A	
SERVING LINES -COLD FOOD BARS	N/A	
SPECIALTY CARTS (EXECUTIVE STYLE)	N/A	
HEAT LAMP ASSEMBLY	1	
PASTRY BAR	2	

12. Dishwashing Room (Scullery).

NOMENCLATURE	QUANTITY	REMARKS
DISHWASHER	1	
DISH AND SCRAPING SINK W/TABLE	2	
WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLE	2	
SOILED TRAY CONVEYER SYSTEM	2	
BUSSING CABINETS (for soiled trays)	N/A	
HAND WASHING SINKS	1	

13. Pot and Pan washing Room (Pot Shack).

NOMENCLATURE	QUANTITY	REMARKS
POT AND PAN WASHER	1	
POT AND PAN - 2, 3 OR 4 COMPARTMENT SS SINKS	1	
SOILED POT AND PAN TABLES	1	
WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLES	1	
DRAINING TABLES	N/A	
STORAGE SHELVES	5	
CLEAN POT AND PAN WORK TABLES	N/A	

14. Dry Subsistence Storage Room (Dry Stores Room).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	21	
STORAGE SHELVES	N/A	
DUNNAGE RACKS	1	
WORK TABLES	N/A	
SCALES	N/A	
HAND TRUCKS (DOLLIES)	N/A	
PLATFORM (HAND) TRUCKS	N/A	

15. Refrigerated (Frozen and Chilled) Storage Areas (Walk-Ins).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	27	
STORAGE SHELVES	N/A	
DUNNAGE RACKS	1	
FOOD PREP TABLES	N/A	
SCALES	N/A	
		TOTAL IN ALL REEFERS & FREEZER

16. Non-Food Item Storage Room (Property Room).

NOMENCLATURE	QUANTITY	REMARKS
DUNNAGE RACKS	N/A	
STORAGE SHELVES	N/A	
WASTE RECEPTACLES	N/A	
DESK WITH CHAIR (S)	N/A	

17. Back-of-the-House (Employee) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS	4	
URINALS	3	
MIRRORS	2	
HAND SINKS	5	
PAPER TOWEL DISPENSERS	2	
SOAP DISPENSERS	5	
DEEP SINKS	N/A	

WASTE RECEPTACLES	2	
COAT/HAT RACKS	1	
WALL LOCKERS	3	
SHOWERS	3	
WATER FOUNTAIN	N/A	

18. Front-of-the-House (Patron) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS	2	
URINALS	N/A	
MIRRORS	1	
HAND SINKS	2	
PAPER TOWEL DISPENSERS	1	
SOAP DISPENSERS	2	
DEEP SINKS	N/A	
WASTE RECEPTACLES	1	
COAT/HAT RACKS	N/A	

19. Contractor Occupied Office Space (s).

NOMENCLATURE	QUANTITY	REMARKS
DESKS	1	
BOOKCASES	N/A	
FILING CABINETS	N/A	
WALL LOCKERS	1	
WASTE RECEPTACLES	2	
CALCULATORS	1	
PHONES	1	
TABLES	N/A	
CHAIRS	N/A	
DESK CHAIRS	1	

20. Trash and Garbage Room (G. I. House)

NOMENCLATURE	QUANTITY	REMARKS
GI CAN WASHER/SANITIZER	N/A	
DUNNAGE RACKS	N/A	
GI CANS	18	
SWAB (MOP) RACKS	1	
SWAB (MOP) BUCKETS	3	
WORK TABLES	N/A	
STORAGE SHELVES	N/A	
RECYCLABLE CONTAINERS	N/A	
USED GREASE BARRELS OR DUMPSTER	3	
PULPER	1	
WALK IN REFER	1	

21. Outside Area.

NOMENCLATURE	QUANTITY	REMARKS
ENTRANCE MATS	4	
OUTSIDE DINING TABLES	N/A	
OUTSIDE DINING BENCHES OR CHAIRS	N/A	
WASTE RECEPTACLES	N/A	
TABLE UMBRELLAS	N/A	
BARBECUE GRILLS OR CHARCOAL PIT	N/A	
DUMPSTERS:		
WET	N/A	
DRY	3	
CARDBOARD ONLY	1	
COMPOSTABLE MATERIALS	N/A	
RECYCLABLE CONTAINERS	N/A	
OUTSIDE WALK-IN REFRIGERATOR	N/A	
ASH RECEPTACLES (BUTT CANS)	N/A	
SWAB (MOP) RACKS	N/A	

**GOVERNMENT-FURNISHED PROPERTY(GFP)
FOR MANAGEMENT AND MESS ATTENDANT (M&MA) SERVICES**

1. **Camp/Building Number/Command:** Camp Pendleton, 43 Area, 11th Marine Regiment, 1st Marine Division, Messhall #43402

MANAGEMENT AND MESS ATTENDANT (M&MA) SERVICES

2. **General Information.** The Government will furnish the following messhall equipment and furnishings. This list of equipment is subject to change as replacement or upgrade equipment is received and issued.

3. **Fast Food/Carry-Out Preparation Area.**

NOMENCLATURE	QUANTITY	REMARKS
GRILLS	2	
DEEP FAT FRYERS	2	
VENTILATION HOODS	1	
FREEZER REACH-IN	N/A	
REFRIGERATOR REACH-IN	1	
FOOD PREP TABLES	N/A	
FOOD PREP COUNTERS	1	
REFRIGERATED SANDWICH PREP UNIT	N/A	
BUN WARMERS	N/A	
ROLL-A-GRILL	N/A	
HOT FOOD TABLE	1	
MICROWAVE OVENS	N/A	
FRENCH FRY BAGGING STATION	N/A	
SANDWICH SLIDE	N/A	
CUTTING BOARDS	N/A	
MEAT SLICER	N/A	
HAND WASHING SINK	1	
SPICE RACK	N/A	
STORAGE RACKS	1	
TOASTERS	N/A	
STORAGE SHELVES	N/A	
CHAR-BROILERS	N/A	
CAN OPENERS	N/A	
MILK SHAKE/SOFT SERVE MACHINE	N/A	
HOT FOOD CABINET	1	
COLD FOOD TABLE	1	

4. **Fast Food/Carry-Out Paper Products Storage Room/Area.**

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	N/A	
STORAGE SHELVES	N/A	
DUNNAGE RACKS	N/A	
WORK TABLES	N/A	
PLATFORM TRUCKS	N/A	

5. **Salad Room.**

NOMENCLATURE	QUANTITY	REMARKS
VERTICAL CUTTER MIXER (VCM)	N/A	
BUFFALO CHOPPER	1	
FOOD PREP TABLES	3	
2, 3, OR 4 COMPARTMENT SS SINKS	2	ONE AND TWO COMPARTMENT
HAND WASHING SINKS	N/A	
CUTTING BOARDS	5	
WASTE PULPER/GARBAGE DISPOSALS	1	
REFRIGERATOR WALK-IN	1	
REFRIGERATOR REACH-IN	N/A	
STORAGE RACKS	3	
STORAGE SHELVES	4	
CAN OPENERS	1	
SALAD CROCKS	57	
FOOD PROCESSOR	1	
BLENDER	N/A	
HAND CARTS (3 TIER)	8	
SCALES	1	
DUNNAGE RACKS	1	
HALF MOONS	2	
HALF MOON DOLLIES	N/A	
KNIFE STORAGE CABINETS	N/A	
POTATO PEELER (FLOOR MODEL)	1	
PORTION SCALE	3	
PAPER TOWEL DISPENSER	1	

6. **Dining Room Equipment and Furnishings:**

NOMENCLATURE	QUANTITY	REMARKS
COMBINATION TABLES	N/A	
MODULAR TABLES	103	
BOOTHS		
CONFERENCE TABLES W/CHAIRS		
CEREAL DISPENSERS	2	
SALAD BARS	3	
SOUP/CONDIMENT BARS	N/A	
SODA DISPENSERS	4	
COFFEE MAKERS	2	
JUICE DISPENSERS:	N/A	
FROZEN PRODUCT TYPE	N/A	
NON-CARBONATED TYPE	4	
CHAIR	207	

6. Dining Room Equipment and Furnishings (Cont'd)

NOMENCLATURE	QUANTITY	REMARKS
ICE DISPENSERS	2	
TOASTERS	2	
BREAD DISPENSERS	2	
WASTE RECEPTACLES	N/A	
TRAY DISPENSERS	5	
MICROWAVE OVEN	2	
MENU BOARDS	N/A	
CUP AND GLASS DISPENSERS	N/A	
ICE CREAM CABINET - TOP LOADING	N/A	
PASTRY DISPLAY CABINET - ROTARY	2	
BREAD DISPENSERS	N/A	
BUTTER DISPENSERS	2	
MILK DISPENSERS	4	
BEVERAGE BARS	4	
COCO MACHINE	2	
ICE CREAM EQUIPMENT:		
BULK HAND TYPE CABINETS	N/A	
SOFT-SERVE TYPE	2	
3' PREP TABLE	4	
BUSSING CABINETS/CARTS	2	
CUP DISPENSERS	9	
VEGETABLE DISH DISPENSERS	9	
BOWL DISPENSERS	15	
CAMBRO SALAD BAR	1	GRAY
PASTRY DISPLAY CART	1	
TROPHY CASES	2	

7. Serving Lines - Main Entree Line.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	1	
SIGN-IN COUNTER	1	
SILVERWARE DISPENSERS	2	
DINNER PLATE DISPENSERS	8	
SERVING LINE - HOT FOOD COUNTER	3	
HEAT LAMP ASSEMBLY	N/A	
PASS THRU HOT BOX	3	
PASS THRU COLD BOX	2	
FOOD PREP TABLE	1	
HAND WASHING SINK	2	
BREAD DISPENSERS	N/A	
BUTTER DISPENSERS	N/A	
SANDWICH UNIT/CABINET	N/A	
REFRIGERATOR/FREEZER REACH-IN	N/A	
PASTRY/DESSERT DISPLAY COUNTER	N/A	
GRILL	2	
VENT	2	

8. Fast Food/Carry-Out Serving Lines.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	1	
SIGN-IN COUNTER	1	
FAST FOOD COUNTER	N/A	
GRILLS	N/A	
SANDWICH SLIDES	N/A	
FRENCH FRY BAGGING STATION	N/A	
SERVING LINE - HOT FOOD COUNTER	N/A	
DISPLAY CASES	N/A	

9. Specialty Bar (s) Servery.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	N/A	
HOT FOOD BARS	N/A	
MOBILE OR STATIONARY HOT FOOD CABINET	N/A	
COLD FOOD BARS	N/A	
MOBILE OR STATIONARY COLD FOOD CABINET	N/A	
FOOD PREP TABLES	N/A	
SOUP CROCKS	2	
SERVING LINES - HOT FOOD BARS	N/A	
SERVING LINES -COLD FOOD BARS	N/A	
SPECIALTY CARTS (EXECUTIVE STYLE)	N/A	
HEAT LAMP ASSEMBLY	N/A	

10. Dishwashing Room (Scullery).

NOMENCLATURE	QUANTITY	REMARKS
DISHWASHER	2	
DISH AND SCRAPING SINK W/TABLE	2	
WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLE	2	PULPER
SOILED TRAY CONVEYER SYSTEM	2	
BUSSING CABINETS (for soiled trays)	N/A	
HAND WASHING SINKS	2	
2, 3 OR 4 COMPARTMENT SS SINKS	N/A	
STORAGE RACK	2	
STORAGE SHELF	1	

11. Pot and Pan washing Room (Pot Shack).

NOMENCLATURE	QUANTITY	REMARKS
POT AND PAN WASHER	1	
POT AND PAN - 2, 3 OR 4 COMPARTMENT SS SINKS	1	3 COMPARTMENT
SOILED POT AND PAN TABLES	1	
WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLES	1	GARBAGE DISPOSAL
DRAINING TABLES	1	
STORAGE SHELVES	9	
CLEAN POT AND PAN WORK TABLES	N/A	

12. Back-of-the-House (Employee) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS	5	
URINALS	4	
MIRRORS	2	
HAND SINKS	5	
PAPER TOWEL DISPENSERS	2	
SOAP DISPENSERS	3	
DEEP SINKS	N/A	
WASTE RECEPTACLES	2	
COAT/HAT RACKS	1	
WALL LOCKERS	4	
SHOWERS	3	
WATER FOUNTAIN	N/A	

13. Front-of-the-House (Patron) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS	N/A	
URINALS	N/A	
MIRRORS	N/A	
HAND SINKS	N/A	
PAPER TOWEL DISPENSERS	N/A	
SOAP DISPENSERS	N/A	
DEEP SINKS	N/A	
WASTE RECEPTACLES	N/A	
COAT/HAT RACKS	N/A	
WATER FOUNTAIN	N/A	

14. Contractor Occupied Office Space (s).

NOMENCLATURE	QUANTITY	REMARKS
DESKS	1	
BOOKCASES	N/A	
FILING CABINETS	1	
WALL LOCKERS	N/A	
WASTE RECEPTACLES	1	
CALCULATORS	N/A	
PHONES	N/A	

TABLES	N/A	
CHAIRS	1	
DESK CHAIRS	2	

15. Trash and Garbage Room (G. I. House)

NOMENCLATURE	QUANTITY	REMARKS
GI CAN WASHER/SANITIZER	1	
DUNNAGE RACKS	1	
GI CANS	24	
SWAB (MOP) RACKS	1	
SWAB (MOP) BUCKETS	5	
WORK TABLES	N/A	
STORAGE SHELVES	3	
RECYCLABLE CONTAINERS	N/A	
USED GREASE BARRELS OR DUMPSTER	3	

16. Outside Area.

NOMENCLATURE	QUANTITY	REMARKS
ENTRANCE MATS	N/A	
OUTSIDE DINING TABLES	N/A	
OUTSIDE DINING BENCHES OR CHAIRS	N/A	
WASTE RECEPTACLES	1	
TABLE UMBRELLAS	N/A	
BARBECUE GRILLS OR CHARCOAL PIT	N/A	
DUMPSTERS:		
WET	N/A	
DRY	4	
CARDBOARD ONLY	1	
COMPOSTABLE MATERIALS	N/A	
RECYCLABLE CONTAINERS	N/A	
OUTSIDE WALK-IN REFRIGERATOR	1	
ASH RECEPTACLES (BUTT CANS)	N/A	
SWAB (MOP) RACKS	N/A	

DEEP FAT FRYERS	N/A	
VENTILATION HOODS	2	
FREEZER REACH-IN	N/A	
REFRIGERATOR REACH-IN	2	
FOOD PREP TABLES	1	
FOOD PREP COUNTERS	N/A	
REFRIGERATED SANDWICH PREP UNIT	N/A	
BUN WARMERS	N/A	
ROLL-A-GRILL	N/A	
HOT FOOD TABLE	N/A	
MICROWAVE OVENS	N/A	
FRENCH FRY BAGGING STATION	N/A	
SANDWICH SLIDE	N/A	
CUTTING BOARDS	N/A	
MEAT SLICER	N/A	
HAND WASHING SINK	N/A	
SPICE RACK	N/A	
STORAGE RACKS	N/A	
TOASTERS	N/A	
STORAGE SHELVES	N/A	
CHAR-BROILERS	N/A	
CAN OPENERS	N/A	
MILK SHAKE/SOFT SERVE MACHINE	N/A	

5. Fast Food/Carry-Out Paper Products Storage Room/Area.

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	N/A	
STORAGE SHELVES	N/A	
DUNNAGE RACKS	N/A	
WORK TABLES	N/A	
PLATFORM TRUCKS	N/A	

6. Bakery (Bake Shop).

NOMENCLATURE	QUANTITY	REMARKS
MIXERS: (with bowls and attachments)		
80 QT	N/A	
60 QT	1	
40 QT	N/A	
20 QT	N/A	
12 QT (TABLE TOP)	1	
OVENS:		
ROTARY	2	
DECK	N/A	

CONVECTION	N/A	
COMBI	N/A	
PIZZA	N/A	
STEAM KETTLES	2	
VENT HOOD	1	
MIXING BOWL DOLLIES	N/A	
HALF MOONS	N/A	
HALF MOON DOLLIES	N/A	
BAKERS SCALES	2	
INGREDIENT BINS	N/A	
FOOD PREP TABLES	5	
PASTRY RACKS	15	
PASTRY CABINETS	10	
SPICE RACK/CABINET	1	
HAND WASHING SINKS	1	
2, 3 OR 4 COMPARTMENT SINKS	1	2 COMPARTMENT
CUTTING BOARDS	N/A	
PROOFING CABINETS	1	
REFRIGERATOR REACH-IN	N/A	
DEEP FAT FRYER (S)	N/A	
KNIFE STORAGE CABINETS	1	
CAN OPENERS	2	
BAKERY TABLES	3	

7. Salad Room.

NOMENCLATURE	QUANTITY	REMARKS
VERTICAL CUTTER MIXER (VCM)	1	
BUFFALO CHOPPER	2	
FOOD PREP TABLES	5	
2, 3, OR 4 COMPARTMENT SS SINKS	1	2 COMPARTMENT
HAND WASHING SINKS	1	
CUTTING BOARDS	3	
WASTE PULPER/GARBAGE DISPOSALS	1	
REFRIGERATOR WALK-IN	1	
REFRIGERATOR REACH-IN	N/A	
STORAGE RACKS	2	
STORAGE SHELVES	10	
CAN OPENERS	2	
SALAD CROCKS	104	
FOOD PROCESSOR	N/A	
BLENDER	N/A	
HAND CARTS (3 TIER)	7	
SCALES	4	
DUNNAGE RACKS	2	
HALF MOONS	2	
HALF MOON DOLLIES	2	
KNIFE STORAGE CABINETS	1	

POTATO PEELER (FLOOR MODEL)	N/A	

8. Dining Room Equipment and Furnishings:

NOMENCLATURE	QUANTITY	REMARKS
COMBINATION TABLES	N/A	
MODULAR TABLES	180	
BOOTHES	N/A	
CONFERENCE TABLES W/CHAIRS	N/A	
CEREAL DISPENSERS	2	
SALAD BARS	4	
SOUP/CONDIMENT BARS	4	
SODA DISPENSERS	8	
COFFEE MAKERS	4	
JUICE DISPENSERS:		
FROZEN PRODUCT TYPE	N/A	
NON-CARBONATED TYPE	8	
BREAD DISPENSERS	4	
BUTTER DISPENSERS	3	
MILK DISPENSERS	8	
BEVERAGE BARS	8	
ICE CREAM EQUIPMENT:		
BULK HAND TYPE CABINETS	N/A	
SOFT-SERVE TYPE	2	
BUSSING CABINETS/CARTS	N/A	
CUP DISPENSERS		
VEGETABLE DISH DISPENSERS		
BOWL DISPENSERS		

8. Dining Room Equipment and Furnishings (Cont'd)

NOMENCLATURE	QUANTITY	REMARKS
ICE DISPENSERS	8	
TOASTERS	4	
BREAD DISPENSERS	N/A	
WASTE RECEPTACLES	4	
TRAY DISPENSERS	8	STATIONARY
MICROWAVE OVEN	2	

MENU BOARDS	3	
CUP AND GLASS DISPENSERS	12	
ICE CREAM CABINET - TOP LOADING	N/A	
PASTRY DISPLAY CABINET - ROTARY	4	
CHAIRS, SITTING	921	
TABLES, DINING	231	

9. Serving Lines - Main Entree Line.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	N/A	
SIGN-IN COUNTER	3	
SILVERWARE DISPENSERS	6	
DINNER PLATE DISPENSERS	2	
SERVING LINE - HOT FOOD COUNTER	9	
HEAT LAMP ASSEMBLY	16	
PASS THRU HOT BOX	6	
PASS THRU COLD BOX	4	
FOOD PREP TABLE	4	
HAND WASHING SINK	5	
BREAD DISPENSERS	N/A	
BUTTER DISPENSERS	N/A	
SANDWICH UNIT/CABINET	N/A	
REFRIGERATOR/FREEZER REACH-IN	N/A	
PASTRY/DESSERT DISPLAY COUNTER	4	

10. Fast Food/Carry-Out Serving Lines.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	N/A	
SIGN-IN COUNTER	N/A	
FAST FOOD COUNTER	N/A	
GRILLS	2	
SANDWICH SLIDES	N/A	
FRENCH FRY BAGGING STATION	N/A	
SERVING LINE - HOT FOOD COUNTER	N/A	
DISPLAY CASES	N/A	

11. Specialty Bar (s) Servery.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	N/A	
HOT FOOD BARS	3	

MOBILE OR STATIONARY HOT FOOD CABINET	3	
COLD FOOD BARS	3	
MOBILE OR STATIONARY COLD FOOD CABINET	2	
FOOD PREP TABLES	N/A	
SOUP CROCKS	3	
SERVING LINES - HOT FOOD BARS	N/A	
SERVING LINES -COLD FOOD BARS	N/A	
SPECIALTY CARTS (EXECUTIVE STYLE)	N/A	
HEAT LAMP ASSEMBLY	N/A	

12. Dishwashing Room (Scullery).

NOMENCLATURE	QUANTITY	REMARKS
DISHWASHER	2	
DISH AND SCRAPING SINK W/TABLE	2	WATER TROUGH
WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLE	2	
SOILED TRAY CONVEYER SYSTEM	2	
BUSSING CABINETS (for soiled trays)	N/A	
HAND WASHING SINKS	N/A	
2, 3 OR 4 COMPARTMENT SS SINKS	2	

13. Pot and Pan washing Room (Pot Shack).

NOMENCLATURE	QUANTITY	REMARKS
POT AND PAN WASHER	1	
POT AND PAN - 2, 3 OR 4 COMPARTMENT SS SINKS	1	
SOILED POT AND PAN TABLES	3	
WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLES	1	
DRAINING TABLES	3	
STORAGE SHELVES	3	
CLEAN POT AND PAN WORK TABLES	6	

14. Dry Subsistence Storage Room (Dry Stores Room).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	7	
STORAGE SHELVES	35	
DUNNAGE RACKS	17	
WORK TABLES	2	
SCALES	N/A	

HAND TRUCKS (DOLLIES)	3	
PLATFORM (HAND) TRUCKS	3	

15. Refrigerated (Frozen and Chilled) Storage Areas (Walk-Ins).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	7	
STORAGE SHELVES	38	
DUNNAGE RACKS	6	
FOOD PREP TABLES	N/A	
SCALES	N/A	

16. Non-Food Item Storage Room (Property Room).

NOMENCLATURE	QUANTITY	REMARKS
DUNNAGE RACKS	4	
STORAGE SHELVES	6	
WASTE RECEPTACLES	3	
DESK WITH CHAIR (S)	1	

17. Back-of-the-House (Employee) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS	15	
URINALS	8	
MIRRORS	8	
HAND SINKS	9	
ELECTRIC HAND DRYERS	4	
PAPER TOWEL DISPENSERS	3	
SOAP DISPENSERS	5	
DEEP SINKS	N/A	
WASTE RECEPTACLES	2	
COAT/HAT RACKS	N/A	
WALL LOCKERS	N/A	
SHOWERS	N/A	
WATER FOUNTAIN	N/A	

18. Front-of-the-House (Patron) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS	N/A	
URINALS	N/A	
MIRRORS	N/A	
HAND SINKS	N/A	
PAPER TOWEL DISPENSERS	N/A	
SOAP DISPENSERS	N/A	

DEEP SINKS	N/A	
WASTE RECEPTACLES	N/A	
COAT/HAT RACKS	N/A	
WATER FOUNTAIN	N/A	

19. Contractor Occupied Office Space (s).

NOMENCLATURE	QUANTITY	REMARKS
DESKS	4	
BOOKCASES	N/A	
FILING CABINETS	1	
WALL LOCKERS	1/1	ONE WALL LOCKER/ONE SMALL ONE
WASTE RECEPTACLES	2	
CALCULATORS	N/A	
PHONES	1	
TABLES	N/A	
CHAIRS	3	
DESK CHAIRS	3	

20. Trash and Garbage Room (G. I. House)

NOMENCLATURE	QUANTITY	REMARKS
GI CAN WASHER/SANITIZER	1	
DUNNAGE RACKS	1	
GI CANS	34	
SWAB (MOP) RACKS	1	
SWAB (MOP) BUCKETS	10	
WORK TABLES	N/A	
STORAGE SHELVES	2	
RECYCLABLE CONTAINERS	N/A	
USED GREASE BARRELS OR DUMPSTER	2	

21. Outside Area.

NOMENCLATURE	QUANTITY	REMARKS
ENTRANCE MATS	5	
OUTSIDE DINING TABLES	N/A	
OUTSIDE DINING BENCHES OR CHAIRS	N/A	
WASTE RECEPTACLES	5	
TABLE UMBRELLAS	N/A	
BARBECUE GRILLS OR CHARCOAL PIT	N/A	
DUMPSTERS:		
WET	N/A	
DRY	5	

CARDBOARD ONLY	N/A	
COMPOSTABLE MATERIALS	N/A	
RECYCLABLE CONTAINERS	1	
OUTSIDE WALK-IN REFRIGERATOR	N/A	
ASH RECEPTACLES (BUTT CANS)	N/A	
SWAB (MOP) RACKS	N/A	
		THIS MESSHALL HAS A CARDBOARD COMPACTOR

**GOVERNMENT-FURNISHED PROPERTY (GFP)
FOR FULL FOOD SERVICES (FFS) SERVICES**

1. **Camp/Building Number/Command:** Camp Pendleton, 53 Area , Camp Horno, 1st Marine Regiment, 1st Marine Division, Messhall 53502

FULL FOOD SERVICES (FFS) SERVICES

2. **General Information.** The Government will furnish the following messhall equipment and furnishings. This list of equipment is subject to change as replacement or upgrade equipment is received and issued.

3. **Kitchen (Galley).**

NOMENCLATURE	QUANTITY	REMARKS
OVENS:		
ROTARY	0	
DECK	1	1 double stack.
CONVECTION	2	2 sets of double stacks.
COMBI	0	
PIZZA	0	
MICROWAVE	0	
MIXERS:		
80 QT	0	
60 QT	1	
40 QT	0	
20 QT	0	
12 QT	0	
MEAT SLICERS	2	
STEAM JACKETED KETTLES	5	
ICE MAKER (S)	2	
CUTTING BOARDS	6	
TILT BRAZIERS	1	
STEAMERS	2	
GRILLS	0	
DEEP FAT FRYERS	1	1 unit w/double compartment

HAND SINKS	0
1, 2, 3, COMPARTMENT SS SINKS	1
FOOD PREP TABLES	6
CAN OPENERS	2
UTENSIL RACKS	2
KNIFE STORAGE CABINETS	2

4. **Fast Food/Carry-Out Preparation Area.**

NOMENCLATURE	QUANTITY	REMARKS
GRILLS	0	
DEEP FAT FRYERS	0	
VENTILATION HOODS	1	
FREEZER REACH-IN	0	
REFRIGERATOR REACH-IN	0	
FOOD PREP TABLES	0	
FOOD PREP COUNTERS	1	
REFRIGERATED SANDWICH PREP UNIT	1	
BUN WARMERS	1	
ROLL-A-GRILL	1	
HOT FOOD TABLE	1	
MICROWAVE OVENS	0	
FRENCH FRY BAGGING STATION	0	
SANDWICH SLIDE	0	
CUTTING BOARDS	0	
MEAT SLICER	0	
HAND WASHING SINK	0	
SPICE RACK	0	
STORAGE RACKS	2	
TOASTERS	0	
STORAGE SHELVES	0	
CHAR-BROILERS	0	
CAN OPENERS	0	
HOT FOOD CABINET	0	
COLD FOOD TABLE	0	

5. Fast Food/Carry-Out Paper Products Storage Room/Area.

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	0	
STORAGE SHELVES	0	
DUNNAGE RACKS	0	
WORK TABLES	0	
PLATFORM TRUCKS	0	

6. Bakery (Bake Shop).

NOMENCLATURE	QUANTITY	REMARKS
MIXERS: (with bowls and attachments)		
80 QT	0	
60 QT	1	
40 QT	0	
20 QT	0	
12 QT (TABLE TOP)	1	
OVENS:		
ROTARY	0	
DECK	1	1 double stack.
CONVECTION	2	2 double stack.
COMBI	0	
PIZZA	0	
STEAM KETTLES	0	
VENT HOOD	2	
MIXING BOWL DOLLIES	2	
HALF MOONS	0	
HALF MOON DOLLIES	2	
BAKERS SCALES	2	
INGREDIENT BINS	0	
FOOD PREP TABLES	3	
PASTRY RACKS	4	

PASTRY CABINETS	3
SPICE RACK/CABINET	0
HAND WASHING SINKS	1
2, 3 OR 4 COMPARTMENT SINKS	1
CUTTING BOARDS	0
PROOFING CABINETS	1
REFRIGERATOR REACH-IN	0
DEEP FAT FRYER (S)	0
KNIFE STORAGE CABINETS	0
CAN OPENERS	0
BAKERY TABLES	1

7. Salad Room.

NOMENCLATURE	QUANTITY	REMARKS
VERTICAL CUTTER MIXER (VCM)	0	
BUFFALO CHOPPER	1	
FOOD PREP TABLES	2	
2, 3, OR 4 COMPARTMENT SS SINKS	1	One compartment.
HAND WASHING SINKS	0	
CUTTING BOARDS	2	
WASTE PULPER/GARBAGE DISPOSALS	1	Garbage disposal.
REFRIGERATOR WALK-IN	1	
REFRIGERATOR REACH-IN	0	
STORAGE RACKS	0	
STORAGE SHELVES	4	
CAN OPENERS	2	
SALAD CROCKS	59	
FOOD PROCESSOR	0	
BLENDER	0	
HAND CARTS (3 TIER)	4	
SCALES	1	
DUNNAGE RACKS	0	
HALF MOONS	0	
HALF MOON DOLLIES	0	

KNIFE STORAGE CABINETS	1
POTATO PEELER (FLOOR MODEL)	1
1 COMPARTMENT SS SINKS DEEP	1

8. Dining Room Equipment and Furnishings:

NOMENCLATURE	QUANTITY	REMARKS
COMBINATION TABLES	0	
MODULAR TABLES	98	
BOOTHS	66	
CONFERENCE TABLES W/CHAIRS	0	
CHAIRS	255	
CEREAL DISPENSERS	2	
SALAD BARS	4	
SOUP/CONDIMENT BARS	2	
SODA DISPENSERS	2	
COFFEE MAKERS	2	
JUICE DISPENSERS:		
FROZEN PRODUCT TYPE	0	
NON-CARBONATED TYPE	2	
ICE DISPENSERS	2	
TOASTERS	2	
WASTE RECEPTACLES	0	
TRAY DISPENSERS	8	
MICROWAVE OVENS	2	
CUP AND GLASS DISPENSERS	12	
ICE CREAM CABINET - TOP LOADING	2	
PASTRY DISPLAY CABINET - ROTARY	0	
BREAD DISPENSERS	2	
BUTTER DISPENSERS	2	
MILK DISPENSERS	2	
BEVERAGE BARS	2	

ICE CREAM EQUIPMENT:

BULK HAND TYPE CABINETS	0
SOFT-SERVE TYPE	1
BUSSING CABINETS/CARTS	1
CUP DISPENSERS	0
VEGETABLE DISH DISPENSERS	0
BOWL DISPENSERS	0

9. Serving Lines - Main Entree Line.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	0	
SIGN-IN COUNTER	1	
SILVERWARE DISPENSERS	3	
DINNER PLATE DISPENSERS	6	
SERVING LINE - HOT FOOD COUNTER	2	
HEAT LAMP ASSEMBLY	2	
PASS THRU HOT BOX	3	
PASS THRU COLD BOX	2	
FOOD PREP TABLE	1	
HAND WASHING SINK	2	
BREAD DISPENSERS	0	
BUTTER DISPENSERS	0	
SANDWICH UNIT/CABINET	0	
REFRIGERATOR/FREEZER REACH-IN	0	
PASTRY/DESSERT DISPLAY COUNTER	2	

10. Fast Food/Carry-Out Serving Lines.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	0	
SIGN-IN COUNTER	0	
FAST FOOD COUNTER	0	
GRILLS	0	

SANDWICH SLIDES	0
FRENCH FRY BAGGING STATION	0
SERVING LINE - HOT FOOD COUNTER	1
DISPLAY CASES	0

11. Specialty Bar (s) Servery.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	0	
HOT FOOD BARS	4	
MOBILE OR STATIONARY HOT FOOD CABINET	0	
COLD FOOD BARS	2	
MOBILE OR STATIONARY COLD FOOD CABINET	0	
FOOD PREP TABLES	0	
SOUP CROCKS	0	
SERVING LINES - HOT FOOD BARS	0	
SERVING LINES -COLD FOOD BARS	0	
SPECIALTY CARTS (EXECUTIVE STYLE)	0	
HEAT LAMP ASSEMBLY	0	

12. Dishwashing Room (Scullery).

NOMENCLATURE	QUANTITY	REMARKS
DISHWASHER	2	
DISH AND SCRAPING SINK W/TABLE	2	
WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLE	2	Waste pulpers.
SOILED TRAY CONVEYER SYSTEM	2	
BUSSING CABINETS (for soiled trays)	1	
HAND WASHING SINKS	0	
2, 3 OR 4 COMPARTMENT SS SINKS	0	

13. Pot and Pan washing Room (Pot Shack).

NOMENCLATURE	QUANTITY	REMARKS
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POT AND PAN WASHER	1	
POT AND PAN - 2, 3 OR 4 COMPARTMENT SS SINKS	1	3 compartment
SOILED POT AND PAN TABLES	0	
WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLES	1	Garbage disposal.
DRAINING TABLES	1	
STORAGE SHELVES	5	
CLEAN POT AND PAN WORK TABLES	2	

14. Dry Subsistence Storage Room (Dry Stores Room).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	0	
STORAGE SHELVES	15	
DUNNAGE RACKS	0	
WORK TABLES	0	
SCALES	0	
HAND TRUCKS (DOLLIES)	1	
PLATFORM (HAND) TRUCKS	2	
SPICE CABINET	1	

15. Refrigerated (Frozen and Chilled) Storage Areas (Walk-Ins).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	5	
STORAGE SHELVES	8	
DUNNAGE RACKS	26	
FOOD PREP TABLES	0	
SCALES	1	

16. Non-Food Item Storage Room (Property Room).

NOMENCLATURE	QUANTITY	REMARKS
DUNNAGE RACKS	0	
STORAGE SHELVES	0	
WASTE RECEPTACLES	0	
DESK WITH CHAIR (S)	0	
CONEX BOXES FOR STORAGE	3	

17. Back-of-the-House (Employee) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS	4	
URINALS	4	
MIRRORS	2	
HAND SINKS	4	
PAPER TOWEL DISPENSERS	2	
SOAP DISPENSERS	2	
DEEP SINKS	0	
WASTE RECEPTACLES	3	
COAT/HAT RACKS	0	
WALL LOCKERS	0	
SHOWERS	2	
WATER FOUNTAIN	0	

18. Front-of-the-House (Patron) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS	1	
URINALS	1	
MIRRORS	1	
HAND SINKS	1	
PAPER TOWEL DISPENSERS	1	
SOAP DISPENSERS	1	
DEEP SINKS	0	
WASTE RECEPTACLES	2	
COAT/HAT RACKS	0	
WATER FOUNTAIN	0	

19. Contractor Occupied Office Space (s).

NOMENCLATURE	QUANTITY	REMARKS
DESKS	1	
BOOKCASES	0	
FILING CABINETS	0	
WALL LOCKERS	1	

WASTE RECEPTACLES	2
CALCULATORS	0
PHONES	1
TABLES	0
CHAIRS	1
DESK CHAIRS	1

20. Trash and Garbage Room (G. I. House)

NOMENCLATURE	QUANTITY	REMARKS
GI CAN WASHER/SANITIZER	1	
DUNNAGE RACKS	3	
GI CANS	24	
SWAB (MOP) RACKS	1	
SWAB (MOP) BUCKETS	9	
WORK TABLES	0	
STORAGE SHELVES	0	
RECYCLABLE CONTAINERS	0	
USED GREASE BARRELS OR DUMPSTER	3	
STORAGE RACK	2	
PULPER	1	

21. Outside Area.

NOMENCLATURE	QUANTITY	REMARKS
ENTRANCE MATS	2	
OUTSIDE DINING TABLES	0	
OUTSIDE DINING BENCHES OR CHAIRS	0	
WASTE RECEPTACLES	2	
TABLE UMBRELLAS	0	
BARBECUE GRILLS OR CHARCOAL PIT	0	
DUMPSTERS:		
WET	0	
DRY	2	
CARDBOARD ONLY	2	

COMPOSTABLE MATERIALS	0
RECYCLABLE CONTAINERS	0
OUTSIDE WALK-IN REFRIGERATOR	0
ASH RECEPTACLES (BUTT CANS)	1
SWAB (MOP) RACKS	0

**GOVERNMENT-FURNISHED PROPERTY(GFP)
FOR MANAGEMENT AND MESS ATTENDANT (M&MA) SERVICES**

1. **Camp/Building Number/Command:** Camp Pendleton, 62 Area, San Mateo, Messhall #62502 5th Marine Regiment, 1st Marine Division:

MANAGEMENT AND MESS ATTENDANT (M&MA) SERVICES

2. **General Information.** The Government will furnish the following messhall equipment and furnishings. This list of equipment is subject to change as replacement or upgrade equipment is received and issued.

3. **Kitchen (Galley).**

NOMENCLATURE	QUANTITY	REMARKS
OVENS:		
ROTARY		
DECK		
CONVECTION		
COMBI		
PIZZA		
MICROWAVE		
MIXERS:		
80 QT		
60 QT		
40 QT		
20 QT		
12 QT		
MEAT SLICERS		
STEAM JACKETED KETTLES		
ICE MAKER (S)		
CUTTING BOARDS		
TILT BRAZIERS		
STEAMERS		
GRILLS		
DEEP FAT FRYERS		
HAND SINKS		
1, 2, 3, COMPARTMENT SS SINKS		
FOOD PREP TABLES		
CAN OPENERS		
UTENSIL RACKS		
KNIFE STORAGE CABINETS		

4. **Bakery (Bake Shop).**

NOMENCLATURE	QUANTITY	REMARKS
MIXERS: (with bowls and attachments)		
80 QT		

60 QT		
40 QT		
20 QT		
12 QT (TABLE TOP)		
OVENS:		
ROTARY		
DECK		
CONVECTION		
COMBI		
PIZZA		
STEAM KETTLES		
VENT HOOD		
MIXING BOWL DOLLIES		
HALF MOONS		
HALF MOON DOLLIES		
BAKERS SCALES		
INGREDIENT BINS		
FOOD PREP TABLES		
PASTRY RACKS		
PASTRY CABINETS		
SPICE RACK/CABINET		
HAND WASHING SINKS		
2, 3 OR 4 COMPARTMENT SINKS		
CUTTING BOARDS		
PROOFING CABINETS		
REFRIGERATOR REACH-IN		
DEEP FAT FRYER (S)		
KNIFE STORAGE CABINETS		
CAN OPENERS		
BAKERY TABLES		

14. Dry Subsistence Storage Room (Dry Stores Room).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS		
STORAGE SHELVES		
DUNNAGE RACKS		
WORK TABLES		
SCALES		
HAND TRUCKS (DOLLIES)		
PLATFORM (HAND) TRUCKS		

15. Refrigerated (Frozen and Chilled) Storage Areas (Walk-Ins).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS		
STORAGE SHELVES		

DUNNAGE RACKS		
FOOD PREP TABLES		
SCALES		

16. Non-Food Item Storage Room (Property Room).

NOMENCLATURE	QUANTITY	REMARKS
DUNNAGE RACKS		
STORAGE SHELVES		
WASTE RECEPTACLES		
DESK WITH CHAIR (S)		

3. Fast Food/Carry-Out Preparation Area.

NOMENCLATURE	QUANTITY	REMARKS
GRILLS	1	
DEEP FAT FRYERS	2	
VENTILATION HOODS	1	
FREEZER REACH-IN	n/a	
REFRIGERATOR REACH-IN	n/a	
FOOD PREP TABLES	1	
FOOD PREP COUNTERS	n/a	
REFRIGERATED SANDWICH PREP UNIT	n/a	
BUN WARMERS	n/a	
ROLL-A-GRILL	n/a	
HOT FOOD TABLE	n/a	
MICROWAVE OVENS	n/a	
FRENCH FRY BAGGING STATION	n/a	
SANDWICH SLIDE	n/a	
CUTTING BOARDS	n/a	
MEAT SLICER	n/a	
HAND WASHING SINK	n/a	
SPICE RACK	n/a	
STORAGE RACKS	n/a	
TOASTERS	n/a	
STORAGE SHELVES	n/a	
CHAR-BROILERS	n/a	
CAN OPENERS	n/a	
MILK SHAKE/SOFT SERVE MACHINE	n/a	

4. Fast Food/Carry-Out Paper Products Storage Room/Area.

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	1	
STORAGE SHELVES	1	
DUNNAGE RACKS	N/A	
WORK TABLES	N/A	
PLATFORM TRUCKS	N/A	

5. Salad Room.

NOMENCLATURE	QUANTITY	REMARKS
VERTICAL CUTTER MIXER (VCM)	n/a	
BUFFALO CHOPPER	1	
FOOD PREP TABLES	4	
2, 3, OR 4 COMPARTMENT SS SINKS	1	
HAND WASHING SINKS	1	
CUTTING BOARDS	15	
WASTE PULPER/ GARBAGE DISPOSALS	1	
REFRIGERATOR WALK-IN	1	
REFRIGERATOR REACH-IN	n/a	
STORAGE RACKS	1	
STORAGE SHELVES	n/a	
CAN OPENERS	1	
SALAD CROCKS	67	
FOOD PROCESSOR	1	
BLENDER	n/a	
HAND CARTS (3 TIER)	5	
SCALES	1	
DUNNAGE RACKS	n/a	
HALF MOONS	1	
HALF MOON DOLLIES	1	
KNIFE STORAGE CABINETS	1	
POTATO PEELER (FLOOR MODEL)	1	potato peelers will be removed from mess hall

6. Dining Room Equipment and Furnishings:

NOMENCLATURE	QUANTITY	REMARKS
COMBINATION TABLES	n/a	
MODULAR TABLES	88	
BOOTHS	14	
CONFERENCE TABLES W/CHAIRS	n/a	
CEREAL DISPENSERS	2	
SALAD BARS	2	
SOUP/CONDIMENT BARS	2	
SODA DISPENSERS	2	
COFFEE MAKERS	2	
JUICE DISPENSERS:		
FROZEN PRODUCT TYPE	n/a	
NON-CARBONATED TYPE	2	
CHAIRS, DINING	393	

6. Dining Room Equipment and Furnishings (Cont'd)

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NOMENCLATURE	QUANTITY	REMARKS
ICE DISPENSERS	2	
TOASTERS	2	
BREAD DISPENSERS	2	
WASTE RECEPTACLES	3	
TRAY DISPENSERS	6	
MICROWAVE OVEN	2	
MENU BOARDS	1	
CUP AND GLASS DISPENSERS	13	
ICE CREAM CABINET - TOP LOADING	2	
PASTRY DISPLAY CABINET - ROTARY	2	
BREAD DISPENSERS	n/a	
BUTTER DISPENSERS	2	
MILK DISPENSERS	2	
BEVERAGE BARS	2	
ICE CREAM EQUIPMENT:		
BULK HAND TYPE CABINETS	n/a	
SOFT-SERVE TYPE	1	
BUSSING CABINETS/CARTS	N/A	
CUP DISPENSERS	N/A	
VEGETABLE DISH DISPENSERS	N/A	
BOWL DISPENSERS	N/A	

7. Serving Lines - Main Entree Line.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	n/a	
SIGN-IN COUNTER	1	
SILVERWARE DISPENSERS	6	
DINNER PLATE DISPENSERS	7	
SERVING LINE - HOT FOOD COUNTER	4	
HEAT LAMP ASSEMBLY		
PASS THRU HOT BOX	4	
PASS THRU COLD BOX	2	
FOOD PREP TABLE	n/a	
HAND WASHING SINK	2	
BREAD DISPENSERS	n/a	
BUTTER DISPENSERS	n/a	
SANDWICH UNIT/CABINET	n/a	
REFRIGERATOR/FREEZER REACH-IN	n/a	
PASTRY/DESSERT DISPLAY COUNTER	n/a	

8. Fast Food/Carry-Out Serving Lines.

NOMENCLATURE	QUANTITY	REMARKS
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MENU BOARDS	n/a	
SIGN-IN COUNTER	n/a	
FAST FOOD COUNTER	n/a	
GRILLS	1	
SANDWICH SLIDES	n/a	
FRENCH FRY BAGGING STATION	n/a	
SERVING LINE - HOT FOOD COUNTER	1	
DISPLAY CASES	n/a	

9. Specialty Bar (s) Servery.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	n/a	
HOT FOOD BARS	n/a	
MOBILE OR STATIONARY HOT FOOD CABINET	n/a	
COLD FOOD BARS	n/a	
MOBILE OR STATIONARY COLD FOOD CABINET	n/a	
FOOD PREP TABLES	n/a	
SOUP CROCKS	n/a	
SERVING LINES - HOT FOOD BARS	n/a	
SERVING LINES -COLD FOOD BARS	n/a	
SPECIALTY CARTS (EXECUTIVE STYLE)	n/a	
HEAT LAMP ASSEMBLY	n/a	

10. Dishwashing Room (Scullery).

NOMENCLATURE	QUANTITY	REMARKS
DISHWASHER	1	
DISH AND SCRAPING SINK W/TABLE	n/a	
WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLE	1	
SOILED TRAY CONVEYER SYSTEM	2	this messhall has tray accumulators
BUSSING CABINETS (for soiled trays)	6	
HAND WASHING SINKS	2	
2, 3 OR 4 COMPARTMENT SS SINKS	n/a	

11. Pot and Pan washing Room (Pot Shack).

NOMENCLATURE	QUANTITY	REMARKS
POT AND PAN WASHER	1	
POT AND PAN - 2, 3 OR 4 COMPARTMENT SS SINKS	1	
SOILED POT AND PAN TABLES	1	
WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLES	1	
DRAINING TABLES	1	
STORAGE SHELVES	6	
CLEAN POT AND PAN WORK TABLES	3	

12. Back-of-the-House (Employee) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS	4	
URINALS	4	
MIRRORS	6	
HAND SINKS	6	
PAPER TOWEL DISPENSERS	3	
SOAP DISPENSERS	6	
DEEP SINKS	n/a	
WASTE RECEPTACLES	2	
COAT/HAT RACKS	n/a	
WALL LOCKERS	3	
SHOWERS	2	
WATER FOUNTAIN	n/a	

13. Front-of-the-House (Patron) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS	n/a	
URINALS	n/a	
MIRRORS	n/a	
HAND SINKS	n/a	
PAPER TOWEL DISPENSERS	n/a	
SOAP DISPENSERS	n/a	
DEEP SINKS	n/a	
WASTE RECEPTACLES	n/a	
COAT/HAT RACKS	n/a	
WATER FOUNTAIN	n/a	

14. Contractor Occupied Office Space (s).

NOMENCLATURE	QUANTITY	REMARKS
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DESKS	1	
BOOKCASES	n/a	
FILING CABINETS	1	
WALL LOCKERS	n/a	
WASTE RECEPTACLES	1	
CALCULATORS	n/a	
PHONES	1	
TABLES	n/a	
CHAIRS	3	
DESK CHAIRS	n/a	

15. Trash and Garbage Room (G. I. House)

NOMENCLATURE	QUANTITY	REMARKS
GI CAN WASHER/SANITIZER	n/a	
DUNNAGE RACKS	3	
GI CANS	24	
SWAB (MOP) RACKS	n/a	
SWAB (MOP) BUCKETS	5	
WORK TABLES	n/a	
STORAGE SHELVES	1	
RECYCLABLE CONTAINERS	n/a	
USED GREASE BARRELS OR DUMPSTER	3	

6. Outside Area.

NOMENCLATURE	QUANTITY	REMARKS
ENTRANCE MATS	n/a	
OUTSIDE DINING TABLES	n/a	
OUTSIDE DINING BENCHES OR CHAIRS	n/a	
WASTE RECEPTACLES	n/a	
TABLE UMBRELLAS	n/a	
BARBECUE GRILLS OR CHARCOAL PIT	n/a	
DUMPSTERS:		
WET	n/a	
DRY	4	
CARDBOARD ONLY	2	
COMPOSTABLE MATERIALS	n/a	
RECYCLABLE CONTAINERS		
OUTSIDE WALK-IN REFRIGERATOR	n/a	
ASH RECEPTACLES (BUTT CANS)	2	
SWAB (MOP) RACKS	1	

**GOVERNMENT FURNISHED PROPERTY (GFP)
FOR MANAGEMENT AND MESS ATTENDANT (M&MA)**

1. **Camp/Building Number/Command:** Marine Corps Air Ground Combat Center
(MCAGCC), 29 Palms, CA, 7th Marine Regiment, Messhall 1420

MANAGEMENT AND MESS ATTENDANT (M&MA) SERVICES

2. **General Information.** The Government will furnish the following messhall equipment and furnishings. This list of equipment is subject to change as replacement or upgrade equipment is received and issued.

3. **Kitchen (Galley).**

NOMENCLATURE	QUANTITY	REMARKS
OVENS:		
ROTARY	0	
DECK	6	2-3 STACK
CONVECTION	0	
COMBI	2	1 ROLLING RACK W/2 RACKS AND 1-2 STACK
PIZZA	0	
MICROWAVE	0	
MIXERS:		
80 QT	0	
60 QT	1	
40 QT	0	
20 QT	0	
12 QT	1	
MEAT SLICERS	2	
STEAM JACKETED KETTLES	6	
ICE MAKER (S)	3	
CUTTING BOARDS	6	
TILT BRAZIER	1	
STEAMERS	2	
GRILLS	1	
DEEP FAT FRYERS	2	
HAND SINKS	1	
1, 2, 3, COMPARTMENT SS SINKS	2	
FOOD PREP TABLES	5	
CAN OPENERS	4	
UTENSIL RACKS	1	
KNIFE STORAGE CABINETS	1	
IN LINE REEFER	0	

4. Fast Food/Carry-Out Preparation Area.

NOMENCLATURE	QUANTITY	REMARKS
GRILLS	0	
DEEP FAT FRYERS	1	
VENTILATION HOODS	5	AREA LOCATED IN GALLEY - NOT SEPARATE
FREEZER REACH-IN	2	AREA LOCATED IN GALLEY - NOT SEPARATE
REFRIGERATOR REACH-IN	3	AREA LOCATED IN GALLEY - NOT SEPARATE
FOOD PREP TABLES	2	
FOOD PREP COUNTERS	0	
REFRIGERATED SANDWICH PREP UNIT	0	
BUN WARMERS	2	LOCATED ON SERVING LINE
ROLL-A-GRILL	1	
HOT FOOD TABLE	0	
MICROWAVE OVENS	0	
FRENCH FRY BAGGING STATION	0	
SANDWICH SLIDE	0	
CUTTING BOARDS	0	
MEAT SLICER	0	
HAND WASHING SINK	1	AREA LOCATED IN GALLEY - NOT SEPARATE
SPICE RACK	1	AREA LOCATED IN GALLEY - NOT SEPARATE
STORAGE RACKS	2	AREA LOCATED IN GALLEY - NOT SEPARATE
TOASTERS	0	
STORAGE SHELVES	0	
CHAR-BROILERS	1	W/GRILL ADAPTERS
CAN OPENERS	1	
MILK SHAKE/SOFT SERVE MACHINE	0	

5. Fast Food/Carry-Out Paper Products Storage Room/Area.

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	2	
STORAGE SHELVES	6	
DUNNAGE RACKS	2	
WORK TABLES	0	
PLATFORM TRUCKS	2	

6. Bakery (Bake Shop).

NOMENCLATURE	QUANTITY	REMARKS
MIXERS: (with bowls and attachments)		
80 QT	0	
60 QT	1	
40 QT	0	
20 QT	0	
12 QT (TABLE TOP)	1	
OVENS:		
ROTARY	0	
DECK	0	

CONVECTION	0	
COMBI	0	
PIZZA	0	
STEAM KETTLES	0	
VENT HOOD	1	OVENS AND VENTHOOD LOCATED IN GALLEY AREA
MIXING BOWL DOLLIES	2	
HALF MOONS	2	
HALF MOON DOLLIES	2	
BAKERS SCALES	1	
INGREDIENT BINS	2	
FOOD PREP TABLES	2	
PASTRY RACKS	2	
PASTRY CABINETS	8	
SPICE RACK/CABINET	1	
HAND WASHING SINKS	0	
2, 3 OR 4 COMPARTMENT SINKS	1	
CUTTING BOARDS	1	
PROOFING CABINETS	1	
REFRIGERATOR REACH-IN	2	
DEEP FAT FRYER (S)	0	
KNIFE STORAGE CABINETS	0	
CAN OPENERS	1	
BAKERY TABLES	0	

7. Salad Room.

NOMENCLATURE	QUANTITY	REMARKS
VERTICAL CUTTER MIXER (VCM)	1	
BUFFALO CHOPPER	1	
FOOD PREP TABLES	3	
2, 3, OR 4 COMPARTMENT SS SINKS	1	
HAND WASHING SINKS	0	
CUTTING BOARDS	3	
WASTE PULPER/GARBAGE DISPOSALS	0	
REFRIGERATOR WALK-IN	0	
REFRIGERATOR REACH-IN	5	
STORAGE RACKS	2	
STORAGE SHELVES	0	
CAN OPENERS	1	
SALAD CROCKS	80	
FOOD PROCESSOR	1	
BLENDER	0	
HAND CARTS (3 TIER)	3	
SCALES	2	
HALF MOONS	2	
HALF MOON DOLLIES	2	
KNIFE STORAGE CABINETS	1	
POTATO PEELER (FLOOR MODEL)	1	
SPICE RACK	1	

8. Dining Room Equipment and Furnishings:

NOMENCLATURE	QUANTITY	REMARKS
COMBINATION TABLES	8	
TABLES	74	
CHAIRS	250	
CONFERENCE TABLES W/CHAIRS	2	
CEREAL DISPENSERS	2	
SALAD BARS	2	2 SECTIONS PER SALAD BAR
SOUP/CONDIMENT BARS	2	1 BUILT IN, 1 MOBILE
SODA DISPENSERS	4	
COFFEE MAKERS	2	
JUICE DISPENSERS:		
FROZEN PRODUCT TYPE	4	
NON-CARBONATED TYPE	4	
BREAD DISPENSERS	8	4 SLEEVES PER SERVING LINE, BUILT IN
BUTTER DISPENSERS	2	
MILK DISPENSERS	2	
BEVERAGE BARS	2	
ICE CREAM EQUIPMENT:		
BULK HAND TYPE CABINETS	2	
SOFT-SERVE TYPE	2	
BUSSING CABINETS/CARTS	2	
CUP DISPENSERS	8	
VEGETABLE DISH DISPENSERS	8	
BOWL DISPENSERS	6	

8. Dining Room Equipment and Furnishings (Cont'd)

NOMENCLATURE	QUANTITY	REMARKS
ICE DISPENSERS	2	
TOASTERS	4	
BREAD DISPENSERS	0	
WASTE RECEPTACLES	2	
TRAY DISPENSERS	2	
MICROWAVE OVEN	2	
MENU BOARDS	1	
CUP AND GLASS DISPENSERS	10	
ICE CREAM CABINET - TOP LOADING	2	
PASTRY DISPLAY CABINET - ROTARY	2	
PASTRY CABINET DISPLAY	2	2 SHELF, 1 SHELF REFRIGERATED
CONDIMENT BARS	2	

9. Serving Lines - Main Entree Line.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	1	
SIGN-IN COUNTER	1	
SILVERWARE DISPENSERS	4	
DINNER PLATE DISPENSERS	10	
SERVING LINE - HOT FOOD COUNTER	1	
HEAT LAMP ASSEMBLY	1	
PASS THRU HOT BOX	1	
PASS THRU COLD BOX	1	
FOOD PREP TABLE	0	
HAND WASHING SINK	2	
BREAD DISPENSERS	4	
DEEP FAT FRYER	1	
SANDWICH UNIT/CABINET	0	
PASTRY/DESSERT DISPLAY COUNTER	2	
CHAR BROILER	2	W/ GRILL ADAPTER
VENTHOOD	1	

10. Fast Food/Carry-Out Serving Lines.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	1	
DEEP FAT FRYER	1	
FAST FOOD COUNTER	1	
CHAR BROILER	2	W/ GRILL ADAPTERS
DELI LINE	1	BUILT IN THE SERVING LINE
VENT HOOD	1	
SERVING LINE - HOT FOOD COUNTER	1	
HEAT LAMP ASSEMBLY	1	
PASS THRU HOT BOX	1	
PASS THRU COLD BOX	1	

11. Specialty Bar (s) Servery.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	0	
HOT FOOD BARS	2	SELF SERVICE AREA W/SALAD BARS
MOBILE OR STATIONARY HOT FOOD CABINET	0	
COLD FOOD BARS	0	
MOBILE OR STATIONARY COLD FOOD CABINET	0	
FOOD PREP TABLES	0	
SOUP CROCKS	2	
SERVING LINES - HOT FOOD BARS	0	
SERVING LINES -COLD FOOD BARS	0	

SPECIALTY CARTS (EXECUTIVE STYLE)	0	
HEAT LAMP ASSEMBLY	2	

12. Dishwashing Room (Scullery).

NOMENCLATURE	QUANTITY	REMARKS
DISHWASHER	2	
DISH AND SCRAPING SINK W/TABLE	2	
WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLE	2	
SOILED TRAY CONVEYER SYSTEM	2	
BUSSING CABINETS (for soiled trays)	2	
2, 3 OR 4 COMPARTMENT SS SINKS	2	
SILVERWARE SOAKAGE BINS	2	
DRYING RACK	2	

13. Pot and Pan washing Room (Pot Shack).

NOMENCLATURE	QUANTITY	REMARKS
POT AND PAN WASHER	1	
POT AND PAN - 2, 3 OR 4 COMPARTMENT SS SINKS	1	W/TURBO SINK □
SOILED POT AND PAN TABLES	1	
WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLES	1	
DRAINING TABLES	1	
STORAGE SHELVES	6	
CLEAN POT AND PAN WORK TABLES	1	

14. Dry Subsistence Storage Room (Dry Stores Room).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	10	E-Z TRACK STORAGE SYSTEM SHELVING
STORAGE SHELVES	15	
DUNNAGE RACKS	4	
WORK TABLES	0	
SCALES	2	
HAND TRUCKS (DOLLIES)	2	
PLATFORM (HAND) TRUCKS	2	

15. Refrigerated (Frozen and Chilled) Storage Areas (Walk-Ins).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	24	
STORAGE SHELVES	6	
DUNNAGE RACKS	4	
FOOD PREP TABLES	0	
SCALES	0	

16. Non-Food Item Storage Room (Property Room).

NOMENCLATURE	QUANTITY	REMARKS
DUNNAGE RACKS	6	

STORAGE SHELVES	6	
WASTE RECEPTACLES	2	
DESK WITH CHAIR (S)	2	

17. Back-of-the-House (Employee) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS	0	
URINALS	0	
MIRRORS	0	
HAND SINKS	0	
PAPER TOWEL DISPENSERS	0	
SOAP DISPENSERS	0	
DEEP SINKS	0	
WASTE RECEPTACLES	0	
COAT/HAT RACKS	0	
WALL LOCKERS	0	
SHOWERS	0	
WATER FOUNTAIN	1	

18. Front-of-the-House (Patron) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS	4	
URINALS	3	
MIRRORS	4	
HAND SINKS	4	
PAPER TOWEL DISPENSERS	4	
SOAP DISPENSERS	3	
DEEP SINKS	2	
WASTE RECEPTACLES	2	
COAT/HAT RACKS	0	
WATER FOUNTAIN	1	

19. Contractor Occupied Office Space (s).

NOMENCLATURE	QUANTITY	REMARKS
DESKS	6	
BOOKCASES	4	
FILING CABINETS	4	
WALL LOCKERS	0	
WASTE RECEPTACLES	4	
CALCULATORS	4	
PHONES	6	
TABLES	2	
CHAIRS	6	
DESK CHAIRS	2	
SAFE	1	

20. Trash and Garbage Room (G. I. House)

NOMENCLATURE	QUANTITY	REMARKS
GI CAN WASHER/SANITIZER	1	
DUNNAGE RACKS	2	
GI CANS	22	
SWAB (MOP) RACKS	4	
SWAB (MOP) BUCKETS	5	
WORK TABLES	2	
STORAGE SHELVES	4	
RECYCLABLE CONTAINERS	2	
USED GREASE BARRELS OR DUMPSTER	1	

21. Outside Area.

NOMENCLATURE	QUANTITY	REMARKS
ENTRANCE MATS	2	
OUTSIDE DINING TABLES	0	
OUTSIDE DINING BENCHES OR CHAIRS	0	
WASTE RECEPTACLES	2	
TABLE UMBRELLAS	0	
BARBECUE GRILLS OR CHARCOAL PIT	0	
DUMPSTERS:		
WET	0	
DRY	4	
CARDBOARD ONLY	2	
COMPOSTABLE MATERIALS	0	
RECYCLABLE CONTAINERS	1	
METAL CANS	1	
OUTSIDE WALK-IN REFRIGERATOR	0	
ASH RECEPTACLES (BUTT CANS)	4	
SWAB (MOP) RACKS	1	

**GOVERNMENT-FURNISHED PROPERTY (GFP)
FOR MANAGEMENT AND MESS ATTENDANT (M&MA)**

1. **Camp/Building Number/Command:** Marine Corps Air Ground Combat Center (MCAGCC), 29 Palms, CA, 1st Tank Battalion, Messhall 1610

MANAGEMENT AND MESS ATTENDANT (M&MA) SERVICES

2. **General Information.** The Government will furnish the following messhall equipment and furnishings. This list of equipment is subject to change as replacement or upgrade equipment is received and issued.

3. **Kitchen (Galley).**

NOMENCLATURE	QUANTITY	REMARKS
OVENS:		
ROTARY	0	
DECK	6	2-3 STACK
CONVECTION	0	
COMBI	2	1 ROLLIN RACK W/2 RACKS AND 1-2 STACK
PIZZA	0	
MICROWAVE	0	
MIXERS:		
80 QT	0	
60 QT	1	
40 QT	0	
20 QT	0	
12 QT	0	
MEAT SLICERS	2	
STEAM JACKETED KETTLES	6	
ICE MAKER (S)	3	
CUTTING BOARDS	6	
TILT BRAZIERS	2	
STEAMERS	2	
GRILLS	0	
DEEP FAT FRYERS	3	
HAND SINKS	1	

1, 2, 3, COMPARTMENT SS SINKS	2
FOOD PREP TABLES	5
CAN OPENERS	4
UTENSIL RACKS	1
KNIFE STORAGE CABINETS	1
IN LINE REEFER	1

4. Fast Food/Carry-Out Preparation Area.

NOMENCLATURE	QUANTITY	REMARKS
GRILLS	0	
DEEP FAT FRYERS	2	
VENTILATION HOODS	5	AREA LOCATED IN GALLEY - NOT SEPARATE
FREEZER REACH-IN	2	AREA LOCATED IN GALLEY - NOT SEPARATE
REFRIGERATOR REACH-IN	3	AREA LOCATED IN GALLEY - NOT SEPARATE
FOOD PREP TABLES	0	
FOOD PREP COUNTERS	0	
REFRIGERATED SANDWICH PREP UNIT	0	
BUN WARMERS	2	LOCATED ON SERVING LINE
ROLL-A-GRILL	1	
HOT FOOD TABLE	0	
MICROWAVE OVENS	0	
FRENCH FRY BAGGING STATION	0	
SANDWICH SLIDE	0	
CUTTING BOARDS	0	
MEAT SLICER	0	
HAND WASHING SINK	1	AREA LOCATED IN GALLEY - NOT SEPARATE
SPICE RACK	1	AREA LOCATED IN GALLEY - NOT SEPARATE
STORAGE RACKS	2	AREA LOCATED IN GALLEY - NOT SEPARATE
TOASTERS	0	
STORAGE SHELVES	0	
CHAR-BROILERS	2	W/GRILL ADAPTERS
CAN OPENERS	1	
MILK SHAKE/SOFT SERVE MACHINE	0	

1, 2, 3, COMPARTMENT SS SINKS	2
FOOD PREP TABLES	5
CAN OPENERS	4
UTENSIL RACKS	1
KNIFE STORAGE CABINETS	1
IN LINE REEFER	1

4. Fast Food/Carry-Out Preparation Area.

NOMENCLATURE	QUANTITY	REMARKS
GRILLS	0	
DEEP FAT FRYERS	2	
VENTILATION HOODS	5	AREA LOCATED IN GALLEY - NOT SEPARATE
FREEZER REACH-IN	2	AREA LOCATED IN GALLEY - NOT SEPARATE
REFRIGERATOR REACH-IN	3	AREA LOCATED IN GALLEY - NOT SEPARATE
FOOD PREP TABLES	0	
FOOD PREP COUNTERS	0	
REFRIGERATED SANDWICH PREP UNIT	0	
BUN WARMERS	2	LOCATED ON SERVING LINE
ROLL-A-GRILL	1	
HOT FOOD TABLE	0	
MICROWAVE OVENS	0	
FRENCH FRY BAGGING STATION	0	
SANDWICH SLIDE	0	
CUTTING BOARDS	0	
MEAT SLICER	0	
HAND WASHING SINK	1	AREA LOCATED IN GALLEY - NOT SEPARATE
SPICE RACK	1	AREA LOCATED IN GALLEY - NOT SEPARATE
STORAGE RACKS	2	AREA LOCATED IN GALLEY - NOT SEPARATE
TOASTERS	0	
STORAGE SHELVES	0	
CHAR-BROILERS	2	W/GRILL ADAPTERS
CAN OPENERS	1	
MILK SHAKE/SOFT SERVE MACHINE	0	

SPICE RACK/CABINET	1
HAND WASHING SINKS	0
2, 3 OR 4 COMPARTMENT SINKS	1
CUTTING BOARDS	1
PROOFING CABINETS	1
REFRIGERATOR REACH-IN	2
DEEP FAT FRYER (S)	0
KNIFE STORAGE CABINETS	0
CAN OPENERS	1
BAKERY TABLES	0

7. Salad Room.

NOMENCLATURE	QUANTITY	REMARKS
VERTICAL CUTTER MIXER (VCM)	1	
BUFFALO CHOPPER	1	
FOOD PREP TABLES	3	
2, 3, OR 4 COMPARTMENT SS SINKS	1	
HAND WASHING SINKS	0	
CUTTING BOARDS	3	
WASTE PULPER/GARBAGE DISPOSALS	0	
REFRIGERATOR WALK-IN	0	
REFRIGERATOR REACH-IN	5	
STORAGE RACKS	2	
STORAGE SHELVES	0	
CAN OPENERS	1	
SALAD CROCKS	80	
FOOD PROCESSOR	1	
BLENDER	0	
HAND CARTS (3 TIER)	3	
SCALES	2	
DUNNAGE RACKS	0	
HALF MOONS	0	
HALF MOON DOLLIES	0	
KNIFE STORAGE CABINETS	1	
POTATO PEELER (FLOOR MODEL)	1	

8. Dining Room Equipment and Furnishings:

NOMENCLATURE	QUANTITY	REMARKS
COMBINATION TABLES	8	
TABLES	67	
CHAIRS	224	
CONFERENCE TABLES W/CHAIRS	2	
CEREAL DISPENSERS	2	
SALAD BARS	2	2 SECTIONS PER SALAD BAR
SOUP/CONDIMENT BARS	2	1 BUILT IN , 1 MOBILE
SODA DISPENSERS	4	
COFFEE MAKERS	2	
JUICE DISPENSERS:		
FROZEN PRODUCT TYPE	4	
NON-CARBONATED TYPE	4	
BREAD DISPENSERS	8	4 SLEEVES PER SERVING LINE, BUILT IN
BUTTER DISPENSERS	2	
MILK DISPENSERS	2	
BEVERAGE BARS	2	
ICE CREAM EQUIPMENT:		
BULK HAND TYPE CABINETS	2	
SOFT-SERVE TYPE	2	
BUSSING CABINETS/CARTS		
CUP DISPENSERS	8	
VEGETABLE DISH DISPENSERS	8	
BOWL DISPENSERS	6	

8. Dining Room Equipment and Furnishings (Cont'd)

NOMENCLATURE	QUANTITY	REMARKS
ICE DISPENSERS	2	
TOASTERS	4	
BREAD DISPENSERS	0	
WASTE RECEPTACLES	2	
TRAY DISPENSERS	2	
MICROWAVE OVEN	2	
MENU BOARDS	1	
CUP AND GLASS DISPENSERS	10	
ICE CREAM CABINET - TOP LOADING	2	
PASTRY DISPLAY CABINET - ROTARY	0	
PASTRY CABINET DISPLAY	2	2 SHELF, 1 SHELF REFRIGERATED

9. Serving Lines - Main Entree Line.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	1	
SIGN-IN COUNTER	1	
SILVERWARE DISPENSERS	4	
DINNER PLATE DISPENSERS	10	
SERVING LINE - HOT FOOD COUNTER	1	
HEAT LAMP ASSEMBLY	1	
PASS THRU HOT BOX	1	
PASS THRU COLD BOX	1	
FOOD PREP TABLE	0	
HAND WASHING SINK	2	
BREAD DISPENSERS	4	
DEEP FAT FRYER	1	
SANDWICH UNIT/CABINET	0	
REFRIGERATOR/FREEZER REACH-IN	0	
PASTRY/DESSERT DISPLAY COUNTER	0	
CHAR BROILER	2	W/ GRILL ADAPTER
VENTHOOD	1	

10. Fast Food/Carry-Out Serving Lines.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	1	
DEEP FAT FRYER	1	
FAST FOOD COUNTER	0	
CHAR BROILER	2	W/ GRILL ADAPTERS
DELI LINE	1	BUILT IN THE SERVING LINE
VENT HOOD	1	
SERVING LINE - HOT FOOD COUNTER	1	
HEAT LAMP ASSEMBLY	1	
PASS THRU HOT BOX	1	
PASS THRU COLD BOX	1	

11. Specialty Bar (s) Servery.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	0	
HOT FOOD BARS	2	SELF SERVICE AREA W/SALAD BARS
MOBILE OR STATIONARY HOT FOOD CABINET	0	
COLD FOOD BARS	0	
MOBILE OR STATIONARY COLD FOOD CABINET	0	
FOOD PREP TABLES	0	
SOUP CROCKS	0	
SERVING LINES - HOT FOOD BARS	0	
SERVING LINES -COLD FOOD BARS	0	
SPECIALTY CARTS (EXECUTIVE STYLE)	0	
HEAT LAMP ASSEMBLY	0	

12. Dishwashing Room (Scullery).

NOMENCLATURE	QUANTITY	REMARKS
DISHWASHER	2	
DISH AND SCRAPING SINK W/TABLE	2	

WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLE	2
SOILED TRAY CONVEYER SYSTEM	2
BUSSING CABINETS (for soiled trays)	2
HAND WASHING SINKS	0
2, 3 OR 4 COMPARTMENT SS SINKS	2
SILVERWARE SOAKAGE BINS	2
DRYING RACK	2

13. **Pot and Pan washing Room (Pot Shack).**

NOMENCLATURE	QUANTITY	REMARKS
POT AND PAN WASHER	1	
POT AND PAN - 2, 3 OR 4 COMPARTMENT SS SINKS	1	W/TURBO SINK□
SOILED POT AND PAN TABLES	1	
WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLES	1	
DRAINING TABLES	1	
STORAGE SHELVES	6	
CLEAN POT AND PAN WORK TABLES	1	

14. **Dry Subsistence Storage Room (Dry Stores Room).**

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	10	EZ TRACK STORAGE SYSTEM SHELVING
STORAGE SHELVES	15	
DUNNAGE RACKS	4	
WORK TABLES	0	
SCALES	2	
HAND TRUCKS (DOLLIES)	2	
PLATFORM (HAND) TRUCKS	2	

15. **Refrigerated (Frozen and Chilled) Storage Areas (Walk-Ins).**

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	24	
STORAGE SHELVES	6	
DUNNAGE RACKS	4	
FOOD PREP TABLES	0	
SCALES	0	

16. Non-Food Item Storage Room (Property Room).

NOMENCLATURE	QUANTITY	REMARKS
DUNNAGE RACKS	6	
STORAGE SHELVES	6	
WASTE RECEPTACLES	2	
DESK WITH CHAIR (S)	2	

17. Back-of-the-House (Employee) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS	0	
URINALS	0	
MIRRORS	0	
HAND SINKS	0	
PAPER TOWEL DISPENSERS	0	
SOAP DISPENSERS	0	
DEEP SINKS	0	
WASTE RECEPTACLES	0	
COAT/HAT RACKS	0	
WALL LOCKERS	0	
SHOWERS	0	
WATER FOUNTAIN	0	

18. Front-of-the-House (Patron) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS	4	
URINALS	3	
MIRRORS	4	
HAND SINKS	4	
PAPER TOWEL DISPENSERS	4	
SOAP DISPENSERS	3	
DEEP SINKS	2	
WASTE RECEPTACLES	2	
COAT/HAT RACKS	0	
WATER FOUNTAIN	1	

19. Contractor Occupied Office Space (s).

NOMENCLATURE	QUANTITY	REMARKS
DESKS	6	
BOOKCASES	4	
FILING CABINETS	4	
WALL LOCKERS	0	
WASTE RECEPTACLES	4	
CALCULATORS	4	
PHONES	6	
TABLES	2	
CHAIRS	6	
DESK CHAIRS	2	

20. Trash and Garbage Room (G. I. House)

NOMENCLATURE	QUANTITY	REMARKS
GI CAN WASHER/SANITIZER	1	
DUNNAGE RACKS	2	
GI CANS	22	
SWAB (MOP) RACKS	4	
SWAB (MOP) BUCKETS	5	
WORK TABLES	2	
STORAGE SHELVES	4	
RECYCLABLE CONTAINERS	2	
USED GREASE BARRELS OR DUMPSTER	1	

21. Outside Area.

NOMENCLATURE	QUANTITY	REMARKS
ENTRANCE MATS	2	
WASTE RECEPTACLES	2	
DUMPSTERS:		
WET	0	
DRY	4	
CARDBOARD ONLY	2	
RECYCLABLE CONTAINERS	1	

OUTSIDE WALK-IN REFRIGERATOR	0
ASH RECEPTACLES (BUTT CANS)	4
SWAB (MOP) RACKS	1

GOVERNMENT-FURNISHED PROPERTY(GFP)

1. **Camp/Building Number/Command:** Marine Corps Air Ground Combat Center
(MCAGCC), 29 Palms, CA, Headquarters
Battalion, Messhall 1630

FULL FOOD SERVICE (FFS)

2. **General Information.** The Government will furnish the following messhall equipment and furnishings. This list of equipment is subject to change as replacement or upgrade equipment is received and issued.

3. **Kitchen (Galley).**

NOMENCLATURE	QUANTITY	REMARKS
OVENS:		
ROTARY		
DECK		
CONVECTION		
COMBI	2	2 STACK EACH
PIZZA	1	
MICROWAVE	3	
MIXERS:		
80 QT		
60 QT		
40 QT		
20 QT		
12 QT	1	
MEAT SLICERS	2	
STEAM JACKETED KETTLES	2	
ICE MAKER (S)	2	PURCHASED AWAITING INSTALLATION
CUTTING BOARDS	6	
TILT BRAZIERS	1	
STEAMERS		
GRILLS	1	
DEEP FAT FRYERS	2	
HAND SINKS		
1, 2, 3, COMPARTMENT SS SINKS	2	
FOOD PREP TABLES	2	
CAN OPENERS	2	
UTENSIL RACKS		
KNIFE STORAGE CABINETS		
DESK W/CHAIR	1	

4. **Fast Food/Carry-Out Preparation Area.**

NOMENCLATURE	QUANTITY	REMARKS
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GRILLS		
DEEP FAT FRYERS		
VENTILATION HOODS	5	
FREEZER REACH-IN	1	
REFRIGERATOR REACH-IN	3	
FOOD PREP TABLES		
FOOD PREP COUNTERS		
REFRIGERATED SANDWICH PREP UNIT	2	
BUN WARMERS	2	
ROLL-A-GRILL		
HOT FOOD TABLE	5	
MICROWAVE OVENS		
FRENCH FRY BAGGING STATION	1	
SANDWICH SLIDE	2	
CUTTING BOARDS		
MEAT SLICER		
HAND WASHING SINK		
SPICE RACK	1	
STORAGE RACKS		
TOASTERS		
STORAGE SHELVES		
CHAR-BROILERS	2	
CAN OPENERS		
MILK SHAKE/SOFT SERVE MACHINE	2	
REACH IN HOT BOX	2	

5. Fast Food/Carry-Out Paper Products Storage Room/Area.

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	2	
STORAGE SHELVES	2	
DUNNAGE RACKS	13	
WORK TABLES	1	
PLATFORM TRUCKS	3	
DESK W/ CHAIR	1	

6. Bakery (Bake Shop). N/A

NOMENCLATURE	QUANTITY	REMARKS
MIXERS: (with bowls and attachments)		
80 QT		
60 QT		
40 QT		
20 QT		
12 QT (TABLE TOP)		
OVENS:		
ROTARY		
DECK		
CONVECTION		

COMBI		
PIZZA		
STEAM KETTLES		
VENT HOOD		
MIXING BOWL DOLLIES		
HALF MOONS		
HALF MOON DOLLIES		
BAKERS SCALES		
INGREDIENT BINS		
FOOD PREP TABLES		
PASTRY RACKS		
PASTRY CABINETS		
SPICE RACK/CABINET		
HAND WASHING SINKS		
2, 3 OR 4 COMPARTMENT SINKS		
CUTTING BOARDS		
PROOFING CABINETS		
REFRIGERATOR REACH-IN		
DEEP FAT FRYER (S)		
KNIFE STORAGE CABINETS		
CAN OPENERS		
BAKERY TABLES		

7. Salad Room.

NOMENCLATURE	QUANTITY	REMARKS
VERTICAL CUTTER MIXER (VCM)		
BUFFALO CHOPPER	1	
FOOD PREP TABLES	2	
2, 3, OR 4 COMPARTMENT SS SINKS	2	
HAND WASHING SINKS		
CUTTING BOARDS		
WASTE PULPER/GARBAGE DISPOSALS		
REFRIGERATOR WALK-IN		
REFRIGERATOR REACH-IN	2	
STORAGE RACKS		
STORAGE SHELVES	1	
CAN OPENERS		
SALAD CROCKS	100	
FOOD PROCESSOR		
BLENDER		
HAND CARTS (3 TIER)	3	
SCALES	1	
DUNNAGE RACKS		
HALF MOONS	2	
HALF MOON DOLLIES	2	
KNIFE STORAGE CABINETS		
POTATO PEELER (FLOOR MODEL)		
GARBAGE DISPOSAL	1	

8. Dining Room Equipment and Furnishings:

NOMENCLATURE	QUANTITY	REMARKS
COMBINATION TABLES	12	
MODULAR TABLES	32	
BOOTHS	46	
CONFERENCE TABLES W/CHAIRS		
CEREAL DISPENSERS		
SALAD BARS	2	
SOUP/CONDIMENT BARS	2	
SODA DISPENSERS	4	
COFFEE MAKERS	2	
JUICE DISPENSERS:		
FROZEN PRODUCT TYPE	4	
NON-CARBONATED TYPE	4	
BREAD DISPENSERS		
BUTTER DISPENSERS	2	
MILK DISPENSERS		
BEVERAGE BARS		
ICE CREAM EQUIPMENT:		
BULK HAND TYPE CABINETS		
SOFT-SERVE TYPE	2	
SILVERWARE DISPENSERS	2	
BUSSING CABINETS/CARTS		
CUP DISPENSERS		
VEGETABLE DISH DISPENSERS		
BOWL DISPENSERS		

8. Dining Room Equipment and Furnishings (Cont'd)

NOMENCLATURE	QUANTITY	REMARKS
ICE DISPENSERS	4	
TOASTERS	2	
BREAD DISPENSERS	2	
WASTE RECEPTACLES	12	
TRAY DISPENSERS	2	
MICROWAVE OVEN	2	
MENU BOARDS	2	
CUP AND GLASS DISPENSERS		
ICE CREAM CABINET - TOP LOADING		
PASTRY DISPLAY CABINET - ROTARY		

9. Serving Lines - Main Entree Line.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS		
SIGN-IN COUNTER		
SILVERWARE DISPENSERS		
DINNER PLATE DISPENSERS		
SERVING LINE - HOT FOOD COUNTER		
HEAT LAMP ASSEMBLY		
PASS THRU HOT BOX		
PASS THRU COLD BOX		
FOOD PREP TABLE		
HAND WASHING SINK		
BREAD DISPENSERS		
BUTTER DISPENSERS		
SANDWICH UNIT/CABINET		
REFRIGERATOR/FREEZER REACH-IN		
PASTRY/DESSERT DISPLAY COUNTER		

10. Fast Food/Carry-Out Serving Lines.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS		
SIGN-IN COUNTER	1	
FAST FOOD COUNTER	1	4 SERVING STATIONS ON COUNTER
GRILLS		
SANDWICH SLIDES		
FRENCH FRY BAGGING STATION		
SERVING LINE - HOT FOOD COUNTER		
DISPLAY CASES		
HEAT LAMP ASSEMBLY	4	

11. Specialty Bar (s) Servery.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS		
HOT FOOD BARS	2	LOCATED W/SALAD BAR
MOBILE OR STATIONARY HOT FOOD CABINET		
COLD FOOD BARS	2	FRUIT BAR/SPECIALTY SALADS/CONDIMENT
MOBILE OR STATIONARY COLD FOOD CABINET		
FOOD PREP TABLES		
SOUP CROCKS	2	
SERVING LINES - HOT FOOD BARS		
SERVING LINES -COLD FOOD BARS		
SPECIALTY CARTS (EXECUTIVE STYLE)		
HEAT LAMP ASSEMBLY		

12. Dishwashing Room (Scullery). N/A

NOMENCLATURE	QUANTITY	REMARKS
DISHWASHER		
DISH AND SCRAPING SINK W/TABLE		
WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLE		
SOILED TRAY CONVEYER SYSTEM		
BUSSING CABINETS (for soiled trays)		
HAND WASHING SINKS		
2, 3 OR 4 COMPARTMENT SS SINKS		

13. Pot and Pan washing Room (Pot Shack).

NOMENCLATURE	QUANTITY	REMARKS
POT AND PAN WASHER	1	
POT AND PAN - 2, 3 OR 4 COMPARTMENT SS SINKS	2	
SOILED POT AND PAN TABLES	1	
WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLES	1	
DRAINING TABLES	1	
STORAGE SHELVES	6	
CLEAN POT AND PAN WORK TABLES	1	

14. Dry Subsistence Storage Room (Dry Stores Room).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	10	
STORAGE SHELVES	10	
DUNNAGE RACKS	3	
WORK TABLES		
SCALES		
HAND TRUCKS (DOLLIES)		
PLATFORM (HAND) TRUCKS	2	

15. Refrigerated (Frozen and Chilled) Storage Areas (Walk-Ins).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	18	
STORAGE SHELVES	5	
DUNNAGE RACKS	3	
FOOD PREP TABLES		
SCALES		

16. Non-Food Item Storage Room (Property Room).

NOMENCLATURE	QUANTITY	REMARKS
DUNNAGE RACKS	2	
STORAGE SHELVES	2	
WASTE RECEPTACLES		

DESK WITH CHAIR (S)	1	
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17. Back-of-the-House (Employee) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS		
URINALS		
MIRRORS		
HAND SINKS		
PAPER TOWEL DISPENSERS		
SOAP DISPENSERS		
DEEP SINKS		
WASTE RECEPTACLES		
COAT/HAT RACKS		
WALL LOCKERS	2	
SHOWERS		
WATER FOUNTAIN		

18. Front-of-the-House (Patron) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS	4	
URINALS	3	
MIRRORS	2	
HAND SINKS	4	
PAPER TOWEL DISPENSERS	2	
SOAP DISPENSERS	2	
DEEP SINKS		
WASTE RECEPTACLES	2	
COAT/HAT RACKS		
WATER FOUNTAIN		

19. Contractor Occupied Office Space (s).

NOMENCLATURE	QUANTITY	REMARKS
DESKS	7	
BOOKCASES	3	
FILING CABINETS	4	
WALL LOCKERS	1	
WASTE RECEPTACLES	4	
CALCULATORS	4	
PHONES	5	
TABLES	2	
CHAIRS	1	
DESK CHAIRS	6	
COUCH	1	
SAFE	1	

20. Trash and Garbage Room (G. I. House)

NOMENCLATURE	QUANTITY	REMARKS
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GI CAN WASHER/SANITIZER	1	
DUNNAGE RACKS	1	
GI CANS	22	
SWAB (MOP) RACKS	2	
SWAB (MOP) BUCKETS	6	
WORK TABLES		
STORAGE SHELVES	1	
RECYCLABLE CONTAINERS		
USED GREASE BARRELS OR DUMPSTER	1	

21. Outside Area.

NOMENCLATURE	QUANTITY	REMARKS
ENTRANCE MATS		
OUTSIDE DINING TABLES		
OUTSIDE DINING BENCHES OR CHAIRS		
WASTE RECEPTACLES	2	
TABLE UMBRELLAS		
BARBECUE GRILLS OR CHARCOAL PIT		
DUMPSTERS:		
WET		
DRY	4	
CARDBOARD ONLY	1	
COMPOSTABLE MATERIALS		
RECYCLABLE CONTAINERS	1	
OUTSIDE WALK-IN REFRIGERATOR	1	
ASH RECEPTACLES (BUTT CANS)	4	
SWAB (MOP) RACKS	2	
OUTSIDE WALK-IN FREEZER	1	

GOVERNMENT-FURNISHED PROPERTY(GFP)

1. **Camp/Building Number/Command:** Marine Corps Air Ground Combat Center
(MCAGCC), 29 Palms, CA, Marine Corps
Communications and Electronics School
(MCCES), Messhall 1650

FULL FOOD SERVICE (FFS)

2. **General Information.** The Government will furnish the following messhall equipment and furnishings. This list of equipment is subject to change as replacement or upgrade equipment is received and issued.

3. **Kitchen (Galley).**

NOMENCLATURE	QUANTITY	REMARKS
OVENS:		
ROTARY		
DECK	1	1-2 STACK
CONVECTION		
COMBI	3	2 ROLL IN RACK W 2 RACKS EACH/1-2 STACK
PIZZA		
MICROWAVE	2	
MIXERS:		
80 QT		
60 QT	1	
40 QT		
20 QT		
12 QT		
PASS THRU COLD BOX	1	
MEAT SLICERS	2	
STEAM JACKETED KETTLES	6	
ICE MAKER (S)	3	
CUTTING BOARDS	6	
TILT BRAZIERS	2	
STEAMERS	2	
GRILLS		
DEEP FAT FRYERS	2	
HAND SINKS	1	
1, 2, 3, COMPARTMENT SS SINKS		
FOOD PREP TABLES	9	
CAN OPENERS	2	
UTENSIL RACKS	1	
KNIFE STORAGE CABINETS	1	
DESK W/ CHAIR	1	
REACH IN HOT BOX	2	
PASS THRU HOT BOX	1	
REACH IN REEFER	2	

4. **Fast Food/Carry-Out Preparation Area.**

NOMENCLATURE	QUANTITY	REMARKS
GRILLS	1	
DEEP FAT FRYERS		
VENTILATION HOODS	1	
FREEZER REACH-IN		
REFRIGERATOR REACH-IN		
FOOD PREP TABLES		
FOOD PREP COUNTERS	1	
REFRIGERATED SANDWICH PREP UNIT	1	
BUN WARMERS		
ROLL-A-GRILL	1	
HOT FOOD TABLE		
MICROWAVE OVENS		
FRENCH FRY BAGGING STATION		
SANDWICH SLIDE		
CUTTING BOARDS	2	
MEAT SLICER		
HAND WASHING SINK		
SPICE RACK		
STORAGE RACKS		
TOASTERS		
STORAGE SHELVES		
CHAR-BROILERS		
CAN OPENERS	1	
MILK SHAKE/SOFT SERVE MACHINE		

5. Fast Food/Carry-Out Paper Products Storage Room/Area.

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	2	
STORAGE SHELVES	2	
DUNNAGE RACKS	2	
WORK TABLES		
PLATFORM TRUCKS	2	

6. Bakery (Bake Shop).

NOMENCLATURE	QUANTITY	REMARKS
MIXERS: (with bowls and attachments)		
80 QT		
60 QT	1	
40 QT		
20 QT		
12 QT (TABLE TOP)	1	
OVENS:		
ROTARY		
DECK	1	1 - 2 STACK
CONVECTION		
COMBI		

PIZZA		
STEAM KETTLES		
VENT HOOD	1	
MIXING BOWL DOLLIES	2	
HALF MOONS	2	
HALF MOON DOLLIES	2	
BAKERS SCALES	1	
INGREDIENT BINS	2	
FOOD PREP TABLES	2	
PASTRY RACKS	2	
PASTRY CABINETS	4	
SPICE RACK/CABINET	1	
HAND WASHING SINKS		
2, 3 OR 4 COMPARTMENT SINKS	1	
CUTTING BOARDS	2	
PROOFING CABINETS	1	
REFRIGERATOR REACH-IN	1	
DEEP FAT FRYER (S)		
KNIFE STORAGE CABINETS		
CAN OPENERS	1	
BAKERY TABLES	1	

7. Salad Room.

NOMENCLATURE	QUANTITY	REMARKS
VERTICAL CUTTER MIXER (VCM)	1	
BUFFALO CHOPPER	1	
FOOD PREP TABLES	3	
2, 3, OR 4 COMPARTMENT SS SINKS	2	
HAND WASHING SINKS	1	
CUTTING BOARDS	4	
WASTE PULPER/GARBAGE DISPOSALS		
REFRIGERATOR WALK-IN		
REFRIGERATOR REACH-IN	4	
STORAGE RACKS	1	
STORAGE SHELVES	1	
CAN OPENERS	2	
SALAD CROCKS	100	
FOOD PROCESSOR	1	
BLENDER		
HAND CARTS (3 TIER)	3	
SCALES	1	
DUNNAGE RACKS	2	
HALF MOONS		
HALF MOON DOLLIES		
KNIFE STORAGE CABINETS		
POTATO PEELER (FLOOR MODEL)	1	

8. Dining Room Equipment and Furnishings:

NOMENCLATURE	QUANTITY	REMARKS
COMBINATION TABLES	36	
MODULAR TABLES	52	
BOOTHs		
CONFERENCE TABLES W/CHAIRS	9	
CEREAL DISPENSERS	2	
SALAD BARS	2	3 SECTIONS PER SALAD BAR
SOUP/CONDIMENT BARS	2	
SODA DISPENSERS	4	
COFFEE MAKERS	2	
JUICE DISPENSERS:		
FROZEN PRODUCT TYPE	4	
NON-CARBONATED TYPE	4	
BREAD DISPENSERS	8	4 SLEEVES PER LINE, BUILT IN
BUTTER DISPENSERS	2	
MILK DISPENSERS	2	
BEVERAGE BARS	2	
ICE CREAM EQUIPMENT:		
BULK HAND TYPE CABINETS		
SOFT-SERVE TYPE	4	
BUSSING CABINETS/CARTS	2	
CUP DISPENSERS	2	
VEGETABLE DISH DISPENSERS	2	
BOWL DISPENSERS	2	

8. Dining Room Equipment and Furnishings (Cont'd)

NOMENCLATURE	QUANTITY	REMARKS
ICE DISPENSERS	4	
TOASTERS	4	
BREAD DISPENSERS		
WASTE RECEPTACLES		
TRAY DISPENSERS	2	
MICROWAVE OVEN	2	
MENU BOARDS	2	
CUP AND GLASS DISPENSERS		
ICE CREAM CABINET - TOP LOADING		
PASTRY DISPLAY CABINET - ROTARY		
PASTRY DISPLAY CABINET	2	1 SHELF REFRIGERATED, 1 NOT

9. Serving Lines - Main Entree Line.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	1	
SIGN-IN COUNTER	1	
SILVERWARE DISPENSERS	2	
DINNER PLATE DISPENSERS	2	
SERVING LINE - HOT FOOD COUNTER	1	
HEAT LAMP ASSEMBLY	4	
PASS THRU HOT BOX	1	
PASS THRU COLD BOX	1	
FOOD PREP TABLE		
HAND WASHING SINK		
BREAD DISPENSERS		
BUTTER DISPENSERS		
SANDWICH UNIT/CABINET		
REFRIGERATOR/FREEZER REACH-IN		
PAstry/DESSERT DISPLAY COUNTER	1	
10" MONITORS FOR MENU DISPLAY	2	

10. Fast Food/Carry-Out Serving Lines.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS		
SIGN-IN COUNTER		
FAST FOOD COUNTER		
GRILLS	1	
SANDWICH SLIDES		
FRENCH FRY BAGGING STATION		
SERVING LINE - HOT FOOD COUNTER	1	
DISPLAY CASES		

11. Specialty Bar (s) Servery.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS		
HOT FOOD BARS		
MOBILE OR STATIONARY HOT FOOD CABINET		
COLD FOOD BARS		
MOBILE OR STATIONARY COLD FOOD CABINET		
FOOD PREP TABLES		
SOUP CROCKS	2	
SERVING LINES - HOT FOOD BARS		
SERVING LINES -COLD FOOD BARS		
SPECIALTY CARTS (EXECUTIVE STYLE)		
HEAT LAMP ASSEMBLY		

12. Dishwashing Room (Scullery).

NOMENCLATURE	QUANTITY	REMARKS
DISHWASHER	2	
DISH AND SCRAPING SINK W/TABLE	2	
WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLE	2	
SOILED TRAY CONVEYER SYSTEM		
BUSSING CABINETS (for soiled trays)	2	
HAND WASHING SINKS	2	
2, 3 OR 4 COMPARTMENT SS SINKS	2	

13. Pot and Pan washing Room (Pot Shack).

NOMENCLATURE	QUANTITY	REMARKS
POT AND PAN WASHER	1	
POT AND PAN - 2, 3 OR 4 COMPARTMENT SS SINKS	1	W/TURBO WASH
SOILED POT AND PAN TABLES	1	
WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLES	1	
DRAINING TABLES	1	
STORAGE SHELVES	3	
CLEAN POT AND PAN WORK TABLES	2	

14. Dry Subsistence Storage Room (Dry Stores Room).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	3	
STORAGE SHELVES	19	
DUNNAGE RACKS	6	
WORK TABLES	1	
SCALES		
HAND TRUCKS (DOLLIES)	2	
PLATFORM (HAND) TRUCKS	2	

15. Refrigerated (Frozen and Chilled) Storage Areas (Walk-Ins).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	5	
STORAGE SHELVES	5	
DUNNAGE RACKS	3	
FOOD PREP TABLES		
SCALES		

16. Non-Food Item Storage Room (Property Room).

NOMENCLATURE	QUANTITY	REMARKS
DUNNAGE RACKS	3	
STORAGE SHELVES		
WASTE RECEPTACLES		
DESK WITH CHAIR (S)		

17. Back-of-the-House (Employee) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS	4	
URINALS	3	
MIRRORS	2	
HAND SINKS	2	
PAPER TOWEL DISPENSERS	2	
SOAP DISPENSERS	2	
DEEP SINKS		
WASTE RECEPTACLES	2	
COAT/HAT RACKS		
WALL LOCKERS	2	
SHOWERS	2	
WATER FOUNTAIN		

18. Front-of-the-House (Patron) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS	4	
URINALS	3	
MIRRORS	2	
HAND SINKS	4	
PAPER TOWEL DISPENSERS	2	
SOAP DISPENSERS	2	
DEEP SINKS		
WASTE RECEPTACLES	2	
COAT/HAT RACKS		
WATER FOUNTAIN		

19. Contractor Occupied Office Space (s).

NOMENCLATURE	QUANTITY	REMARKS
DESKS	4	
BOOKCASES	1	
FILING CABINETS	4	
WALL LOCKERS	1	
WASTE RECEPTACLES	4	
CALCULATORS	4	
PHONES	4	
TABLES	1	
CHAIRS	4	
DESK CHAIRS	4	
SAFE	1	

20. Trash and Garbage Room (G. I. House)

NOMENCLATURE	QUANTITY	REMARKS
GI CAN WASHER/SANITIZER	1	
DUNNAGE RACKS	3	

GI CANS	28	
SWAB (MOP) RACKS	2	
SWAB (MOP) BUCKETS	6	
WORK TABLES		
STORAGE SHELVES	1	
RECYCLABLE CONTAINERS		
USED GREASE BARRELS OR DUMPSTER	1	

21. Outside Area.

NOMENCLATURE	QUANTITY	REMARKS
ENTRANCE MATS	2	
OUTSIDE DINING TABLES		
OUTSIDE DINING BENCHES OR CHAIRS	3	Employees Break Area
WASTE RECEPTACLES	2	
TABLE UMBRELLAS		
BARBECUE GRILLS OR CHARCOAL PIT		
DUMPSTERS:		
WET		
DRY	4	
CARDBOARD ONLY	1	
COMPOSTABLE MATERIALS		
RECYCLABLE CONTAINERS	1	
OUTSIDE WALK-IN REFRIGERATOR		
ASH RECEPTACLES (BUTT CANS)	4	
SWAB (MOP) RACKS	2	

**GOVERNMENT-FURNISHED PROPERTY (GFP)
FOR MANAGEMENT AND MESS ATTENDANT (M&MA) SERVICES**

1. **Camp/Building Number/Command:** Marine Corps Air Station (MCAS) Yuma, AZ
Satellite Messhall at the Cannon Air Defense Complex, Messhall 3224

MANAGEMENT AND MESS ATTENDANT (M&MA) SERVICES

2. **General Information.** The Government will furnish the following messhall equipment and furnishings. This list of equipment is subject to change as replacement or upgrade equipment is received and issued.

3. **Kitchen (Galley).**

NOMENCLATURE	QUANTITY	REMARKS
OVENS:		
ROTARY	0	
DECK	0	
CONVECTION	0	
COMBI	1	On order for future installation.
PIZZA	0	
MICROWAVE	0	
MIXERS:		
80 QT	0	
60 QT	0	
40 QT	0	
20 QT	0	
12 QT	0	
MEAT SLICERS	1	
STEAM JACKETED KETTLES	0	
TWIN 5-GAL STEAM KETTLE	1	On order for future installation
ICE MAKER (S)	1	
CUTTING BOARDS	2	
TILT BRAZIERS	0	
STEAMERS	0	
GRILLS	1	
DEEP FAT FRYERS	1 twin	
HAND SINKS	0	
1, 2, 3, COMPARTMENT SS SINKS	1	2-compartment
FOOD PREP TABLES	2	
CAN OPENERS	1	
UTENSIL RACKS	0	
KNIFE STORAGE CABINETS	0	

4. **Fast Food/Carry-Out Preparation Area.**

NOMENCLATURE	QUANTITY	REMARKS
GRILLS	0	
DEEP FAT FRYERS	0	
VENTILATION HOODS	1	In the galley
FREEZER REACH-IN	1	In the galley
REFRIGERATOR REACH-IN	1	
FOOD PREP TABLES	1	
FOOD PREP COUNTERS	0	
REFRIGERATED SANDWICH PREP UNIT	0	
BUN WARMERS	0	
ROLL-A-GRILL	1	
HOT FOOD TABLE	1	
MICROWAVE OVENS	1	
FRENCH FRY BAGGING STATION	1	
SANDWICH SLIDE	1	
CUTTING BOARDS	0	
MEAT SLICER	0	
HAND WASHING SINK	0	
SPICE RACK	0	
STORAGE RACKS	0	
TOASTERS	0	
STORAGE SHELVES	1	
CHAR-BROILERS	0	
CAN OPENERS	1	
MILK SHAKE/SOFT SERVE MACHINE	0	

5. Fast Food/Carry-Out Paper Products Storage Room/Area.

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	1	
STORAGE SHELVES	2	
DUNNAGE RACKS	0	
WORK TABLES	0	
PLATFORM TRUCKS	0	

6. Bakery (Bake Shop). No bakery for this messhall.

NOMENCLATURE	QUANTITY	REMARKS
MIXERS: (with bowls and attachments)		
80 QT	0	
60 QT	0	
40 QT	0	
20 QT	0	
12 QT (TABLE TOP)	0	
OVENS:		
ROTARY	0	
DECK	0	
CONVECTION	0	
COMBI	0	

PIZZA	0	
STEAM KETTLES	0	
VENT HOOD	0	
MIXING BOWL DOLLIES	0	
HALF MOONS	0	
HALF MOON DOLLIES	0	
BAKERS SCALES	0	
INGREDIENT BINS	0	
FOOD PREP TABLES	0	
PASTRY RACKS	0	
PASTRY CABINETS	0	
SPICE RACK/CABINET	0	
HAND WASHING SINKS	0	
2, 3 OR 4 COMPARTMENT SINKS	0	
CUTTING BOARDS	0	
PROOFING CABINETS	0	
REFRIGERATOR REACH-IN	0	
DEEP FAT FRYER (S)	0	
KNIFE STORAGE CABINETS	0	
CAN OPENERS	0	
BAKERY TABLES	0	

7. Salad Room. No salad room for this messhall.

NOMENCLATURE	QUANTITY	REMARKS
VERTICAL CUTTER MIXER (VCM)	0	
BUFFALO CHOPPER	0	
FOOD PREP TABLES	0	
2, 3, OR 4 COMPARTMENT SS SINKS	0	
HAND WASHING SINKS	0	
CUTTING BOARDS	0	
WASTE PULPER/GARBAGE DISPOSALS	0	
REFRIGERATOR WALK-IN	0	
REFRIGERATOR REACH-IN	0	
STORAGE RACKS	0	
STORAGE SHELVES	0	
CAN OPENERS	0	
SALAD CROCKS	0	
FOOD PROCESSOR	0	
BLENDER	0	
HAND CARTS (3 TIER)	0	
SCALES	0	
DUNNAGE RACKS	0	
HALF MOONS	0	
HALF MOON DOLLIES	0	
KNIFE STORAGE CABINETS	0	
POTATO PEELER (FLOOR MODEL)	0	

8. Dry Subsistence Storage Room (Dry Stores Room).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	0	
STORAGE SHELVES	0	
DUNNAGE RACKS	0	
WORK TABLES	0	
SCALES	0	
HAND TRUCKS (DOLLIES)	0	
PLATFORM (HAND) TRUCKS	0	

9. Refrigerated (Frozen and Chilled) Storage Areas (Walk-Ins).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	0	
STORAGE SHELVES	0	
DUNNAGE RACKS	0	
FOOD PREP TABLES	0	
SCALES	0	

10. Non-Food Item Storage Room (Property Room).

NOMENCLATURE	QUANTITY	REMARKS
DUNNAGE RACKS	0	
STORAGE SHELVES	0	
WASTE RECEPTACLES	0	
DESK WITH CHAIR (S)	0	

11. Contractor Occupied Office Space (s).

NOMENCLATURE	QUANTITY	REMARKS
DESKS	0	
BOOKCASES	0	
FILING CABINETS	0	
WALL LOCKERS	0	
WASTE RECEPTACLES	0	
CALCULATORS	0	
PHONES	0	
TABLES	0	
CHAIRS	0	
DESK CHAIRS	0	

**GOVERNMENT-FURNISHED PROPERTY (GFP)
FOR MANAGEMENT AND MESS ATTENDANT SERVICES**

1. **Camp/Building Number/Command:** Marine Corps Air Station (MCAS), Yuma, AZ
Messhall 710

MANAGEMENT AND MESS ATTENDANT (M&MA) SERVICES

2. **General Information.** The Government will furnish the following messhall equipment and furnishings. This list of equipment is subject to change as replacement or upgrade equipment is received and issued.

3. **Kitchen (Galley).**

NOMENCLATURE	QUANTITY	REMARKS
OVENS:		
ROTARY	0	
DECK	9	
CONVECTION	6	
COMBI	4	
PIZZA	0	
MICROWAVE	0	
MIXERS:		
80 QT	1	
60 QT	0	
40 QT	0	
20 QT	0	
12 QT	0	
MEAT SLICERS	1	
STEAM JACKETED KETTLES	11	
ICE MAKER (S)	0	
CUTTING BOARDS	23	
TILT BRAZIERS	2	
STEAMERS	1	
GRILLS	2	
DEEP FAT FRYERS	1	
HAND SINKS	1	
1, 2, 3, COMPARTMENT SS SINKS	1	
FOOD PREP TABLES	10	
CAN OPENERS	1	
UTENSIL RACKS	1	
KNIFE STORAGE CABINETS	1	

4. **Fast Food/Carry-Out Preparation Area.**

NOMENCLATURE	QUANTITY	REMARKS
GRILLS	1	
DEEP FAT FRYERS	1	

NOMENCLATURE	QUANTITY	REMARKS
GRILLS	1	
DEEP FAT FRYERS	1	
VENTILATION HOODS	4	
FREEZER REACH-IN	1	
REFRIGERATOR REACH-IN	6	
FOOD PREP TABLES	4	
FOOD PREP COUNTERS	4	
REFRIGERATED SANDWICH PREP UNIT	1	
BUN WARMERS	0	
ROLL-A-GRILL	0	
HOT FOOD TABLE	0	
MICROWAVE OVENS	0	
FRENCH FRY BAGGING STATION	1	
SANDWICH SLIDE	1	
CUTTING BOARDS	0	
MEAT SLICER	1	
HAND WASHING SINK	1	
SPICE RACK	0	
STORAGE RACKS	1	
TOASTERS	0	
STORAGE SHELVES	2	
CHAR-BROILERS	1	
CAN OPENERS	0	
MILK SHAKE/SOFT SERVE MACHINE	1	

5. Fast Food/Carry-Out Paper Products Storage Room/Area.

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	1	
STORAGE SHELVES	1	
DUNNAGE RACKS	0	
WORK TABLES	0	
PLATFORM TRUCKS	0	

6. Bakery (Bake Shop).

NOMENCLATURE	QUANTITY	REMARKS
MIXERS: (with bowls and attachments)		
80 QT	1	
60 QT	0	
40 QT	0	
20 QT	0	
12 QT (TABLE TOP)	0	
OVENS:		
ROTARY	0	
DECK	12	
CONVECTION	0	
COMBI	0	

PIZZA	0	
STEAM KETTLES	1	
VENT HOOD	2	
MIXING BOWL DOLLIES	0	
HALF MOONS	0	
HALF MOON DOLLIES	0	
BAKERS SCALES	3	
INGREDIENT BINS	2	
FOOD PREP TABLES	5	
PASTRY RACKS	5	
PASTRY CABINETS	0	
SPICE RACK/CABINET	1	
HAND WASHING SINKS	0	
2, 3 OR 4 COMPARTMENT SINKS	1	
CUTTING BOARDS	0	
PROOFING CABINETS	1	
REFRIGERATOR REACH-IN	2	
DEEP FAT FRYER (S)	0	
KNIFE STORAGE CABINETS	1	
CAN OPENERS	1	
BAKERY TABLES	0	

7. Salad Room.

NOMENCLATURE	QUANTITY	REMARKS
VERTICAL CUTTER MIXER (VCM)	1	
BUFFALO CHOPPER	1	
FOOD PREP TABLES	3	
2, 3, OR 4 COMPARTMENT SS SINKS	1	
HAND WASHING SINKS	0	
CUTTING BOARDS	1	
WASTE PULPER/GARBAGE DISPOSALS	1	
REFRIGERATOR WALK-IN	1	
REFRIGERATOR REACH-IN	0	
STORAGE RACKS	5	
STORAGE SHELVES	0	
CAN OPENERS	1	
SALAD CROCKS	136	
FOOD PROCESSOR	0	
BLENDER	0	
HAND CARTS (3 TIER)	0	
SCALES	1	
DUNNAGE RACKS	6	
HALF MOONS	7	
HALF MOON DOLLIES	1	
KNIFE STORAGE CABINETS	1	
POTATO PEELER (FLOOR MODEL)	1	

8. Dining Room Equipment and Furnishings:

NOMENCLATURE	QUANTITY	REMARKS
COMBINATION TABLES	61	
CHAIRS	187	
BOOTHs	44	
CORNER BOOTHs	3	Two double tables.
CEREAL DISPENSERS		
SALAD BARS	2	
SOUP/CONDIMENT BARS		
SODA DISPENSERS		
COFFEE MAKERS		
JUICE DISPENSERS:		
FROZEN PRODUCT TYPE		
NON-CARBONATED TYPE		
BREAD DISPENSERS		
BUTTER DISPENSERS		
MILK DISPENSERS		
BEVERAGE BARS		
ICE CREAM EQUIPMENT:		
BULK HAND TYPE CABINETS		
SOFT-SERVE TYPE		
BUSSING CABINETS/CARTS		
CUP DISPENSERS		
VEGETABLE DISH DISPENSERS		
BOWL DISPENSERS		

8. Dining Room Equipment and Furnishings (Cont'd)

NOMENCLATURE	QUANTITY	REMARKS
ICE DISPENSERS		
TOASTERS	1	
BREAD DISPENSERS		
WASTE RECEPTACLES	6	
TRAY DISPENSERS	4	
MICROWAVE OVEN	5	
MENU BOARDS	2	
CUP AND GLASS DISPENSERS	3	
ICE CREAM CABINET - TOP LOADING		
PASTRY DISPLAY CABINET - ROTARY	2	
TV'S	7	
SUGGESTION BOX	1	

9. Serving Lines - Main Entree Line.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS		
SIGN-IN COUNTER	1	
SILVERWARE DISPENSERS	7	
DINNER PLATE DISPENSERS	9	
SERVING LINE - HOT FOOD COUNTER	3	
HEAT LAMP ASSEMBLY	2	
PASS THRU HOT BOX	2	
PASS THRU COLD BOX	2	
FOOD PREP TABLE	2	
HAND WASHING SINK		
BREAD DISPENSERS		
BUTTER DISPENSERS	2	
SANDWICH UNIT/CABINET		
REFRIGERATOR/FREEZER REACH-IN		
PASTRY/DESSERT DISPLAY COUNTER		

10. Fast Food/Carry-Out Serving Lines.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS		
SIGN-IN COUNTER		
FAST FOOD COUNTER		
GRILLS		
SANDWICH SLIDES		
FRENCH FRY BAGGING STATION		
SERVING LINE - HOT FOOD COUNTER		
DISPLAY CASES		

11. Specialty Bar (s) Servery.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS		
HOT FOOD BARS		
MOBILE OR STATIONARY HOT FOOD CABINET		
COLD FOOD BARS		
MOBILE OR STATIONARY COLD FOOD CABINET		
FOOD PREP TABLES		
SOUP CROCKS		
SERVING LINES - HOT FOOD BARS		
SERVING LINES -COLD FOOD BARS		
SPECIALTY CARTS (EXECUTIVE STYLE)		
HEAT LAMP ASSEMBLY	2	

PANCAKE BAR	1	
NACHO/CHEESE/CHILI DISPENSER	2	
NACHO DISPENSER	2	

12. Dishwashing Room (Scullery).

NOMENCLATURE	QUANTITY	REMARKS
DISHWASHER	1	
DISH AND SCRAPING SINK W/TABLE	1	
WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLE	1	
SOILED TRAY CONVEYER SYSTEM	0	
BUSSING CABINETS (for soiled trays)	0	
HAND WASHING SINKS	1	
2, 3 OR 4 COMPARTMENT SS SINKS	0	
VENT HOOD	1	
CLEAN DISH TABLE	1	

13. Pot and Pan washing Room (Pot Shack).

NOMENCLATURE	QUANTITY	REMARKS
POT AND PAN WASHER	1	
POT AND PAN - 2, 3 OR 4 COMPARTMENT SS SINKS	2	
SOILED POT AND PAN TABLES	0	
WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLES	0	
DRAINING TABLES	0	
STORAGE SHELVES	19	
CLEAN POT AND PAN WORK TABLES	2	
VENT HOOD	1	

14. Dry Subsistence Storage Room (Dry Stores Room).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	0	
STORAGE SHELVES	14	
DUNNAGE RACKS	15	
WORK TABLES	0	
SCALES	0	
HAND TRUCKS (DOLLIES)	2	
PLATFORM (HAND) TRUCKS	1	

15. Refrigerated (Frozen and Chilled) Storage Areas (Walk-Ins).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	25	
STORAGE SHELVES	54	
DUNNAGE RACKS	12	
FOOD PREP TABLES	0	
SCALES	0	

16. Non-Food Item Storage Room (Property Room).

NOMENCLATURE	QUANTITY	REMARKS
DUNNAGE RACKS	0	
STORAGE SHELVES	1	
WASTE RECEPTACLES	0	
DESK WITH CHAIR (S)	0	

17. Back-of-the-House (Employee) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS	9/3	MALE / FEMALE RESTROOMS
URINALS	6/0	MALE / FEMALE RESTROOMS
MIRRORS	6/3	MALE / FEMALE RESTROOMS
HAND SINKS	8/3	MALE / FEMALE RESTROOMS
PAPER TOWEL DISPENSERS	6/5	MALE / FEMALE RESTROOMS
SOAP DISPENSERS	8/3	MALE / FEMALE RESTROOMS
DEEP SINKS	0/0	MALE / FEMALE RESTROOMS
WASTE RECEPTACLES	5/3	MALE / FEMALE RESTROOMS
COAT/HAT RACKS	0/0	MALE / FEMALE RESTROOMS
WALL LOCKERS	1/1	MALE / FEMALE RESTROOMS
SHOWERS	0/0	MALE / FEMALE RESTROOMS
WATER FOUNTAIN	0/0	MALE / FEMALE RESTROOMS

18. Front-of-the-House (Patron) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS	0	
URINALS	0	
MIRRORS	0	
HAND SINKS	0	
PAPER TOWEL DISPENSERS	0	
SOAP DISPENSERS	0	
DEEP SINKS	0	
WASTE RECEPTACLES	0	
COAT/HAT RACKS	0	
WATER FOUNTAIN	0	

19. Contractor Occupied Office Space (s).

NOMENCLATURE	QUANTITY	REMARKS
DESKS		
BOOKCASES		
FILING CABINETS		
WALL LOCKERS		
WASTE RECEPTACLES		
CALCULATORS		
PHONES		
TABLES		
CHAIRS		

DESK CHAIRS		
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20. Trash and Garbage Room (G. I. House)

NOMENCLATURE	QUANTITY	REMARKS
GI CAN WASHER/SANITIZER	1	
DUNNAGE RACKS		
GI CANS W/LIDS	12	
SWAB (MOP) RACKS	1	
SWAB (MOP) BUCKETS	0	
WORK TABLES	0	
STORAGE SHELVES	0	
RECYCLABLE CONTAINERS	0	
USED GREASE BARRELS OR DUMPSTER	2	
WALL LOCKER	2	
REFRIGERATED FOOD WASTE STORAGE	1	

21. Outside Area.

NOMENCLATURE	QUANTITY	REMARKS
ENTRANCE MATS	3	
OUTSIDE DINING TABLES	0	
OUTSIDE DINING BENCHES OR CHAIRS	0	
WASTE RECEPTACLES	1	
TABLE UMBRELLAS	0	
BARBECUE GRILLS OR CHARCOAL PIT	0	
DUMPSTERS:		
WET		
DRY		
CARDBOARD ONLY		
COMPOSTABLE MATERIALS		
RECYCLABLE CONTAINERS		
OUTSIDE WALK-IN REFRIGERATOR		
ASH RECEPTACLES (BUTT CANS)		
SWAB (MOP) RACKS		

GOVERNMENT-FURNISHED PROPERTY(GFP)

1. **Camp/Building Number/Command:** Marine Corps Recruit Depot (MCRD) San Diego, CA, Headquarters and Services Battalion, Messhall 569

FULL FOOD SERVICE (FFS) SERVICES

2. **General Information.** The Government will furnish the following messhall equipment and furnishings. This list of equipment is subject to change as replacement or upgrade equipment is received and issued.

3. **Kitchen (Galley).**

NOMENCLATURE	QUANTITY	REMARKS
OVENS:		
ROTARY		
DECK		
CONVECTION		
COMBI		
PIZZA		
MICROWAVE		
ROLL-IN	3	1 rotating / 2 rack
MIXERS:		
80 QT	2	
60 QT		
40 QT		
20 QT		
12 QT		
MEAT SLICERS	4	
STEAM JACKETED KETTLES	10	
ICE MAKER (S)	2	
CUTTING BOARDS	16	
TILT BRAZIERS	4	
STEAMERS		
GRILLS	9	
DEEP FAT FRYERS	2	Conveyor type
HAND SINKS	3	
1, 2, 3, COMPARTMENT SS SINKS	1	
FOOD PREP TABLES	7	
CAN OPENERS	1	
UTENSIL RACKS	1	
KNIFE STORAGE CABINETS		
SPICE RACK	1	

4. Fast Food/Carry-Out Preparation Area. NO FAST FOOD SERVICE IN THIS MESSHALL.

NOMENCLATURE	QUANTITY	REMARKS
GRILLS		
DEEP FAT FRYERS		
VENTILATION HOODS		
FREEZER REACH-IN		
REFRIGERATOR REACH-IN		
FOOD PREP TABLES		
FOOD PREP COUNTERS		
REFRIGERATED SANDWICH PREP UNIT		
BUN WARMERS		
ROLL-A-GRILL		
HOT FOOD TABLE		
MICROWAVE OVENS		
FRENCH FRY BAGGING STATION		
SANDWICH SLIDE		
CUTTING BOARDS		
MEAT SLICER		
HAND WASHING SINK		
SPICE RACK		
STORAGE RACKS		
TOASTERS		
STORAGE SHELVES		
CHAR-BROILERS		
CAN OPENERS		
MILK SHAKE/SOFT SERVE MACHINE		

5. Fast Food/Carry-Out Paper Products Storage Room/Area. NONE.

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS		
STORAGE SHELVES		
DUNNAGE RACKS		
WORK TABLES		
PLATFORM TRUCKS		

6. Bakery (Bake Shop).

NOMENCLATURE	QUANTITY	REMARKS
MIXERS: (with bowls and attachments)	2	140 QT
80 QT		
60 QT		
40 QT		
20 QT		
12 QT (TABLE TOP)	1	
OVENS:		
ROTARY	2	
DECK		
CONVECTION		

COMBI		
PIZZA		
ICE MACHINE	1	
STEAM KETTLES	1	
VENT HOOD	1	
MIXING BOWL DOLLIES		
HALF MOONS	2	
HALF MOON DOLLIES		
BAKERS SCALES	1	
INGREDIENT BINS	4	
FOOD PREP TABLES	7	
PASTRY RACKS	15	
PASTRY CABINETS	13	
SPICE RACK/CABINET	1	
HAND WASHING SINKS	1	
2, 3 OR 4 COMPARTMENT SINKS	1	
CUTTING BOARDS		
PROOFING CABINETS	1	
REFRIGERATOR REACH-IN	4	
DEEP FAT FRYER (S)		
KNIFE STORAGE CABINETS		
CAN OPENERS	1	
BAKERY TABLES		

7. Salad Room.

NOMENCLATURE	QUANTITY	REMARKS
VERTICAL CUTTER MIXER (VCM)	1	
BUFFALO CHOPPER	2	
FOOD PREP TABLES	2	
2, 3, OR 4 COMPARTMENT SS SINKS	2	
HAND WASHING SINKS		
CUTTING BOARDS	2	FULL TABLE SIZE
WASTE PULPER/GARBAGE DISPOSALS	1	
REFRIGERATOR WALK-IN	1	
REFRIGERATOR REACH-IN	2	
STORAGE RACKS	9	
VEG SINK	1	
STORAGE SHELVES	5	
CAN OPENERS		
SALAD CROCKS		
FOOD PROCESSOR		
BLENDER		
HAND CARTS (3 TIER)		
SCALES		
DUNNAGE RACKS	3	
HALF MOONS	2	
HALF MOON DOLLIES		
KNIFE STORAGE CABINETS	1	
POTATO PEELER (FLOOR MODEL)		

VEGETABLE TROUGH	4	
VEG WASHING TABLE	1	

8. Dining Room Equipment and Furnishings:

NOMENCLATURE	QUANTITY	REMARKS
COMBINATION TABLES	8	
MODULAR TABLES	330	
BOOTHES		
CONFERENCE TABLES W/CHAIRS	2/16	
CEREAL DISPENSERS	3	
SALAD BARS	5	
SOUP/CONDIMENT BARS		
SODA DISPENSERS	9	
COFFEE MAKERS	4	
JUICE DISPENSERS:		
FROZEN PRODUCT TYPE		
NON-CARBONATED TYPE	16	
BREAD DISPENSERS	5	
BUTTER DISPENSERS		
MILK DISPENSERS	16	
BEVERAGE BARS	4	
ICE CREAM EQUIPMENT:		
BULK HAND TYPE CABINETS		
SOFT-SERVE TYPE	6	
BUSSING CABINETS/CARTS	8	

8. Dining Room Equipment and Furnishings (Cont'd)

NOMENCLATURE	QUANTITY	REMARKS
CUP DISPENSERS	16	
VEGETABLE DISH DISPENSERS		
BOWL DISPENSERS		
ICE DISPENSERS	8	
TOASTERS	4	
BREAD DISPENSERS		
WASTE RECEPTACLES	25	
TRAY DISPENSERS	10	
MICROWAVE OVEN	1	
MENU BOARDS		
CUP AND GLASS DISPENSERS		
ICE CREAM CABINET - TOP LOADING		
PASTRY DISPLAY CABINET - ROTARY	1	

9. Serving Lines - Main Entree Line.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS		
SIGN-IN COUNTER	3	
SILVERWARE DISPENSERS	14	4 stationary, 10 mobile
DINNER PLATE DISPENSERS	1	
SERVING LINE - HOT FOOD COUNTER	5	
HEAT LAMP ASSEMBLY		
PASS THRU HOT BOX	6	
PASS THRU COLD BOX	2	
FOOD PREP TABLE	24	
HAND WASHING SINK	4	
BREAD DISPENSERS		
BUTTER DISPENSERS		
SANDWICH UNIT/CABINET		
REFRIGERATOR/FREEZER REACH-IN		
PASTRY/DESSERT DISPLAY COUNTER	8	
SERVING LINE	5	
GRILLS	9	8 - six foot grills & 1 - four foot grill.

10. Fast Food/Carry-Out Serving Lines. NONE.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS		
SIGN-IN COUNTER		
FAST FOOD COUNTER		
GRILLS		
SANDWICH SLIDES		
FRENCH FRY BAGGING STATION		
SERVING LINE - HOT FOOD COUNTER		
DISPLAY CASES		

11. Specialty Bar (s) Servery. NONE.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS		
HOT FOOD BARS		
MOBILE OR STATIONARY HOT FOOD CABINET		
COLD FOOD BARS		
MOBILE OR STATIONARY COLD FOOD CABINET		
FOOD PREP TABLES		
SOUP CROCKS		
SERVING LINES - HOT FOOD BARS		
SERVING LINES -COLD FOOD BARS		

SPECIALTY CARTS (EXECUTIVE STYLE)		
HEAT LAMP ASSEMBLY		

12. Dishwashing Room (Scullery).

NOMENCLATURE	QUANTITY	REMARKS
DISHWASHER	2	
DISH AND SCRAPING SINK W/TABLE	2	
WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLE	2	
SOILED TRAY CONVEYER SYSTEM	2	
BUSSING CABINETS (for soiled trays)	4	
HAND WASHING SINKS		
2, 3 OR 4 COMPARTMENT SS SINKS	4	

13. Pot and Pan washing Room (Pot Shack).

NOMENCLATURE	QUANTITY	REMARKS
POT AND PAN WASHER	1	
POT AND PAN - 2, 3 OR 4 COMPARTMENT SS SINKS	1	
SOILED POT AND PAN TABLES	1	
WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLES	1	
DRAINING TABLES	1	
STORAGE SHELVES	9	
CLEAN POT AND PAN WORK TABLES	2	
UTENSIL RACK	1	

14. Dry Subsistence Storage Room (Dry Stores Room).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	1	
STORAGE SHELVES	1	
DUNNAGE RACKS		
WORK TABLES		
SCALES		
HAND TRUCKS (DOLLIES)		
PLATFORM (HAND) TRUCKS	5	
PALLET JACK	1	motorized
CO2 RACK	2	

15. Refrigerated (Frozen and Chilled) Storage Areas (Walk-Ins).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS	17	
STORAGE SHELVES	2	
DUNNAGE RACKS	22	
FOOD PREP TABLES		
SCALES		

16. Non-Food Item Storage Room (Property Room).

NOMENCLATURE	QUANTITY	REMARKS
DUNNAGE RACKS		
STORAGE SHELVES	1	
WASTE RECEPTACLES	2	
DESK WITH CHAIR (S)	2	

17. Back-of-the-House (Employee) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS	8	
URINALS	7	
MIRRORS	8	
HAND SINKS	11	
PAPER TOWEL DISPENSERS	11	
SOAP DISPENSERS	10	
DEEP SINKS		
WASTE RECEPTACLES	5	
COAT/HAT RACKS		
WALL LOCKERS	56	
SHOWERS	3	
BLOW DRYER	4	

18. Front-of-the-House (Patron) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS		
URINALS		
MIRRORS		
HAND SINKS		
PAPER TOWEL DISPENSERS		
SOAP DISPENSERS		
DEEP SINKS		
WASTE RECEPTACLES		
COAT/HAT RACKS		
WATER FOUNTAIN		

19. Contractor Occupied Office Space (s).

NOMENCLATURE	QUANTITY	REMARKS
DESKS	11	
BOOKCASES	2	
FILING CABINETS	5	
WALL LOCKERS	10	
WASTE RECEPTACLES	9	
CALCULATORS		
PHONES	6	
TABLES	43	
CHAIRS	5	

DESK CHAIRS	15	
COMPUTER	6	
COPIER	1	
SAFE, 5-DRAWER	1	

20. Trash and Garbage Room (G. I. House)

NOMENCLATURE	QUANTITY	REMARKS
GI CAN WASHER/SANITIZER	2	
DUNNAGE RACKS	11	
GI CANS	30	
SWAB (MOP) RACKS		
SWAB (MOP) BUCKETS	10	
WORK TABLES		
STORAGE SHELVES	5	
RECYCLABLE CONTAINERS	3	
USED GREASE BARRELS OR DUMPSTER	3	
WATER EXTRACTOR F/ SOMAT	1	
CAN CRUSHER	1	
CHEMICAL DISPENSER	1	

21. Outside Area.

NOMENCLATURE	QUANTITY	REMARKS
ENTRANCE MATS		
OUTSIDE DINING TABLES	2	
OUTSIDE DINING BENCHES OR CHAIRS		
WASTE RECEPTACLES	1	
TABLE UMBRELLAS	2	
BARBECUE GRILLS OR CHARCOAL PIT		
DUMPSTERS:		
WET		
DRY	10	
CARDBOARD ONLY	1	
COMPOSTABLE MATERIALS		
RECYCLABLE CONTAINERS	3	GLASS, PLASTIC, CRUSHED METAL CANS
OUTSIDE WALK-IN REFRIGERATOR		
ASH RECEPTACLES (BUTT CANS)		
SWAB (MOP) RACKS	2	

GOVERNMENT-FURNISHED PROPERTY(GFP)

1. **Camp/Building Number/Command:** Marine Corps Recruit Depot (MCRD) San Diego, CA, Headquarters and Service Battalion, Messhall 620

FULL FOOD SERVICE (FFS) SERVICES

2. **General Information.** The Government will furnish the following messhall equipment and furnishings. This list of equipment is subject to change as replacement or upgrade equipment is received and issued.

3. **Kitchen (Galley).**

NOMENCLATURE	QUANTITY	REMARKS
OVENS:		
ROTARY		
DECK		
CONVECTION		
COMBI	4	
PIZZA		
MICROWAVE		
MIXERS:		
80 QT		
60 QT	1	
40 QT		
20 QT		
12 QT	1	
MEAT SLICERS	1	
STEAM JACKETED KETTLES	4	
ICE MAKER (S)	1	
CUTTING BOARDS	17	
TILT BRAZIERS	2	
STEAMERS		
GRILLS	1	PORTABLE, NATURAL GAS.
DEEP FAT FRYERS	2	
HAND SINKS	2	
1, 2, 3, COMPARTMENT SS SINKS	2	
FOOD PREP TABLES	4	
CAN OPENERS	2	
UTENSIL RACKS	1	
KNIFE STORAGE CABINETS	1	
STORAGE RACK	1	

4. Fast Food/Carry-Out Preparation Area.

NOMENCLATURE	QUANTITY	REMARKS
GRILLS	1	
DEEP FAT FRYERS	2	
VENTILATION HOODS	2	
FREEZER REACH-IN		
REFRIGERATOR REACH-IN	1	
FOOD PREP TABLES	1	
FOOD PREP COUNTERS	2	
REFRIGERATED SANDWICH PREP UNIT	1	
BUN WARMERS	1	
ROLL-A-GRILL	1	
HOT FOOD TABLE		
MICROWAVE OVENS		
FRENCH FRY BAGGING STATION	1	
SANDWICH SLIDE	1	
CUTTING BOARDS		
MEAT SLICER		
HAND WASHING SINK	1	
SPICE RACK		
STORAGE RACKS	10	
TOASTERS		
STORAGE SHELVES	12	
CHAR-BROILERS		
CAN OPENERS	1	
MILK SHAKE/SOFT SERVE MACHINE		

5. Fast Food/Carry-Out Paper Products Storage Room/Area. NONE.

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS		
STORAGE SHELVES		
DUNNAGE RACKS		
WORK TABLES		
PLATFORM TRUCKS		

6. Bakery (Bake Shop).

NOMENCLATURE	QUANTITY	REMARKS
MIXERS: (with bowls and attachments)		
80 QT		
60 QT		
40 QT	1	
20 QT		
12 QT (TABLE TOP)	1	
OVENS:		
ROTARY		
DECK		

CONVECTION		
COMBI	2	
PIZZA		
STEAM KETTLES	1	
VENT HOOD	1	
MIXING BOWL DOLLIES		
HALF MOONS		
HALF MOON DOLLIES		
BAKERS SCALES	1	
INGREDIENT BINS	5	
FOOD PREP TABLES	3	
PASTRY RACKS	2	
PASTRY CABINETS	3	
SPICE RACK/CABINET	1	
HAND WASHING SINKS	1	
2, 3 OR 4 COMPARTMENT SINKS		
CUTTING BOARDS		
PROOFING CABINETS		
REFRIGERATOR REACH-IN	1	
DEEP FAT FRYER (S)		
KNIFE STORAGE CABINETS	1	
CAN OPENERS	1	
BAKERY TABLES		

7. Salad Room.

NOMENCLATURE	QUANTITY	REMARKS
VERTICAL CUTTER MIXER (VCM)	1	
BUFFALO CHOPPER	1	
FOOD PREP TABLES	2	
2, 3, OR 4 COMPARTMENT SS SINKS	1	
HAND WASHING SINKS		
CUTTING BOARDS	2	
WASTE PULPER/GARBAGE DISPOSALS	1	
REFRIGERATOR WALK-IN	1	
REFRIGERATOR REACH-IN	1	
STORAGE RACKS	3	
STORAGE SHELVES		
CAN OPENERS	1	
SALAD CROCKS	79	
FOOD PROCESSOR	1	
BLENDER		
HAND CARTS (3 TIER)		
SCALES	1	
DUNNAGE RACKS	10	
HALF MOONS	1	
HALF MOON DOLLIES		
KNIFE STORAGE CABINETS	2	
POTATO PEELER (FLOOR MODEL)		

8. Dining Room Equipment and Furnishings:

NOMENCLATURE	QUANTITY	REMARKS
COMBINATION TABLES	75	
MODULAR TABLES		
BOOTHs	42	
CONFERENCE TABLES W/CHAIRS	10	
CEREAL DISPENSERS	2	
SALAD BARS	1	
SOUP/CONDIMENT BARS		
SODA DISPENSERS	2	
COFFEE MAKERS	2	
JUICE DISPENSERS:		
FROZEN PRODUCT TYPE	4	
NON-CARBONATED TYPE		
ROUND SEATS	61	
BREAD DISPENSERS	1	
BUTTER DISPENSERS		
MILK DISPENSERS	2	
BEVERAGE BARS	2	
ROUND TABLES	62	
ICE CREAM EQUIPMENT:		
BULK HAND TYPE CABINETS		
SOFT-SERVE TYPE	1	
MILK SHAKE MACHINE	1	
BUSSING CABINETS/CARTS		
CUP DISPENSERS		
VEGETABLE DISH DISPENSERS	2	
BOWL DISPENSERS	1	

8. Dining Room Equipment and Furnishings (Cont'd)

NOMENCLATURE	QUANTITY	REMARKS
ICE DISPENSERS		
TOASTERS	2	
BREAD DISPENSERS		
WASTE RECEPTACLES		
TRAY DISPENSERS	1	
MICROWAVE OVEN		
MENU BOARDS		
CUP AND GLASS DISPENSERS	4	
ICE CREAM CABINET - TOP LOADING		
PASTRY DISPLAY CABINET - ROTARY	1	
COCOA DISPENSERS	2	

FLATWARE DISPENSERS	1	
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9. Serving Lines - Main Entree Line.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS		
SIGN-IN COUNTER	2	
SILVERWARE DISPENSERS		
DINNER PLATE DISPENSERS	2	
SERVING LINE - HOT FOOD COUNTER	1	
HEAT LAMP ASSEMBLY		
PASS THRU HOT BOX	2	
PASS THRU COLD BOX	2	
FOOD PREP TABLE	1	
HAND WASHING SINK		
BREAD DISPENSERS	1	
BUTTER DISPENSERS		
SANDWICH UNIT/CABINET		
REFRIGERATOR/FREEZER REACH-IN	1	
PASTRY/DESSERT DISPLAY COUNTER	1	
MEAT CARVING STATION	1	

10. Fast Food/Carry-Out Serving Lines.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS	1	
SIGN-IN COUNTER		
FAST FOOD COUNTER	1	
GRILLS		
SANDWICH SLIDES		
FRENCH FRY BAGGING STATION		
SERVING LINE - HOT FOOD COUNTER		
PIZZA DISPLAY CASES	1	
ICE MAKER W/BIN	1	
REACH THROUGH COLD DISPLAY	1	

11. Specialty Bar (s) Servery.

NOMENCLATURE	QUANTITY	REMARKS
MENU BOARDS		
HOT FOOD BARS		
MOBILE OR STATIONARY HOT FOOD CABINET		
HOT/COLD FOOD BARS	1	
MOBILE OR STATIONARY COLD FOOD CABINET	2	
FOOD PREP TABLES		
SOUP CROCKS		

SERVING LINES - HOT FOOD BARS		
SERVING LINES -COLD FOOD BARS		
SPECIALTY CARTS (EXECUTIVE STYLE)	1	
HEAT LAMP ASSEMBLY		

12. Dishwashing Room (Scullery).

NOMENCLATURE	QUANTITY	REMARKS
DISHWASHER	2	
DISH AND SCRAPING SINK W/TABLE	2	
WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLE	2	
SOILED TRAY CONVEYER SYSTEM		
BUSSING CABINETS (for soiled trays)	1	
HAND WASHING SINKS		
2, 3 OR 4 COMPARTMENT SS SINKS	2	
WORK TABLE	3	
TRAY CART	1	

13. Pot and Pan washing Room (Pot Shack).

NOMENCLATURE	QUANTITY	REMARKS
POT AND PAN WASHER	1	
POT AND PAN - 2, 3 OR 4 COMPARTMENT SS SINKS	1	
SOILED POT AND PAN TABLES	1	
WASTE PULPER OR GARBAGE DISPOSAL W/SCRAPING TABLES	1	
DRAINING TABLES	1	
STORAGE SHELVES	5	
CLEAN POT AND PAN WORK TABLES		

14. Dry Subsistence Storage Room (Dry Stores Room).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS		
STORAGE SHELVES	13	
DUNNAGE RACKS	5	
WORK TABLES		
SCALES		
HAND TRUCKS (DOLLIES)	1	
PLATFORM (HAND) TRUCKS		
WALL LOCKER	1	
DESK, SINGLE PEDISTAL W/CHAIR	1	
WASTE RECEPTACLE	1	
CO2 RACK	2	

15. Refrigerated (Frozen and Chilled) Storage Areas (Walk-Ins).

NOMENCLATURE	QUANTITY	REMARKS
STORAGE RACKS		
STORAGE SHELVES	24	
DUNNAGE RACKS	6	
FOOD PREP TABLES		
SCALES		

16. Non-Food Item Storage Room (Property Room).

NOMENCLATURE	QUANTITY	REMARKS
DUNNAGE RACKS		
STORAGE SHELVES	6	
WASTE RECEPTACLES	1	
DESK WITH CHAIR (S)	3	
FILING CABINET	1	
WALL LOCKER	3	
CREDENZA	1	
TABLES, FOLDING	6	

17. Back-of-the-House (Employee) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS	4	
URINALS	2	
MIRRORS	4	
HAND SINKS	4	
PAPER TOWEL DISPENSERS	2	
SOAP DISPENSERS	2	
DEEP SINKS		
WASTE RECEPTACLES	3	
COAT/HAT RACKS		
WALL LOCKERS	23	
SHOWERS		
WATER FOUNTAIN		

18. Front-of-the-House (Patron) Restroom Furnishings and Equipment.

NOMENCLATURE	QUANTITY	REMARKS
TOILETS	4	
URINALS		
MIRRORS	4	
HAND SINKS	4	
PAPER TOWEL DISPENSERS	4	
SOAP DISPENSERS	4	
DEEP SINKS		
WASTE RECEPTACLES	4	
COAT/HAT RACKS		

WATER FOUNTAIN		
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19. Contractor Occupied Office Space (s).

NOMENCLATURE	QUANTITY	REMARKS
DESKS	5	
BOOKCASES	12	
FILING CABINETS	1	
WALL LOCKERS	1	
WASTE RECEPTACLES	4	
CALCULATORS	3	
PHONES	6	
TABLES	5	
CHAIRS		
DESK CHAIRS	5	
SOFA	1	
MENU BOARD	1	

20. Trash and Garbage Room (G. I. House)

NOMENCLATURE	QUANTITY	REMARKS
GI CAN WASHER/SANITIZER	1	
DUNNAGE RACKS	4	
GI CANS		
SWAB (MOP) RACKS	2	
SWAB (MOP) BUCKETS	4	
WORK TABLES		
STORAGE SHELVES	3	
RECYCLABLE CONTAINERS	2	
USED GREASE BARRELS OR DUMPSTER		
COAT RACK	2	

21. Outside Area.

NOMENCLATURE	QUANTITY	REMARKS
ENTRANCE MATS	6	
OUTSIDE DINING TABLES	14	
OUTSIDE DINING BENCHES OR CHAIRS	3	
WASTE RECEPTACLES	4	
TABLE UMBRELLAS	2	
BARBECUE GRILLS OR CHARCOAL PIT	2	
DUMPSTERS:		
WET		
DRY	4	
CARDBOARD ONLY		
COMPOSTABLE MATERIALS		
RECYCLABLE CONTAINERS	2	
OUTSIDE WALK-IN REFRIGERATOR		
ASH RECEPTACLES (BUTT CANS)	4	
SWAB (MOP) RACKS	2	

TECHNICAL EXHIBIT 4

**CLEANING FREQUENCY
REQUIREMENTS**

In order to view the document(s) cited above in electronic format follow the instructions below to access the documents on the Headquarters, Marine Corps website. You will also need to have Acrobat Reader software on your machine in order to open the files on the website.

Click on the site below. When you reach the screen that says "Welcome to Management and Oversight Branch" click on "Other Documents" Tab located above those words. If the Tab bar is not immediately visible on the screen place the pointer above the "Welcome" and hold down the left mouse button and drag it downward. This should bring up the tab bar. Once you see the tab bar double click the "Other Documents" tab. This should bring up the list of hyperlinked documents. Select "TE-4-WC-Links". This will bring up the icons for each document.

<http://www.hqmc.usmc.mil/LBWeb.nsf/MainB?OpenFrameset>

..\Linked documents\TE-4-CLNG FREQ-WC.xls

M00027-02-C-0002

TECHNICAL EXHIBIT - 4

CLEANING FREQUENCY REQUIREMENTS -

FULL FOOD SERVICE (FFS)

FREQUENCY CODES:

AG	CLEAN AS YOU GO
DA	MEALS
AM	AFTER MEALS
D	DAILY
W	WEEKLY
M	MONTHLY
TW	TWICE WEEKLY
TM	TWICE MONTHLY
Q	QUARTERLY

	Sweep all Floors or / and Vacuum all Carpets	Scrub Floors Thoroughly (all areas)	Wet Mop Floors Thoroughly (all areas)	Damp Mop Thoroughly (all areas)	Minor Preventive Maintenance (all areas)	All Trash Removal / Cleaning (all areas)	Spot Cleaning (all areas)	Dusting (all areas)
Saladroom Areas	DA	W	AG	AG	D	DA	AM	D
Serving Lines (Main and Fast Food Carry Out)	DA	W	AM	AM	D	DA	AM	D
Beverage Areas	DA	W	AM	AM	D	DA	AM	D
Salad Bar Areas	DA	W	AM	AM	D	DA	AM	D
Specialty Bars	DA	W	AM	AM	D	DA	AM	D
Dining Areas	AM	W	AM	AM	D	DA	AM	D
Entrances and Exits	AM	W	AM	AM	D	AG	AM	D
Hallways	DA	W	AM	AM	D	AG	AM	D
Non-Food Storage Areas	AG	W	D	D	D	AG	AM	D
Food Storage Areas	AG	W	D	D	D	AG	AM	D
Refrigerated Storage Areas	AG	W	D	D	D		AM	
Office Spaces	D	W	W	D	D	D	AM	D
Interior Trash Storage Areas	D	W	D	D	D	AM	AM	D
Restrooms and Locker Rooms (Employees)	AM	W	D	AM	D	AM	AM	D
Restrooms (Patrons)	AM	W	D	AM	D	AM	AM	D
Platform Receiving Areas (Loading Dock)	AG	D	D	D		AG	AM	
Exterior Trash/Garbage/Cardboard Dumpsters	AG	D				AM	AM	
Outside Areas	AM					AM	AM	

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TECHNICAL EXHIBIT - 4

CLEANING FREQUENCY REQUIREMENTS -

FULL FOOD SERVICE (FFS)

FREQUENCY CODES:

AG	CLEAN
DA	MEALS
AM	AFTER
D	DAILY
W	WEEKL
M	MONTH
TW	TWICE
TM	TWICE
Q	QUART

	Damp Wipe (all areas)	Thoroughly	All Metal and Wood Cleaning (all areas)	Clean All Walls and Doors (all areas)	Internal Glass Cleaning (all areas)	Clean Light Fixtures (all areas)	Thoroughly Clean all Planters Real or Plastic (all areas)	Clean Windows Thoroughly (all areas inside and out)	Clean Ceiling / Floor Fans Thoroughly (all areas)	Ducts, louvers, and Vents Cleaning	Thoroughly Clean all Bus Cabinets (all areas)	Polish all Stainless Steel	Clean all TVs, Stands, and Brackets (all areas)
Saladroom Areas	AM	D	W	DA	Q		Q	2M	M	AG	W		
Serving Lines (Main and Fast Food Carry Out)	AM	D	W	DA	Q	M		2M	M	AG	W		
Beverage Areas	AM	D	W	DA	Q	M		2M	M	AG	W		
Salad Bar Areas	AM	D	W	DA	Q	M		2M	M	AG	W		
Specialty Bars	AM	D	W	DA	Q	M		2M	M	AG	W		
Dining Areas	AM	D	D	DA	Q	M	Q	2M	M	D	W		W
Entrances and Exits	AM	D	D	DA	Q	M	AM	2M	M		W		
Hallways	AM	D	D	DA	Q			2M	M	AG	W		
Non-Food Storage Areas	AM	D	D	DA	Q		Q	2M	M	AG	W		
Food Storage Areas	AM	D	D	DA	Q	M	Q	2M	M	AG	W		
Refrigerated Storage Areas	AM	D	D	DA	Q			2M	M	AG	W		
Office Spaces	D	D	D	DA	Q	M	Q	2M	M		W		
Interior Trash Storage Areas	D	D	D	DA	Q	M	Q	2M	M	AG	W		
Restrooms and Locker Rooms (Employees)	AM	D	D	DA	Q	M		2M	M		W		
Restrooms (Patrons)	AM	D	D	DA	Q	M		2M	M		W		
Platform Receiving Areas (Loading Dock)			W		Q			2M	M	AG	W		
Exterior Trash/Garbage/Cardboard Dumpsters			M							AG			
Outside Areas			M		Q					AG			

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TECHNICAL EXHIBIT - 4

CLEANING FREQUENCY REQUIREMENTS -

FULL FOOD SERVICE (FFS)

FREQUENCY CODES:

AG	CLEAN
DA	MEALS
AM	AFTER
D	DAILY
W	WEEKL
M	MONTH
TW	TWICE
TM	TWICE
Q	QUART

Clean Trophy Cases (all areas)
Clean Air Curtains and Insect Control Units
Clean all Curtains and / or Venation Blinds (all areas)
Stripping Wax (all areas)
Wax and Buff Floors (all areas)
Clean all Floors Drains
Clean Safety Mats (all areas)

Saladroom Areas				Q	W 1. Wet mopping is not
Serving Lines (Main and Fast Food Carry Out)			Q	2W	Q W performed on wood floors.
Beverage Areas			Q	2W	Q W 2. Substitute washing for
Salad Bar Areas			Q	2W	Q W wet mopping on concrete
Specialty Bars			Q	2W	Q W floors.
Dining Areas	M	W	Q	2W	Q W 3. Spot cleaning to all type
Entrances and Exits		Q	W	Q	Q W floors.
Hallways		W	Q	2W	Q W 4. Damp mopping is not
Non-Food Storage Areas		W			Q W required if wet mopping is
Food Storage Areas		W			Q W to be done after meal..
Refrigerated Storage Areas		Q	W		Q W 5. Cleaning includes racks,
Office Spaces		W	Q	2W	Q W shelves, and dunnage in
Interior Trash Storage Areas					Q W storage and refrigeration
Restrooms and Locker Rooms (Employees)			Q	2W	Q W area.
Restrooms (Patrons)			Q	2W	Q W
Platform Receiving Areas (Loading Dock)					Q W
Exterior Trash/Garbage/Cardboard Dumpsters					Q W
Outside Areas					Q W

M00027-02-C-0002

TECHNICAL EXHIBIT - 4

**CLEANING FREQUENCY REQUIREMENTS -
Management & Mess Attendant (MM&A) Services**

FREQUENCY CODES:

AG	CLEAN AS YOU GO
DA	DURING & AFTER MEALS
AM	AFTER MEALS
D	DAILY
W	WEEKLY
M	MONTHLY
TW	TWICE WEEKLY
TM	TWICE MONTHLY
Q	QUARTERLY

	Sweep all Floors or / and Vacuum all Carpets	Scrub Floors Thoroughly (all areas)	Wet Mop Floors Thoroughly (all areas)	Damp Mop Thoroughly (all areas)	Minor Preventive Maintenance (all areas)	All Trash Removal / Cleaning (all areas)	Spot Cleaning (all areas)	Dusting (all areas)	Damp Wipe (all areas) Thoroughly	All Metal and Wood Cleaning (all areas)	Clean All Walls and Doors (all areas)	Internal Glass Cleaning (all areas)	Clean Light Fixtures (all areas)	Thoroughly Clean all Planters Real or Plastic (all areas)	Clean Windows Thoroughly (all areas inside and out)	Clean Ceiling / Floor Fans Thoroughly (all areas)
Saladroom Areas	DA	W	AG	AG	D	DA	AM	D	AM	D	W	DA	Q		Q	2M
Serving Lines	DA	W	AM	AM	D	DA	AM	D	AM	D	W	DA	Q	M		2M
Beverage Areas	DA	W	AM	AM	D	DA	AM	D	AM	D	W	DA	Q	M		2M
Salad Bar Areas	DA	W	AM	AM	D	DA	AM	D	AM	D	W	DA	Q	M		2M
Specialty Bars	DA	W	AM	AM	D	DA	AM	D	AM	D	W	DA	Q	M		2M
Dining Areas	AM	W	AM	AM	D	DA	AM	D	AM	D	D	DA	Q	M	Q	2M
Entrances and, Exits	AM	W	AM	AM	D	AG	AM	D	AM	D	D	DA	Q	M	AM	2M
Hallways	DA	W	AM	AM	D	AG	AM	D	AM	D	D	DA	Q		Q	2M
Non-Food Storage Areas	AG	W	D	D	D	AG	AM	D	AM	D	D	DA	Q	M	Q	2M
Food Storage Areas	AG	W	D	D	D	AG	AM	D	AM	D	D	DA	Q	M	Q	2M
Refrigerated Storage Areas	AG	W	D		D		AM		AM	D	D	DA	Q	M	Q	2M
Office Spaces	D	W	W	D	D	D	AM	D	D	D	D	DA	Q	M	Q	2M
Interior Trash Storage Areas	D	W	D	D	D	AM	AM	D	D	D	D	DA	Q	M	Q	2M
Restrooms And Locker Rooms (Employees)	AM	W	D	AM	D	AM	AM	D	AM	D	D	DA	Q	M		2M
Restrooms (Patrons)	AM	W	D	AM	D	AM	AM	D	AM	D	D	DA	Q	M		2M
Platform Receiving Areas (Loading Dock)	AG	D	D	D		AG	AM				W		Q			2M
Exterior Trash/Garbage/Cardboard Dumpsters	AG	D				AM	AM				M		Q			
Exterior Areas	AM					AM	AM				M		Q			

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TECHNICAL EXHIBIT - 4

**CLEANING FREQUENCY REQUIREMENTS -
Management & Mess Attendant (MM&A) Services**

FREQUENCY CODES:

AG	CLEAN AS YOU GO
DA	DURING & AFTER MEALS
AM	AFTER MEALS
D	DAILY
W	WEEKLY
M	MONTHLY
TW	TWICE WEEKLY
TM	TWICE MONTHLY
Q	QUARTERLY

	Sweep all Floors or / and Vacuum all Carpets	Scrub Floors Thoroughly (all areas)	Wet Mop Floors Thoroughly (all areas)	Ducts, louvers, and Vents Cleaning	Thoroughly Clean all Bus Cabinets (all areas)	Polish all Stainless Steel	Clean all TVs, Stands, and Brackets (all areas)	Clean Trophy Cases (all areas)	Clean Air Curtains and Insect Control Units	Clean all Curtains and / or Venation Blinds (all areas)	Stripping Wax (all areas)	Wax and Buff Floors (all areas)	Clean all Floors Drains	Clean Safety Mats (all areas)
Saladroom Areas	DA	W	AG	M	AG	W							Q	W 1. Wet mopping is not
Serving Lines	DA	W	AM	M	AG	W					Q	2W	Q	W performed on wood floors.
Beverage Areas	DA	W	AM	M	AG	W					Q	2W	Q	W 2. Substitute washing for
Salad Bar Areas	DA	W	AM	M	AG	W					Q	2W	Q	W wet mopping on concrete
Specialty Bars	DA	W	AM	M	AG	W					Q	2W	Q	W floors.
Dining Areas	AM	W	AM	M	D	W	W	M		W	Q	2W	Q	W 3. Spot cleaning to all type
Entrances and, Exits	AM	W	AM	M		W			Q	W	Q	2W	Q	W floors.
Hallways	DA	W	AM	M	AG	W				W	Q	2W	Q	W 4. Damp mopping is not
Non-Food Storage Areas	AG	W	D	M	AG	W				W			Q	W required if wet mopping is
Food Storage Areas	AG	W	D	M	AG	W				W			Q	W to be done after meal.
Refrigerated Storage Areas	AG	W	D	M	AG	W			Q	W			Q	W 5. Cleaning includes racks,
Office Spaces	D	W	W	M		W				W	Q	2W	Q	W shelves, and dunnage in
Interior Trash Storage Areas	D	W	D	M	AG	W							Q	W storage and refrigeration
Restrooms And Locker Rooms (Employees)	AM	W	D	M		W					Q	2W	Q	W area.
Restrooms (Patrons)	AM	W	D	M		W					Q	2W	Q	W
Platform Receiving Areas (Loading Dock)	AG	D	D	M	AG	W							Q	W
Exterior Trash/Garbage/Cardboard Dumpsters	AG	D			AG								Q	W
Exterior Areas	AM				AG								Q	W

M00027-02-C-0002

TECHNICAL EXHIBIT - 4

CLEANING FREQUENCY REQUIREMENTS -
Brig Messhall Mangement & Food Preparation (M&FP) Services

FREQUENCY CODES:

AG	CLEAN AS YOU GO
DA	MEALS
AM	AFTER MEALS
D	DAILY
W	WEEKLY
M	MONTHLY
TW	TWICE WEEKLY
TM	TWICE MONTHLY
Q	QUARTERLY

Food Prep Areas (Galley, Bakery & Fast Food)
Saladroom Areas
Non-Food Storage Areas
Food Storage Areas
Refrigerated Storage Areas
Office Spaces

Sweep all Floors or / and Vacuum all Carpets	Scrub Floors Thoroughly (all areas)	Wet Mop Floors Thoroughly (all areas)	Damp Mop Thoroughly (all areas)	Minor Preventive Maintenance (all areas)	All Trash Removal / Cleaning (all areas)	Spot Cleaning (all areas)	Dusting (all areas)	Damp Wipe (all areas) Thoroughly	All Metal and Wood Cleaning (all areas)	Clean All Walls and Doors (all areas)	Internal Glass Cleaning (all areas)	Clean Light Fixtures (all areas)
DA	W	AG	AG	D	DA	AM	D	AM	D	W	DA	Q
DA	W	AG	AG	D	DA	AM	D	AM	D	W	DA	Q
AG	W	D	D	D	AG	AM	D	AM	D	D	DA	Q
AG	W	D	D	D	AG	AM	D	AM	D	D	DA	Q
AG	W	D	D	D		AM		AM	D	D	DA	Q
D	W	W	D	D	D	AM	D	D	D	D	DA	Q

TECHNICAL EXHIBIT -5

MINOR PROPERTY LIST

In order to view the document(s) cited above in electronic format follow the instructions below to access the documents on the Headquarters, Marine Corps website. You will also need to have Acrobat Reader software on your machine in order to open the files on the website.

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<http://www.hqmc.usmc.mil/LBWeb.nsf/MainB?OpenFrameset>

..\Linked documents\TE-5-WC.xls

Command: MCAS MIRAMAR, CA

Messhall: Messhall #5500

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Bowl, Salad								
Bowl, Soup								
Bowl, Vegetable								
Butcher, Steel								
Can Opener (Table Mount)								
China Cap								
Colander								
Cover, Insert, Full Size								
Cover, Insert, Half Size								
Cup, Coffee, Glass								
Cup, Paper Hot								
Cutting Board								
Dishwasher, Rack, Cup								
Dishwasher, Rack, Flatware								
Dishwasher, Rack, Glass								
Dishwasher, Rack, Plate								
Dish, Sauce								
Dispenser, Napkin								
Dispenser, Sugar								
Dispenser, Toothpick								
Dough Cutter/Scraper								
Food Turner								
Fork, Table								
GI Can Lid Plastic								
GI Can Plastic, (32 Gal)								
Ice Cream Scoop (no. 12)								
Ice Cream Scoop (no. 6)								
Insert, 1/3 Length 4" Deep								
Insert, 1/3 Length 6" Deep								
Insert, Full 2" Deep								
Insert, Full 4" Deep								
Insert, Full 6" Deep								
Insert, Full Length 2" Deep								
Insert, Full Length 4" Deep								
Insert, Full Length 6" Deep								

Command: MCAS MIRAMAR, CA

Messhall: Messhall #5500

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Insert, Full Pref. 2" Deep								
Insert, Full Pref. 4" Deep								
Insert, Half Wide 2" Deep								
Insert, Half Wide 4" Deep								
Insert, Half Wide 6" Deep								
Knife, Boning								
knife, Cooks								
Knife, Paring								
Knife, Slicing								
Knife, Table								
Ladles, (1 Oz)								
Ladles, (2 Oz)								
Ladles, (4 Oz)								
Ladles, (6 Oz)								
Ladles, (8 Oz)								
Measuring Spoon Set								
Muffin Pan								
Paddle, Food Stirring								
Pad, Hot								
Pitchers, Measuring Cup								
Pitchers, Measuring Pint								
Pitchers, Measuring Quart								
Pitchers, Measuring 1/2 Gal								
Pitchers, Measuring Gallon								
Pizza Cutter Wheel								
Plate, Bread and Butter								
Plate, Eating 9"								
Plate, Paper								
Potato Peeler								
Roasting Pan, Full								
Rolling Pin								
Salad Crocks, Large								
Salad Crocks, Small								
Salt and Pepper Shaker Set								
Server Pie and Cake								

Command: MCAS MIRAMAR, CA

Messhall: Messhall #5500

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Shaping Stone (3-Way)								
Sheet Pans								
Sifter, Flour, Circular								
Skimmer, Kitchen								
Spoon, Serving, Slotted								
Spoon, Serving, Solid								
Spoon, Serving, Tablespoon								
Spoon, Serving, Tea								
Thermometer, Deep Fat								
Thermometer, Grill								
Thermometer, Meat								
Thermometer, Oven								
Thermometer, Pocket								
Thermometer, Refer								
Tongs, Metal 4"								
Tongs, Metal 6"								
Tongs, Metal 9"								
Tongs, Plastic, Large								
Tongs, Plastic, Small								
Tray, Trapezoid								
Tumbler, Glass (6 Oz)								
Tumbler, Glass (10 Oz)								
Whites, Shirts								
Whites, Trousers								
Whites, Aprons								
Wire Whip 48 Inch								
Wire Whip (Eggs)								
Wire Whip (Mixer)								

Command: MCB CAMP PENDLETON, CA
BRIDGEPORT

Messhall: Messhall # 3006

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Bowl, Salad		809						
Bowl, Soup		0						
Bowl, Vegetable		706						
Butcher, Steel		1						
Can Opener (Table Mount)		1						
China Cap		2						
Colander		4						
Cover, Insert, Full Size		40						
Cover, Insert, Half Size		28						
Cup, Coffee, Glass		680						
Cup, Paper Hot		875						
Cutting Board		2						
Dishwasher, Rack, Cup		10						
Dishwasher, Rack, Flatware		6						
Dishwasher, Rack, Glass		8						
Dishwasher, Rack, Plate		30						
Dish, Sauce		875						
Dispenser, Napkin		35						
Dispenser, Sugar		1						
Dispenser, Toothpick		12						
Dough Cutter/Scraper		7						
Food Turner		15						
Fork, Table		800						
GI Can Lid Plastic		5						
GI Can Plastic, (32 Gal)		7						
Ice Cream Scoop (no. 12)		7						
Ice Cream Scoop (no. 6)		5						
Insert, 1/3 Length 4" Deep		9						
Insert, 1/3 Length 6" Deep		9						
Insert, Full 2" Deep		12						
Insert, Full 4" Deep		12						
Insert, Full 6" Deep		12						
Insert, Full Length 2" Deep		19						
Insert, Full Length 4" Deep		16						

Command: MCB CAMP PENDLETON, CA
BRIDGEPORT

Messhall: Messhall # 3006

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Insert, Full Length 6" Deep		19						
Insert, Full Pref. 2" Deep		10						
Insert, Full Pref. 4" Deep		10						
Insert, Half Wide 2" Deep		10						
Insert, Half Wide 4" Deep		11						
Insert, Half Wide 6" Deep		12						
Knife, Boning		6						
knife, Cooks		13						
Knife, Paring		10						
Knife, Slicing		6						
Knife, Table		850						
Ladles, (1 Oz)		3						
Ladles, (2 Oz)		5						
Ladles, (4 Oz)		4						
Ladles, (6 Oz)		7						
Ladles, (8 Oz)		7						
Measuring Spoon Set		2						
Muffin Pan		4						
Paddle, Food Stirring		9						
Pad, Hot		11						
Pitchers, Measuring Cup		2						
Pitchers, Measuring Pint		2						
Pitchers, Measuring Quart		7						
Pitchers, Measuring 1/2 Gal		2						
Pitchers, Measuring Gallon		2						
Pizza Cutter Wheel		1						
Plate, Bread and Butter		850						
Plate, Eating 9"		995						
Plate, Paper		885						
Potato Peeler		2						
Roasting Pan, Full		10						
Rolling Pin		3						
Salad Crocks, Large		3						
Salad Crocks, Small		1						
Salt and Pepper Shaker Set		6						

Command: MCB CAMP PENDLETON, CA
BRIDGEPORT

Messhall: Messhall # 3006

ITEM	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Server Pie and Cake		45						
Shaping Stone (3-Way)		2						
Sheet Pans		40						
Sifter, Flour, Circular		3						
Skimmer, Kitchen		3						
Spoon, Serving, Slotted		12						
Spoon, Serving, Solid		2						
Spoon, Serving, Tablespoon		840						
Spoon, Serving, Tea		740						
Thermometer, Deep Fat		0						
Thermometer, Grill		0						
Thermometer, Meat		0						
Thermometer, Oven		0						
Thermometer, Pocket		20						
Thermometer, Refer		0						
Tongs, Metal 4"		4						
Tongs, Metal 6"		10						
Tongs, Metal 9"		5						
Tongs, Plastic, Large		1						
Tongs, Plastic, Small		1						
Tray, Trapezoid		841						
Tumbler, Glass (6 Oz)		0						
Tumbler, Glass (10 Oz)		850						
Whites, Shirts		210						
Whites, Trousers		135						
Whites, Aprons		40						
Wire Whip 48 Inch		3						
Wire Whip (Eggs)		7						
Wire Whip (Mixer)		3						
Fork, Meat		2						
GI Can Lid Plastic		5						
GI Can Lid, Metal		6						
GI Can, Metal (32 Gal)		7						
Ice Scoop, Metal		2						
Ice Scoop, Plastic		0						

Command: MCB CAMP PENDLETON, CA
BRIDGEPORT

Messhall: Messhall # 3006

ITEM	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
NOMENCLATURE								
Insert, 1/3, 2" Deep		20						
Insert, 1/3, 4" Deep		35						
Insert, 1/8, 4" Deep		0						
Insert, Lids 1/2, 2"		6						
Insert, Lids 1/2, 4"		0						
Insert, Lids Full		20						
Jugs, Vacuum (Juice)		0						
Knife, Cheese		1						
Knife, Slicing		10						
Ladles, Plastic (1oz)		0						
Ladles, Plastic (2oz)		50						
Scale, Baker		1						
Scale, Portion		1						
Spatula, Rubber		8						
Spoodle, 2oz		10						
Spoodle, 4oz		18						
Spoodle, 6oz		12						
Spoodle, 8oz		6						
Spoodle, Perf.		0						
Spoon, Plastic (1/2oz)		15						
Spoon, Plastic (1/4oz)		0						
Tongs, Plastic, 4"		0						
Tray, Compartment		0						
Tray, Rectangular		749						
Tumbler, Plastic		629						

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #13100

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Bowl, Salad		0						
Bowl, Soup		750						
Bowl, Vegetable		N/A						
Butcher, Steel		3						
Can Opener (Table Mount)		2						
China Cap		5						
Colander		5						
Cover, Insert, Full Size		43						
Cover, Insert, Half Size		23						
Cup, Coffee, Glass		350						
Cup, Paper Hot		1600						
Cutting Board		6						
Dishwasher, Rack, Cup		54						
Dishwasher, Rack, Flatware		10						
Dishwasher, Rack, Glass		68						
Dishwasher, Rack, Plate		20						
Dish, Sauce		600						
Dispenser, Napkin		86						
Dispenser, Sugar		0						
Dispenser, Toothpick		0						
Dough Cutter/Scraper		4						
Food Turner		6						
Fork, Table		792						
GI Can Lid Plastic		29						
GI Can Plastic, (32 Gal)		29						
Ice Cream Scoop (no. 12)		0						
Ice Cream Scoop (no. 6)		10						
Insert, 1/3 Length 4" Deep		10						
Insert, 1/3 Length 6" Deep		14						
Insert, Full 2" Deep		25						
Insert, Full 4" Deep		20						
Insert, Full 6" Deep		29						
Insert, Full Length 2" Deep		43						
Insert, Full Length 4" Deep		20						

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #13100

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Insert, Full Length 6" Deep		7						
Insert, Full Pref. 2" Deep		8						
Insert, Full Pref. 4" Deep		6						
Insert, Half Wide 2" Deep		0						
Insert, Half Wide 4" Deep		0						
Insert, Half Wide 6" Deep		0						
Knife, Boning		6						
knife, Cooks		12						
Knife, Paring		6						
Knife, Slicing		4						
Knife, Table		792						
Ladles, (1 Oz)		5						
Ladles, (2 Oz)		8						
Ladles, (4 Oz)		8						
Ladles, (6 Oz)		8						
Ladles, (8 Oz)		7						
Measuring Spoon Set		3						
Muffin Pan		15						
Paddle, Food Stirring		6						
Pad, Hot		5						
Pitchers, Measuring Cup		4						
Pitchers, Measuring Pint		4						
Pitchers, Measuring Quart		4						
Pitchers, Measuring 1/2 Gal		4						
Pitchers, Measuring Gallon		4						
Pizza Cutter Wheel		3						
Plate, Bread and Butter		700						
Plate, Eating 9"		759						
Plate, Paper		2400						
Potato Peeler		4						
Roasting Pan, Full		15						
Rolling Pin		4						
Salad Crocks, Large		32						
Salad Crocks, Small		25						
Salt and Pepper Shaker Set		0						

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #13100

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Server Pie and Cake		2						
Shaping Stone (3-Way)		3						
Sheet Pans		196						
Sifter, Flour, Circular		0						
Skimmer, Kitchen		3						
Spoon, Serving, Slotted		16						
Spoon, Serving, Solid		16						
Spoon, Serving, Tablespoon		330						
Spoon, Serving, Tea		792						
Thermometer, Deep Fat		2						
Thermometer, Grill		0						
Thermometer, Meat		6						
Thermometer, Oven		8						
Thermometer, Pocket		0						
Thermometer, Refer		8						
Tongs, Metal 4"		10						
Tongs, Metal 6"		20						
Tongs, Metal 9"		4						
Tongs, Plastic, Large		20						
Tongs, Plastic, Small		15						
Tray, Trapezoid		663						
Tumbler, Glass (6 Oz)		N/A						
Tumbler, Glass (10 Oz)		1126						
Whites, Shirts		N/A						
Whites, Trousers		N/A						
Whites, Aprons		N/A						
Wire Whip 48 Inch		N/A						
Wire Whip (Eggs)		3						
Wire Whip (Mixer)		2						
Fork, Meat		2						
GI Can Lid Plastic		5						
GI Can Lid, Metal		6						
GI Can, Metal (32 Gal)		7						
Ice Scoop, Metal		2						

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #13100

ITEM	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
NOMENCLATURE								
Ice Scoop, Plastic		0						
Insert, 1/3, 2" Deep		20						
Insert, 1/3, 4" Deep		35						
Insert, 1/8, 4" Deep		0						
Insert, Lids 1/2, 2"		6						
Insert, Lids 1/2, 4"		0						
Insert, Lids Full		20						
Jugs, Vacuum (Juice)		0						
Knife, Cheese		1						
Knife, Slicing		10						
Ladles, Plastic (1oz)		0						
Ladles, Plastic (2oz)		50						
Scale, Baker		1						
Scale, Portion		1						
Spatula, Rubber		8						
Spoodle, 2oz		10						
Spoodle, 4oz		18						
Spoodle, 6oz		12						
Spoodle, 8oz		6						
Spoodle, Perf.		0						
Spoon, Plastic (1/2oz)		15						
Spoon, Plastic (1/4oz)		0						
Tongs, Plastic, 4"		0						
Tray, Compartment		0						
Tray, Rectangular		749						
Tumbler, Plastic		629						

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #14036

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Bowl, Salad		0						
Bowl, Soup		371						
Bowl, Vegetable		0						
Butcher, Steel		3						
Can Opener (Table Mount)		2						
China Cap		2						
Colander		2						
Cover, Insert, Full Size		38						
Cover, Insert, Half Size		7						
Cup, Coffee, Glass		163						
Cup, Paper Hot		7000						
Cutting Board		5						
Dishwasher, Rack, Cup		8						
Dishwasher, Rack, Flatware		4						
Dishwasher, Rack, Glass		18						
Dishwasher, Rack, Plate		11						
Dish, Sauce		269						
Dispenser, Napkin		76						
Dispenser, Sugar		2						
Dispenser, Toothpick		0						
Dough Cutter/Scraper		2						
Food Turner		5						
Fork, Table		669						
GI Can Lid Plastic		8						
GI Can Plastic, (32 Gal)		8						
Ice Cream Scoop (no. 12)		4						
Ice Cream Scoop (no. 6)		2						
Insert, 1/3 Length 4" Deep		10						
Insert, 1/3 Length 6" Deep		8						
Insert, Full 2" Deep		25						
Insert, Full 4" Deep		12						
Insert, Full 6" Deep		14						
Insert, Full Length 2" Deep		43						
Insert, Full Length 4" Deep		25						

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #14036

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Insert, Full Length 6" Deep	15							
Insert, Full Pref. 2" Deep	12							
Insert, Full Pref. 4" Deep	8							
Insert, Half Wide 2" Deep	2							
Insert, Half Wide 4" Deep	18							
Insert, Half Wide 6" Deep	10							
Knife, Boning	2							
knife, Cooks	8							
Knife, Paring	2							
Knife, Slicing	2							
Knife, Table	850							
Ladles, (1 Oz)	23							
Ladles, (2 Oz)	13							
Ladles, (4 Oz)	3							
Ladles, (6 Oz)	3							
Ladles, (8 Oz)	7							
Measuring Spoon Set	5							
Muffin Pan	16							
Paddle, Food Stirring	8							
Pad, Hot	14							
Pitchers, Measuring Cup	0							
Pitchers, Measuring Pint	0							
Pitchers, Measuring Quart	18							
Pitchers, Measuring 1/2 Gal	3							
Pitchers, Measuring Gallon	11							
Pizza Cutter Wheel	3							
Plate, Bread and Butter	776							
Plate, Eating 9"	681							
Plate, Paper	4000							
Potato Peeler	4							
Roasting Pan, Full	8							
Rolling Pin	1							
Salad Crocks, Large	10							
Salad Crocks, Small	0							
Salt and Pepper Shaker Set	0							

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #14036

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Server Pie and Cake		2						
Shaping Stone (3-Way)		3						
Sheet Pans		123						
Sifter, Flour, Circular		1						
Skimmer, Kitchen		3						
Spoon, Serving, Slotted		14						
Spoon, Serving, Solid		5						
Spoon, Serving, Tablespoon		321						
Spoon, Serving, Tea		665						
Thermometer, Deep Fat		0						
Thermometer, Grill		0						
Thermometer, Meat		0						
Thermometer, Oven		14						
Thermometer, Pocket		16						
Thermometer, Refer		10						
Tongs, Metal 4"		1						
Tongs, Metal 6"		6						
Tongs, Metal 9"		3						
Tongs, Plastic, Large		0						
Tongs, Plastic, Small		168						
Tray, Trapezoid		476						
Tumbler, Glass (6 Oz)		0						
Tumbler, Glass (10 Oz)		710						
Whites, Shirts		91						
Whites, Trousers		140						
Whites, Aprons		40						
Wire Whip 48 Inch		0						
Wire Whip (Eggs)		6						
Wire Whip (Mixer)		3						
Fork, Meat		2						
GI Can Lid Plastic		5						
GI Can Lid, Metal		6						
GI Can, Metal (32 Gal)		7						
Ice Scoop, Metal		2						
Ice Scoop, Plastic		0						

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #14036

ITEM	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Insert, 1/3, 2" Deep		20						
Insert, 1/3, 4" Deep		35						
Insert, 1/8, 4" Deep		0						
Insert, Lids 1/2, 2"		6						
Insert, Lids 1/2, 4"		0						
Insert, Lids Full		20						
Jugs, Vacuum (Juice)		0						
Knife, Cheese		1						
Knife, Slicing		10						
Ladles, Plastic (1oz)		0						
Ladles, Plastic (2oz)		50						
Scale, Baker		1						
Scale, Portion		1						
Spatula, Rubber		8						
Spoodle, 2oz		10						
Spoodle, 4oz		18						
Spoodle, 6oz		12						
Spoodle, 8oz		6						
Spoodle, Perf.		0						
Spoon, Plastic (1/2oz)		15						
Spoon, Plastic (1/4oz)		0						
Tongs, Plastic, 4"		0						
Tray, Compartment		0						
Tray, Rectangular		749						
Tumbler, Plastic		629						

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall 520430

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Bowl, Salad	193							
Bowl, Soup (CAMBRO)	1404							
Bowl, Vegetable	0							
Butcher, Steel	3							
Can Opener (Table Mount)	4							
China Cap	3							
Colander	4							
Cover, Insert, Full Size	210							
Cover, Insert, Half Size	25							
Cup, Coffee, Glass	350							
Cup, Paper Hot	15000							
Cutting Board	8							
Dishwasher, Rack, Cup	60							
Dishwasher, Rack, Flatware	52							
Dishwasher, Rack, Glass	82							
Dishwasher, Rack, Plate	27							
Dish, Sauce	894							
Dispenser, Napkin	250							
Dispenser, Sugar	0							
Dispenser, Toothpick	0							
Dough Cutter/Scraper	4							
Food Turner	14							
Fork, Table	1350							
GI Can Lid Plastic	40							
GI Can Plastic, (32 Gal)	40							
Ice Cream Scoop (no. 12)	0							
Ice Cream Scoop (no. 6)	30							
Insert, 1/3 Length 4" Deep	0							
Insert, 1/3 Length 6" Deep	0							
Insert, Full 2" Deep	0							
Insert, Full 4" Deep	52							
Insert, Full 6" Deep	8							
Insert, Full Length 2" Deep	0							
Insert, Full Length 4" Deep	0							

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall 520430

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Insert, Full Length 6" Deep		0						
Insert, Full Pref. 2" Deep		50						
Insert, Full Pref. 4" Deep		50						
Insert, Half Wide 2" Deep		0						
Insert, Half Wide 4" Deep		0						
Insert, Half Wide 6" Deep		0						
Knife, Boning		15						
knife, Cooks		40						
Knife, Paring		20						
Knife, Slicing		40						
Knife, Table		1477						
Ladles, (1 Oz)		0						
Ladles, (2 Oz)		17						
Ladles, (4 Oz)		20						
Ladles, (6 Oz)		25						
Ladles, (8 Oz)		20						
Measuring Spoon Set		40						
Muffin Pan		10						
Paddle, Food Stirring		4						
Pad, Hot		22						
Pitchers, Measuring Cup		0						
Pitchers, Measuring Pint		1						
Pitchers, Measuring Quart		1						
Pitchers, Measuring 1/2 Gal		0						
Pitchers, Measuring Gallon		4						
Pizza Cutter Wheel		5						
Plate, Bread and Butter		675						
Plate, Eating 9"		505						
Plate, Paper		15000						
Potato Peeler		5						
Roasting Pan, Full		75						
Rolling Pin		5						
Salad Crocks, Large		120						
Salad Crocks, Small		0						
Salt and Pepper Shaker Set		233						

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall 520430

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Bowl, Salad	193							
Bowl, Soup (CAMBRO)	1404							
Bowl, Vegetable	0							
Butcher, Steel	3							
Can Opener (Table Mount)	4							
China Cap	3							
Colander	4							
Cover, Insert, Full Size	210							
Cover, Insert, Half Size	25							
Cup, Coffee, Glass	350							
Cup, Paper Hot	15000							
Cutting Board	8							
Dishwasher, Rack, Cup	60							
Dishwasher, Rack, Flatware	52							
Dishwasher, Rack, Glass	82							
Dishwasher, Rack, Plate	27							
Dish, Sauce	894							
Dispenser, Napkin	250							
Dispenser, Sugar	0							
Dispenser, Toothpick	0							
Dough Cutter/Scraper	4							
Food Turner	14							
Fork, Table	1350							
GI Can Lid Plastic	40							
GI Can Plastic, (32 Gal)	40							
Ice Cream Scoop (no. 12)	0							
Ice Cream Scoop (no. 6)	30							
Insert, 1/3 Length 4" Deep	0							
Insert, 1/3 Length 6" Deep	0							
Insert, Full 2" Deep	0							
Insert, Full 4" Deep	52							
Insert, Full 6" Deep	8							
Insert, Full Length 2" Deep	0							
Insert, Full Length 4" Deep	0							

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall 520430

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Insert, Full Length 6" Deep	0							
Insert, Full Pref. 2" Deep	50							
Insert, Full Pref. 4" Deep	50							
Insert, Half Wide 2" Deep	0							
Insert, Half Wide 4" Deep	0							
Insert, Half Wide 6" Deep	0							
Knife, Boning	15							
knife, Cooks	40							
Knife, Paring	20							
Knife, Slicing	40							
Knife, Table	1477							
Ladles, (1 Oz)	0							
Ladles, (2 Oz)	17							
Ladles, (4 Oz)	20							
Ladles, (6 Oz)	25							
Ladles, (8 Oz)	20							
Measuring Spoon Set	40							
Muffin Pan	10							
Paddle, Food Stirring	4							
Pad, Hot	22							
Pitchers, Measuring Cup	0							
Pitchers, Measuring Pint	1							
Pitchers, Measuring Quart	1							
Pitchers, Measuring 1/2 Gal	0							
Pitchers, Measuring Gallon	4							
Pizza Cutter Wheel	5							
Plate, Bread and Butter	675							
Plate, Eating 9"	505							
Plate, Paper	15000							
Potato Peeler	5							
Roasting Pan, Full	75							
Rolling Pin	5							
Salad Crocks, Large	120							
Salad Crocks, Small	0							
Salt and Pepper Shaker Set	233							

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall 520430

ITEM	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Server Pie and Cake		3						
Shaping Stone (3-Way)		3						
Sheet Pans		340						
Sifter, Flour, Circular		0						
Skimmer, Kitchen		0						
Spoon, Serving, Slotted		20						
Spoon, Serving, Solid		20						
Spoon, Serving, Tablespoon		595						
Spoon, Serving, Tea		1315						
Thermometer, Deep Fat		3						
Thermometer, Grill		0						
Thermometer, Meat		0						
Thermometer, Oven		23						
Thermometer, Pocket		50						
Thermometer, Refer		25						
Tongs, Metal 4"		0						
Tongs, Metal 6"		40						
Tongs, Metal 9"		0						
Tongs, Plastic, Large		0						
Tongs, Plastic, Small		65						
Tray, Trapezoid		369						
Tumbler, Glass (6 Oz)		0						
Tumbler, Glass (10 Oz)		1208						
Whites, Shirts		0						
Whites, Trousers		125						
Whites, Aprons		50						
Wire Whip 48 Inch		1						
Wire Whip (Eggs)		7						
Wire Whip (Mixer)		5						
Fork, Meat		2						
GI Can Lid Plastic		5						
GI Can Lid, Metal		6						
GI Can, Metal (32 Gal)		7						
Ice Scoop, Metal		2						
Ice Scoop, Plastic		0						

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall 520430

ITEM	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Insert, 1/3, 2" Deep		20						
Insert, 1/3, 4" Deep		35						
Insert, 1/8, 4" Deep		0						
Insert, Lids 1/2, 2"		6						
Insert, Lids 1/2, 4"		0						
Insert, Lids Full		20						
Jugs, Vacuum (Juice)		0						
Knife, Cheese		1						
Knife, Slicing		10						
Ladles, Plastic (1oz)		0						
Ladles, Plastic (2oz)		50						
Scale, Baker		1						
Scale, Portion		1						
Spatula, Rubber		8						
Spoodle, 2oz		10						
Spoodle, 4oz		18						
Spoodle, 6oz		12						
Spoodle, 8oz		6						
Spoodle, Perf.		0						
Spoon, Plastic (1/2oz)		15						
Spoon, Plastic (1/4oz)		0						
Tongs, Plastic, 4"		0						
Tray, Compartment		0						
Tray, Rectangular		749						
Tumbler, Plastic		629						

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #2403

ITEM	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Bowl, Salad	0							
Bowl, Soup	300							
Bowl, Vegetable	0							
Butcher, Steel	2							
Can Opener (Table Mount)	2							
China Cap	3							
Colander	5							
Cover, Insert, Full Size	8							
Cover, Insert, Half Size	20							
Cup, Coffee, Glass	270							
Cup, Paper Hot	3000							
Cutting Board	6							
Dishwasher, Rack, Cup	15							
Dishwasher, Rack, Flatware	10							
Dishwasher, Rack, Glass	29							
Dishwasher, Rack, Plate	0							
Dish, Sauce	500							
Dispenser, Napkin	36							
Dispenser, Sugar	0							
Dispenser, Toothpick	0							
Dough Cutter/Scraper	2							
Food Turner	8							
Fork, Table	422							
GI Can Lid Plastic	20							
GI Can Plastic, (32 Gal)	20							
Ice Cream Scoop (no. 12)	12							
Ice Cream Scoop (no. 6)	12							
Insert, 1/3 Length 4" Deep	14							
Insert, 1/3 Length 6" Deep	16							
Insert, Full 2" Deep	36							
Insert, Full 4" Deep	16							
Insert, Full 6" Deep	11							
Insert, Full Length 2" Deep	36							
Insert, Full Length 4" Deep	16							
Insert, Full Length 6" Deep	11							
Insert, Full Pref. 2" Deep	13							

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #2403

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Insert, Full Pref. 4" Deep	8							
Insert, Half Wide 2" Deep	6							
Insert, Half Wide 4" Deep	12							
Insert, Half Wide 6" Deep	0							
Knife, Boning	6							
knife, Cooks	13							
Knife, Paring	8							
Knife, Slicing	15							
Knife, Table	422							
Ladles, (1 Oz)	4							
Ladles, (2 Oz)	7							
Ladles, (4 Oz)	6							
Ladles, (6 Oz)	10							
Ladles, (8 Oz)	17							
Measuring Spoon Set	20							
Muffin Pan	10							
Paddle, Food Stirring	10							
Pad, Hot	8							
Pitchers, Measuring Cup	0							
Pitchers, Measuring Pint	2							
Pitchers, Measuring Quart	2							
Pitchers, Measuring 1/2 Gal	2							
Pitchers, Measuring Gallon	3							
Pizza Cutter Wheel	3							
Plate, Bread and Butter	329							
Plate, Eating 9"	405							
Plate, Paper	3000							
Potato Peeler	7							
Roasting Pan, Full	12							
Rolling Pin	1							
Salad Crocks, Large	36							
Salad Crocks, Small	36							
Salt and Pepper Shaker Set	43							
Server Pie and Cake	3							
Shaping Stone (3-Way)	2							
Sheet Pans	120							
Sifter, Flour, Circular	0							

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #2403

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Skimmer, Kitchen	2							
Spoon, Serving, Slotted	3							
Spoon, Serving, Solid	17							
Spoon, Serving, Tablespoon	176							
Spoon, Serving, Tea	422							
Thermometer, Deep Fat	0							
Thermometer, Grill	0							
Thermometer, Meat	9							
Thermometer, Oven	8							
Thermometer, Pocket	20							
Thermometer, Refer	17							
Tongs, Metal 4"	6							
Tongs, Metal 6"	7							
Tongs, Metal 9"	0							
Tongs, Plastic, Large	3							
Tongs, Plastic, Small	16							
Tray, Trapezoid	354							
Tumbler, Glass (6 Oz)	0							
Tumbler, Glass (10 Oz)	600							
Whites, Shirts	56							
Whites, Trousers	46							
Whites, Aprons	10							
Wire Whip 48 Inch	4							
Wire Whip (Eggs)	0							
Wire Whip (Mixer)	2							
Fork, Meat	2							
GI Can Lid Plastic	5							
GI Can Lid, Metal	6							
GI Can, Metal (32 Gal)	7							
Ice Scoop, Metal	2							
Ice Scoop, Plastic	0							
Insert, 1/3, 2" Deep	20							
Insert, 1/3, 4" Deep	35							
Insert, 1/8, 4" Deep	0							
Insert, Lids 1/2, 2"	6							
Insert, Lids 1/2, 4"	0							
Insert, Lids Full	20							

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #2403

ITEM	AUTHORIZED INITIAL	PURCHASES	SURVEYS	MONTHLY	CURRENT	AUTHORIZED	UNIT	TOTAL
NOMENCLATURE	ALLOWANCE INVENTORY	(+)	(-)	ENDING	MONTH	ALLOWANCE	PRICE	COST TO
				INVENTORY	LOSS/GAIN	OVER/SHORT		REPLACE
Jugs, Vacuum (Juice)	0							
Knife, Cheese	1							
Knife, Slicing	10							
Ladles, Plastic (1oz)	0							
Ladles, Plastic (2oz)	50							
Scale, Baker	1							
Scale, Portion	1							
Spatula, Rubber	8							
Spoodle, 2oz	10							
Spoodle, 4oz	18							
Spoodle, 6oz	12							
Spoodle, 8oz	6							
Spoodle, Perf.	0							
Spoon, Plastic (1/2oz)	15							
Spoon, Plastic (1/4oz)	0							
Tongs, Plastic, 4"	0							
Tray, Compartment	0							
Tray, Rectangular	749							
Tumbler, Plastic	629							

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #210702

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Bowl, Salad	2							
Bowl, Soup	750							
Bowl, Vegetable	0							
Butcher, Steel	0							
Can Opener (Table Mount)	3							
China Cap	0							
Colander	5							
Cover, Insert, Full Size	4							
Cover, Insert, Half Size	55							
Cup, Coffee, Glass	267							
Cup, Paper Hot	2250							
Cutting Board	4							
Dishwasher, Rack, Cup	23							
Dishwasher, Rack, Flatware	2							
Dishwasher, Rack, Glass	28							
Dishwasher, Rack, Plate	4							
Dish, Sauce	800							
Dispenser, Napkin	152							
Dispenser, Sugar	2							
Dispenser, Toothpick	20							
Dough Cutter/Scraper	6							
Food Turner	6							
Fork, Table	1088							
GI Can Lid Plastic	16							
GI Can Plastic, (32 Gal)	11							
Ice Cream Scoop (no. 12)	7							
Ice Cream Scoop (no. 6)	3							
Insert, 1/3 Length 4" Deep	5							
Insert, 1/3 Length 6" Deep	9							
Insert, Full 2" Deep	0							
Insert, Full 4" Deep	1							
Insert, Full 6" Deep	0							
Insert, Full Length 2" Deep	28							
Insert, Full Length 4" Deep	48							
Insert, Full Length 6" Deep	31							

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #210702

ITEM	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
NOMENCLATURE								
Insert, Full Pref. 2" Deep		10						
Insert, Full Pref. 4" Deep		6						
Insert, Half Wide 2" Deep		6						
Insert, Half Wide 4" Deep		27						
Insert, Half Wide 6" Deep		3						
Knife, Boning		5						
knife, Cooks		13						
Knife, Paring		3						
Knife, Slicing		4						
Knife, Table		1080						
Ladles, (1 Oz)		13						
Ladles, (2 Oz)		2						
Ladles, (4 Oz)		3						
Ladles, (6 Oz)		4						
Ladles, (8 Oz)		23						
Measuring Spoon Set		11						
Muffin Pan		34						
Paddle, Food Stirring		7						
Pad, Hot		6						
Pitchers, Measuring Cup		0						
Pitchers, Measuring Pint		0						
Pitchers, Measuring Quart		10						
Pitchers, Measuring 1/2 Gal		0						
Pitchers, Measuring Gallon		6						
Pizza Cutter Wheel		3						
Plate, Bread and Butter		800						
Plate, Eating 9"		1043						
Plate, Paper		1875						
Potato Peeler		2						
Roasting Pan, Full		28						
Rolling Pin		4						
Salad Crocks, Large		41						
Salad Crocks, Small		5						
Salt and Pepper Shaker Set		108						
Server Pie and Cake		5						
Shaping Stone (3-Way)		1						

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #210702

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Sheet Pans	320							
Sifter, Flour, Circular	0							
Skimmer, Kitchen	0							
Spoon, Serving, Slotted	13							
Spoon, Serving, Solid	12							
Spoon, Serving, Tablespoon	454							
Spoon, Serving, Tea	1080							
Thermometer, Deep Fat	0							
Thermometer, Grill	0							
Thermometer, Meat	0							
Thermometer, Oven	3							
Thermometer, Pocket	17							
Thermometer, Refer	3							
Tongs, Metal 4"	0							
Tongs, Metal 6"	27							
Tongs, Metal 9"	0							
Tongs, Plastic, Large	3							
Tongs, Plastic, Small	216							
Tray, Trapezoid	912							
Tumbler, Glass (6 Oz)	N/A							
Tumbler, CAMBRO	1400							
Whites, Shirts	195							
Whites, Trousers	215							
Whites, Aprons	0							
Wire Whip 48 Inch	0							
Wire Whip (Eggs)	7							
Wire Whip (Mixer)	1							
Fork, Meat	2							
GI Can Lid Plastic	5							
GI Can Lid, Metal	6							
GI Can, Metal (32 Gal)	7							
Ice Scoop, Metal	2							
Ice Scoop, Plastic	0							
Insert, 1/3, 2" Deep	20							
Insert, 1/3, 4" Deep	35							
Insert, 1/8, 4" Deep	0							

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #210702

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Insert, Lids 1/2, 2"	6							
Insert, Lids 1/2, 4"	0							
Insert, Lids Full	20							
Jugs, Vacuum (Juice)	0							
Knife, Cheese	1							
Knife, Slicing	10							
Ladles, Plastic (1oz)	0							
Ladles, Plastic (2oz)	50							
Scale, Baker	1							
Scale, Portion	1							
Spatula, Rubber	8							
Spoodle, 2oz	10							
Spoodle, 4oz	18							
Spoodle, 6oz	12							
Spoodle, 8oz	6							
Spoodle, Perf.	0							
Spoon, Plastic (1/2oz)	15							
Spoon, Plastic (1/4oz)	0							
Tongs, Plastic, 4"	0							
Tray, Compartment	0							
Tray, Rectangular	749							
Tumbler, Plastic	629							

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #33502

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Bowl, Salad	0							
Bowl, Soup	850							
Bowl, Vegetable	0							
Butcher, Steel	3							
Can Opener (Table Mount)	3							
China Cap	1							
Colander	2							
Cover, Insert, Full Size	32							
Cover, Insert, Half Size	33							
Cup, Coffee, Glass	600							
Cup, Paper Hot	0							
Cutting Board	14							
Dishwasher, Rack, Cup	45							
Dishwasher, Rack, Flatware	17							
Dishwasher, Rack, Glass	46							
Dishwasher, Rack, Plate	18							
Dish, Sauce	600							
Dispenser, Napkin	122							
Dispenser, Sugar	0							
Dispenser, Toothpick	0							
Dough Cutter/Scraper	3							
Food Turner	8							
Fork, Table	1000							
GI Can Lid Plastic	20							
GI Can Plastic, (32 Gal)	20							
Ice Cream Scoop (no. 12)	3							
Ice Cream Scoop (no. 6)	1							
Insert, 1/3 Length 4" Deep	13							
Insert, 1/3 Length 6" Deep	8							
Insert, Full 2" Deep	42							
Insert, Full 4" Deep	45							
Insert, Full 6" Deep	8							
Insert, Full Length 2" Deep	17							
Insert, Full Length 4" Deep	41							
Insert, Full Length 6" Deep	20							
Insert, Full Pref. 2" Deep	14							

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #33502

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Insert, Full Pref. 4" Deep	4							
Insert, Half Wide 2" Deep	12							
Insert, Half Wide 4" Deep	10							
Insert, Half Wide 6" Deep	11							
Knife, Boning	6							
knife, Cooks	9							
Knife, Paring	1							
Knife, Slicing	7							
Knife, Table	734							
Ladles, (1 Oz)	7							
Ladles, (2 Oz)	2							
Ladles, (4 Oz)	10							
Ladles, (6 Oz)	8							
Ladles, (8 Oz)	14							
Measuring Spoon Set	4							
Muffin Pan	24							
Paddle, Food Stirring	4							
Pad, Hot	15							
Pitchers, Measuring Cup	0							
Pitchers, Measuring Pint	0							
Pitchers, Measuring Quart	3							
Pitchers, Measuring 1/2 Gal	0							
Pitchers, Measuring Gallon	3							
Pizza Cutter Wheel	2							
Plate, Bread and Butter	892							
Plate, Eating 9"	1050							
Plate, Paper	4200							
Potato Peeler	4							
Roasting Pan, Full	31							
Rolling Pin	2							
Salad Crocks, Large	10							
Salad Crocks, Small	26							
Salt and Pepper Shaker Set	0							
Server Pie and Cake	3							
Shaping Stone (3-Way)	1							
Sheet Pans	222							
Sifter, Flour, Circular	0							

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #33502

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Skimmer, Kitchen		1						
Spoon, Serving, Slotted		10						
Spoon, Serving, Solid		14						
Spoon, Serving, Tablespoon		364						
Spoon, Serving, Tea		834						
Thermometer, Deep Fat		0						
Thermometer, Grill		0						
Thermometer, Meat		0						
Thermometer, Oven		16						
Thermometer, Pocket		12						
Thermometer, Refer		12						
Tongs, Metal 4"		4						
Tongs, Metal 6"		7						
Tongs, Metal 9"		20						
Tongs, Plastic, Large		22						
Tongs, Plastic, Small		120						
Tray, Trapezoid		750						
Tumbler, Glass (6 Oz)		0						
Tumbler, Glass (10 Oz)		1100						
Whites, Shirts		84						
Whites, Trousers		123						
Whites, Aprons		38						
Wire Whip 48 Inch		0						
Wire Whip (Eggs)		2						
Wire Whip (Mixer)		3						
Fork, Meat		2						
GI Can Lid Plastic		5						
GI Can Lid, Metal		6						
GI Can, Metal (32 Gal)		7						
Ice Scoop, Metal		2						
Ice Scoop, Plastic		0						
Insert, 1/3, 2" Deep		20						
Insert, 1/3, 4" Deep		35						
Insert, 1/8, 4" Deep		0						
Insert, Lids 1/2, 2"		6						
Insert, Lids 1/2, 4"		0						
Insert, Lids Full		20						

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #33502

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Jugs, Vacuum (Juice)		0						
Knife, Cheese		1						
Knife, Slicing		10						
Ladles, Plastic (1oz)		0						
Ladles, Plastic (2oz)		50						
Scale, Baker		1						
Scale, Portion		1						
Spatula, Rubber		8						
Spoodle, 2oz		10						
Spoodle, 4oz		18						
Spoodle, 6oz		12						
Spoodle, 8oz		6						
Spoodle, Perf.		0						
Spoon, Plastic (1/2oz)		15						
Spoon, Plastic (1/4oz)		0						
Tongs, Plastic, 4"		0						
Tray, Compartment		0						
Tray, Rectangular		749						
Tumbler, Plastic		629						

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #41358

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Bowl, Salad		0						
Bowl, Soup		500						
Bowl, Vegetable		3						
Butcher, Steel		4						
Can Opener (Table Mount)		3						
China Cap		1						
Colander		2						
Cover, Insert, Full Size		10						
Cover, Insert, Half Size		8						
Cup, Coffee, Glass		430						
Cup, Paper Hot		0						
Cutting Board		17						
Dishwasher, Rack, Cup		15						
Dishwasher, Rack, Flatware		20						
Dishwasher, Rack, Glass		45						
Dishwasher, Rack, Plate		30						
Dish, Sauce		750						
Dispenser, Napkin		160						
Dispenser, Sugar		0						
Dispenser, Toothpick		0						
Dough Cutter/Scraper		6						
Food Turner		20						
Fork, Table		976						
GI Can Lid Plastic		11						
GI Can Plastic, (32 Gal)		11						
Ice Cream Scoop (no. 12)		6						
Ice Cream Scoop (no. 6)		8						
Insert, 1/3 Length 4" Deep		3						
Insert, 1/3 Length 6" Deep		9						
Insert, Full 2" Deep		13						
Insert, Full 4" Deep		15						
Insert, Full 6" Deep		6						
Insert, Full Length 2" Deep		13						
Insert, Full Length 4" Deep		8						
Insert, Full Length 6" Deep		3						
Insert, Full Pref. 2" Deep		10						

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #41358

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Insert, Full Pref. 4" Deep		8						
Insert, Half Wide 2" Deep		2						
Insert, Half Wide 4" Deep		7						
Insert, Half Wide 6" Deep		3						
Knife, Boning		9						
knife, Cooks		7						
Knife, Paring		3						
Knife, Slicing		5						
Knife, Table		620						
Ladles, (1 Oz)		0						
Ladles, (2 Oz)		2						
Ladles, (4 Oz)		13						
Ladles, (6 Oz)		9						
Ladles, (8 Oz)		4						
Measuring Spoon Set		6						
Muffin Pan		17						
Paddle, Food Stirring		8						
Pad, Hot		200						
Pitchers, Measuring Cup		0						
Pitchers, Measuring Pint		0						
Pitchers, Measuring Quart		6						
Pitchers, Measuring 1/2 Gal		0						
Pitchers, Measuring Gallon		4						
Pizza Cutter Wheel		2						
Plate, Bread and Butter		822						
Plate, Eating 9"		784						
Plate, Paper		3500						
Potato Peeler		2						
Roasting Pan, Full		8						
Rolling Pin		2						
Salad Crocks, Large		30						
Salad Crocks, Small		45						
Salt and Pepper Shaker Set		86						
Server Pie and Cake		6						
Shaping Stone (3-Way)		14						
Sheet Pans		73						
Sifter, Flour, Circular		0						

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #41358

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Skimmer, Kitchen	0							
Spoon, Serving, Slotted	16							
Spoon, Serving, Solid	10							
Spoon, Serving, Tablespoon	305							
Spoon, Serving, Tea	812							
Thermometer, Deep Fat	0							
Thermometer, Grill	0							
Thermometer, Meat	0							
Thermometer, Oven	10							
Thermometer, Pocket	5							
Thermometer, Refer	9							
Tongs, Metal 4"	27							
Tongs, Metal 6"	10							
Tongs, Metal 9"	6							
Tongs, Plastic, Large	250							
Tongs, Plastic, Small	144							
Tray, Trapezoid	419							
Tumbler, Glass (6 Oz)	0							
Tumbler, Glass (10 Oz)	1032							
Whites, Shirts	79							
Whites, Trousers	30							
Whites, Aprons	45							
Wire Whip 48 Inch	3							
Wire Whip (Eggs)	2							
Wire Whip (Mixer)	2							
Fork, Meat	2							
GI Can Lid Plastic	5							
GI Can Lid, Metal	6							
GI Can, Metal (32 Gal)	7							
Ice Scoop, Metal	2							
Ice Scoop, Plastic	0							
Insert, 1/3, 2" Deep	20							
Insert, 1/3, 4" Deep	35							
Insert, 1/8, 4" Deep	0							
Insert, Lids 1/2, 2"	6							
Insert, Lids 1/2, 4"	0							
Insert, Lids Full	20							

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #41358

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Jugs, Vacuum (Juice)		0						
Knife, Cheese		1						
Knife, Slicing		10						
Ladles, Plastic (1oz)		0						
Ladles, Plastic (2oz)		50						
Scale, Baker		1						
Scale, Portion		1						
Spatula, Rubber		8						
Spoodle, 2oz		10						
Spoodle, 4oz		18						
Spoodle, 6oz		12						
Spoodle, 8oz		6						
Spoodle, Perf.		0						
Spoon, Plastic (1/2oz)		15						
Spoon, Plastic (1/4oz)		0						
Tongs, Plastic, 4"		0						
Tray, Compartment		0						
Tray, Rectangular		749						
Tumbler, Plastic		629						

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #62502

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Bowl, Salad	0							
Bowl, Soup	800							
Bowl, Vegetable	0							
Butcher, Steel	3							
Can Opener (Table Mount)	3							
China Cap	2							
Colander	4							
Cover, Insert, Full Size	8							
Cover, Insert, Half Size	50							
Cup, Coffee, Glass	313							
Cup, Paper Hot	2000							
Cutting Board	6							
Dishwasher, Rack, Cup	10							
Dishwasher, Rack, Flatware	10							
Dishwasher, Rack, Glass	36							
Dishwasher, Rack, Plate	12							
Dish, Sauce	1400							
Dispenser, Napkin	82							
Dispenser, Sugar	0							
Dispenser, Toothpick	0							
Dough Cutter/Scraper	3							
Food Turner	12							
Fork, Table	1082							
GI Can Lid Plastic	24							
GI Can Plastic, (32 Gal)	24							
Ice Cream Scoop (no. 12)	1							
Ice Cream Scoop (no. 6)	0							
Insert, 1/3 Length 4" Deep	0							
Insert, 1/3 Length 6" Deep	0							
Insert, Full 2" Deep	49							
Insert, Full 4" Deep	43							
Insert, Full 6" Deep	12							
Insert, Full Length 2" Deep	0							
Insert, Full Length 4" Deep	0							
Insert, Full Length 6" Deep	32							
Insert, Full Pref. 2" Deep	26							

TE-5-j-62502

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #62502

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Insert, Full Pref. 4" Deep		6						
Insert, Half Wide 2" Deep		12						
Insert, Half Wide 4" Deep		15						
Insert, Half Wide 6" Deep		12						
Knife, Boning		33						
knife, Cooks		5						
Knife, Paring		15						
Knife, Slicing		3						
Knife, Table		1082						
Ladles, (1 Oz)		7						
Ladles, (2 Oz)		4						
Ladles, (4 Oz)		8						
Ladles, (6 Oz)		13						
Ladles, (8 Oz)		30						
Measuring Spoon Set		2						
Muffin Pan		15						
Paddle, Food Stirring		6						
Pad, Hot		100						
Pitchers, Measuring Cup		4						
Pitchers, Measuring Pint		4						
Pitchers, Measuring Quart		4						
Pitchers, Measuring 1/2 Gal		2						
Pitchers, Measuring Gallon		2						
Pizza Cutter Wheel		2						
Plate, Bread and Butter		1100						
Plate, Eating 9"		1037						
Plate, Paper		2000						
Potato Peeler		6						
Roasting Pan, Full		91						
Rolling Pin		5						
Salad Crocks, Large		52						
Salad Crocks, Small		0						
Salt and Pepper Shaker Set		0						
Server Pie and Cake		2						
Shaping Stone (3-Way)		0						
Sheet Pans		261						
Sifter, Flour, Circular		0						

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #62502

ITEM	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
NOMENCLATURE								
Skimmer, Kitchen	11							
Spoon, Serving, Slotted	16							
Spoon, Serving, Solid	15							
Spoon, Serving, Tablespoon	451							
Spoon, Serving, Tea	1082							
Thermometer, Deep Fat	0							
Thermometer, Grill	0							
Thermometer, Meat	0							
Thermometer, Oven	0							
Thermometer, Pocket	3							
Thermometer, Refer	6							
Tongs, Metal 4"	0							
Tongs, Metal 6"	35							
Tongs, Metal 9"	0							
Tongs, Plastic, Large	10							
Tongs, Plastic, Small	20							
Tray, Trapezoid	907							
Tumbler, Glass (6 Oz)	0							
Tumbler, Glass (10 Oz)	1500							
Whites, Shirts	100							
Whites, Trousers	100							
Whites, Aprons	3							
Wire Whip 48 Inch	2							
Wire Whip (Eggs)	11							
Wire Whip (Mixer)	2							
Fork, Meat	2							
GI Can Lid Plastic	5							
GI Can Lid, Metal	6							
GI Can, Metal (32 Gal)	7							
Ice Scoop, Metal	2							
Ice Scoop, Plastic	0							
Insert, 1/3, 2" Deep	20							
Insert, 1/3, 4" Deep	35							
Insert, 1/8, 4" Deep	0							
Insert, Lids 1/2, 2"	6							
Insert, Lids 1/2, 4"	0							
Insert, Lids Full	20							

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #62502

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Jugs, Vacuum (Juice)		0						
Knife, Cheese		1						
Knife, Slicing		10						
Ladles, Plastic (1oz)		0						
Ladles, Plastic (2oz)		50						
Scale, Baker		1						
Scale, Portion		1						
Spatula, Rubber		8						
Spoodle, 2oz		10						
Spoodle, 4oz		18						
Spoodle, 6oz		12						
Spoodle, 8oz		6						
Spoodle, Perf.		0						
Spoon, Plastic (1/2oz)		15						
Spoon, Plastic (1/4oz)		0						
Tongs, Plastic, 4"		0						
Tray, Compartment		0						
Tray, Rectangular		749						
Tumbler, Plastic		629						

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #31611

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Bowl, Salad	400							
Bowl, Soup (CAMBRO)	800							
Bowl, Vegetable	348							
Butcher, Steel	0							
Can Opener (Table Mount)	6							
China Cap	5							
Colander	0							
Cover, Insert, Full Size	41							
Cover, Insert, Half Size	68							
Cup, Coffee, Glass	400							
Cup, Paper Hot	160							
Cutting Board	12							
Dishwasher, Rack, Cup	22							
Dishwasher, Rack, Flatware	25							
Dishwasher, Rack, Glass	41							
Dishwasher, Rack, Plate	39							
Dish, Sauce	400							
Dispenser, Napkin	325							
Dispenser, Sugar	150							
Dispenser, Toothpick	30							
Dough Cutter/Scraper	10							
Food Turner	25							
Fork, Table	2000							
GI Can Lid Plastic	74							
GI Can Plastic, (32 Gal)	52							
Ice Cream Scoop (no. 12)	8							
Ice Cream Scoop (no. 6)	12							
Insert, 1/3 Length 4" Deep	15							
Insert, 1/3 Length 6" Deep	19							
Insert, Full 2" Deep	68							
Insert, Full 4" Deep	42							
Insert, Full 6" Deep	121							
Insert, Full Length 2" Deep	0							
Insert, Full Length 4" Deep	0							
Insert, Full Length 6" Deep	0							
Insert, Full Pref. 2" Deep	16							

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #31611

ITEM	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
NOMENCLATURE								
Insert, Full Pref. 4" Deep		7						
Insert, Half Wide 2" Deep		0						
Insert, Half Wide 4" Deep		21						
Insert, Half Wide 6" Deep		19						
Knife, Boning		4						
knife, Cooks		10						
Knife, Paring		2						
Knife, Slicing		9						
Knife, Table	1868							
Ladles, (1 Oz)		0						
Ladles, (2 Oz)		15						
Ladles, (4 Oz)		18						
Ladles, (6 Oz)		21						
Ladles, (8 Oz)		17						
Measuring Spoon Set		0						
Muffin Pan		32						
Paddle, Food Stirring		6						
Pad, Hot		60						
Pitchers, Measuring Cup		0						
Pitchers, Measuring Pint		0						
Pitchers, Measuring Quart		14						
Pitchers, Measuring 1/2 Gal		3						
Pitchers, Measuring Gallon		8						
Pizza Cutter Wheel		7						
Plate, Bread and Butter		430						
Plate, Eating 9"		400						
Plate, Paper	1600							
Potato Peeler		10						
Roasting Pan, Full		135						
Rolling Pin		3						
Salad Crocks, Large		47						
Salad Crocks, Small		35						
Salt and Pepper Shaker Set		125						
Server Pie and Cake		15						
Shaping Stone (3-Way)		1						
Sheet Pans		338						
Sifter, Flour, Circular		0						

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #31611

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Skimmer, Kitchen	0							
Spoon, Serving, Slotted	34							
Spoon, Serving, Solid	31							
Spoon, Serving, Tablespoon	2000							
Spoon, Serving, Tea	400							
Thermometer, Deep Fat	0							
Thermometer, Grill	0							
Thermometer, Meat	0							
Thermometer, Oven	10							
Thermometer, Pocket	20							
Thermometer, Refer	20							
Tongs, Metal 4"	16							
Tongs, Metal 6"	12							
Tongs, Metal 9"	7							
Tongs, Plastic, Large	0							
Tongs, Plastic, Small	32							
Tray, Trapezoid	400							
Tumbler, Glass (6 Oz)	304							
Tumbler, CAMBRO (10 Oz)	2000							
Whites, Shirts	341							
Whites, Trousers	304							
Whites, Aprons	50							
Wire Whip 48 Inch	0							
Wire Whip (Eggs)	7							
Wire Whip (Mixer)	3							
TRAY, CAMBRO	1600							
Fork, Meat	2							
GI Can Lid Plastic	5							
GI Can Lid, Metal	6							
GI Can, Metal (32 Gal)	7							
Ice Scoop, Metal	2							
Ice Scoop, Plastic	0							
Insert, 1/3, 2" Deep	20							
Insert, 1/3, 4" Deep	35							
Insert, 1/8, 4" Deep	0							
Insert, Lids 1/2, 2"	6							
Insert, Lids 1/2, 4"	0							

TE-5-j-31611

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #31611

ITEM	AUTHORIZED INITIAL	PURCHASES	SURVEYS	MONTHLY	CURRENT	AUTHORIZED	UNIT	TOTAL
NOMENCLATURE	ALLOWANCE INVENTORY	(+)	(-)	ENDING	MONTH	ALLOWANCE	PRICE	COST TO
				INVENTORY	LOSS/GAIN	OVER/SHORT		REPLACE
Insert, Lids Full	20							
Jugs, Vacuum (Juice)	0							
Knife, Cheese	1							
Knife, Slicing	10							
Ladles, Plastic (1oz)	0							
Ladles, Plastic (2oz)	50							
Scale, Baker	1							
Scale, Portion	1							
Spatula, Rubber	8							
Spoodle, 2oz	10							
Spoodle, 4oz	18							
Spoodle, 6oz	12							
Spoodle, 8oz	6							
Spoodle, Perf.	0							
Spoon, Plastic (1/2oz)	15							
Spoon, Plastic (1/4oz)	0							
Tongs, Plastic, 4"	0							
Tray, Compartment	0							
Tray, Rectangular	749							
Tumbler, Plastic	629							

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #24100

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Bowl, Salad	1							
Bowl, Soup (CAMBRO)	250							
Bowl, Vegetable	0							
Butcher, Steel	1							
Can Opener (Table Mount)	2							
China Cap	1							
Colander	5							
Cover, Insert, Full Size	16							
Cover, Insert, Half Size	31							
Cup, Coffee, (CAMBRO)	250							
Cup, Paper Hot	1000							
Cutting Board	5							
Dishwasher, Rack, Cup	5							
Dishwasher, Rack, Flatware	25							
Dishwasher, Rack, Glass	5							
Dishwasher, Rack, Plate	13							
Dish, Sauce	0							
Dispenser, Napkin	50							
Dispenser, Sugar	0							
Dispenser, Toothpick	0							
Dough Cutter/Scraper	2							
Food Turner	7							
Fork, Table	300							
GI Can Lid Plastic	12							
GI Can Plastic, (32 Gal)	12							
Ice Cream Scoop (no. 12)	5							
Ice Cream Scoop (no. 6)	4							
Insert, 1/3 Length 4" Deep	12							
Insert, 1/3 Length 6" Deep	5							
Insert, Full 2" Deep	18							
Insert, Full 4" Deep	16							
Insert, Full 6" Deep	1							
Insert, Full Length 2" Deep	0							
Insert, Full Length 4" Deep	9							
Insert, Full Length 6" Deep	3							
Insert, Full Pref. 2" Deep	18							

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #24100

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Insert, Full Pref. 4" Deep	0							
Insert, Half Wide 2" Deep	0							
Insert, Half Wide 4" Deep	15							
Insert, Half Wide 6" Deep	5							
Knife, Boning	7							
knife, Cooks	3							
Knife, Paring	5							
Knife, Slicing	3							
Knife, Table	300							
Ladles, (1 Oz)	0							
Ladles, (2 Oz)	8							
Ladles, (4 Oz)	6							
Ladles, (6 Oz)	2							
Ladles, (8 Oz)	5							
Measuring Spoon Set	0							
Muffin Pan	16							
Paddle, Food Stirring	8							
Pad, Hot	4							
Pitchers, Measuring Cup	4							
Pitchers, Measuring Pint	4							
Pitchers, Measuring Quart	4							
Pitchers, Measuring 1/2 Gal	4							
Pitchers, Measuring Gallon	4							
Pizza Cutter Wheel	4							
Plate, B & B (CAMBRO)	250							
Plate, Eating 9"	0							
Plate, Paper	2250							
Potato Peeler	3							
Roasting Pan, Full	10							
Rolling Pin	2							
Salad Crocks, Large	0							
Salad Crocks, Small	40							
Salt and Pepper Shaker Set	0							
Server Pie and Cake	1							
Shaping Stone (3-Way)	1							
Sheet Pans	50							
Sifter, Flour, Circular	0							

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #24100

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Skimmer, Kitchen	3							
Spoon, Serving, Slotted	10							
Spoon, Serving, Solid	10							
Spoon, Serving, Tablespoon	50							
Spoon, Serving, Tea	300							
Thermometer, Deep Fat	0							
Thermometer, Grill	0							
Thermometer, Meat	1							
Thermometer, Oven	12							
Thermometer, Pocket	0							
Thermometer, Refer	6							
Tongs, Metal 4"	0							
Tongs, Metal 6"	10							
Tongs, Metal 9"	0							
Tongs, Plastic, Large	10							
Tongs, Plastic, Small	15							
Tray, Trapezoid	300							
Tumbler, Glass (6 Oz)	0							
Tumbler, Glass (10 Oz)	300							
Whites, Shirts	5							
Whites, Trousers	5							
Whites, Aprons	20							
Wire Whip 48 Inch	4							
Wire Whip (Eggs)	6							
Wire Whip (Mixer)	2							
Fork, Meat	2							
GI Can Lid Plastic	5							
GI Can Lid, Metal	6							
GI Can, Metal (32 Gal)	7							
Ice Scoop, Metal	2							
Ice Scoop, Plastic	0							
Insert, 1/3, 2" Deep	20							
Insert, 1/3, 4" Deep	35							
Insert, 1/8, 4" Deep	0							
Insert, Lids 1/2, 2"	6							
Insert, Lids 1/2, 4"	0							
Insert, Lids Full	20							

TE-5-j-24100

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #24100

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Jugs, Vacuum (Juice)		0						
Knife, Cheese		1						
Knife, Slicing		10						
Ladles, Plastic (1oz)		0						
Ladles, Plastic (2oz)		50						
Scale, Baker		1						
Scale, Portion		1						
Spatula, Rubber		8						
Spoodle, 2oz		10						
Spoodle, 4oz		18						
Spoodle, 6oz		12						
Spoodle, 8oz		6						
Spoodle, Perf.		0						
Spoon, Plastic (1/2oz)		15						
Spoon, Plastic (1/4oz)		0						
Tongs, Plastic, 4"		0						
Tray, Compartment		0						
Tray, Rectangular		749						
Tumbler, Plastic		629						

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #22186

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Bowl, Salad	1							
Bowl, Soup	400							
Bowl, Vegetable	0							
Butcher, Steel	1							
Can Opener (Table Mount)	2							
China Cap	1							
Colander	6							
Cover, Insert, Full Size	14							
Cover, Insert, Half Size	6							
Cup, Coffee, Glass	250							
Cup, Paper Hot	6000							
Cutting Board	9							
Dishwasher, Rack, Cup	35							
Dishwasher, Rack, Flatware	17							
Dishwasher, Rack, Glass	41							
Dishwasher, Rack, Plate	18							
Dish, Sauce	697							
Dispenser, Napkin	112							
Dispenser, Sugar	0							
Dispenser, Toothpick	2							
Dough Cutter/Scraper	6							
Food Turner	8							
Fork, Table	740							
GI Can Lid Plastic	30							
GI Can Plastic, (32 Gal)	30							
Ice Cream Scoop (no. 12)	6							
Ice Cream Scoop (no. 6)	7							
Insert, 1/3 Length 4" Deep	3							
Insert, 1/3 Length 6" Deep	51							
Insert, Full 2" Deep	20							
Insert, Full 4" Deep	58							
Insert, Full 6" Deep	18							
Insert, Full Length 2" Deep	27							
Insert, Full Length 4" Deep	38							
Insert, Full Length 6" Deep	11							
Insert, Full Pref. 2" Deep	46							

TE-5-j-22186

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #22186

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Insert, Full Pref. 4" Deep		0						
Insert, Half Wide 2" Deep		0						
Insert, Half Wide 4" Deep		6						
Insert, Half Wide 6" Deep		5						
Knife, Boning		9						
knife, Cooks		12						
Knife, Paring		11						
Knife, Slicing		9						
Knife, Table		740						
Ladles, (1 Oz)		17						
Ladles, (2 Oz)		5						
Ladles, (4 Oz)		8						
Ladles, (6 Oz)		10						
Ladles, (8 Oz)		8						
Measuring Spoon Set		6						
Muffin Pan		27						
Paddle, Food Stirring		5						
Pad, Hot		10						
Pitchers, Measuring Cup		0						
Pitchers, Measuring Pint		0						
Pitchers, Measuring Quart		2						
Pitchers, Measuring 1/2 Gal		0						
Pitchers, Measuring Gallon		8						
Pizza Cutter Wheel		3						
Plate, Bread and Butter		0						
Plate, Eating 9"		926						
Plate, Paper		4400						
Potato Peeler		8						
Roasting Pan, Full		30						
Rolling Pin		2						
Salad Crocks, Large		16						
Salad Crocks, Small		6						
Salt and Pepper Shaker Set		0						
Server Pie and Cake		3						
Shaping Stone (3-Way)		5						
Sheet Pans		177						
Sifter, Flour, Circular		1						

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #22186

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Skimmer, Kitchen		1						
Spoon, Serving, Slotted		16						
Spoon, Serving, Solid		12						
Spoon, Serving, Tablespoon		309						
Spoon, Serving, Tea		740						
Thermometer, Deep Fat		3						
Thermometer, Grill		3						
Thermometer, Meat		3						
Thermometer, Oven		3						
Thermometer, Pocket		3						
Thermometer, Refer		20						
Tongs, Metal 4"		21						
Tongs, Metal 6"		0						
Tongs, Metal 9"		0						
Tongs, Plastic, Large		0						
Tongs, Plastic, Small		35						
Tray, Trapezoid		620						
Tumbler, Glass (6 Oz)		n/a						
Tumbler, Glass (10 Oz)		1000						
Whites, Shirts		92						
Whites, Trousers		53						
Whites, Aprons		47						
Wire Whip 48 Inch		0						
Wire Whip (Eggs)		8						
Wire Whip (Mixer)		3						
Fork, Meat		2						
GI Can Lid Plastic		5						
GI Can Lid, Metal		6						
GI Can, Metal (32 Gal)		7						
Ice Scoop, Metal		2						
Ice Scoop, Plastic		0						
Insert, 1/3, 2" Deep		20						
Insert, 1/3, 4" Deep		35						
Insert, 1/8, 4" Deep		0						
Insert, Lids 1/2, 2"		6						
Insert, Lids 1/2, 4"		0						
Insert, Lids Full		20						

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #22186

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Jugs, Vacuum (Juice)		0						
Knife, Cheese		1						
Knife, Slicing		10						
Ladles, Plastic (1oz)		0						
Ladles, Plastic (2oz)		50						
Scale, Baker		1						
Scale, Portion		1						
Spatula, Rubber		8						
Spoodle, 2oz		10						
Spoodle, 4oz		18						
Spoodle, 6oz		12						
Spoodle, 8oz		6						
Spoodle, Perf.		0						
Spoon, Plastic (1/2oz)		15						
Spoon, Plastic (1/4oz)		0						
Tongs, Plastic, 4"		0						
Tray, Compartment		0						
Tray, Rectangular		749						
Tumbler, Plastic		629						

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall 53502

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Bowl, Salad	0							
Bowl, Soup	600							
Bowl, Vegetable	765							
Butcher, Steel	0							
Can Opener (Table Mount)	1							
China Cap	0							
Colander	6							
Cover, Insert, Full Size	58							
Cover, Insert, Half Size	30							
Cup, Coffee, Glass	300							
Cup, Paper Hot	5000							
Cutting Board	9							
Dishwasher, Rack, Cup	30							
Dishwasher, Rack, Flatware	4							
Dishwasher, Rack, Glass	28							
Dishwasher, Rack, Plate	31							
Dish, Sauce	900							
Dispenser, Napkin	98							
Dispenser, Sugar	9							
Dispenser, Toothpick	2							
Dough Cutter/Scraper	3							
Food Turner	9							
Fork, Table	924							
GI Can Lid Plastic	8							
GI Can Plastic, (32 Gal)	8							
Ice Cream Scoop (no. 12)	4							
Ice Cream Scoop (no. 6)	2							
Insert, 1/3 Length 4" Deep	28							
Insert, 1/3 Length 6" Deep	17							
Insert, Full 2" Deep	18							
Insert, Full 4" Deep	74							
Insert, Full 6" Deep	26							
Insert, Full Length 2" Deep	0							
Insert, Full Length 4" Deep	0							
Insert, Full Length 6" Deep	0							

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall 53502

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Insert, Full Pref. 2" Deep		15						
Insert, Full Pref. 4" Deep		0						
Insert, Half Wide 2" Deep		0						
Insert, Half Wide 4" Deep		9						
Insert, Half Wide 6" Deep		3						
Knife, Boning		1						
knife, Cooks		8						
Knife, Paring		2						
Knife, Slicing		6						
Knife, Table		924						
Ladles, (1 Oz)		8						
Ladles, (2 Oz)		19						
Ladles, (4 Oz)		5						
Ladles, (6 Oz)		6						
Ladles, (8 Oz)		15						
Measuring Spoon Set		1						
Muffin Pan		21						
Paddle, Food Stirring		5						
Pad, Hot		6						
Pitchers, Measuring Cup		0						
Pitchers, Measuring Pint		0						
Pitchers, Measuring Quart		4						
Pitchers, Measuring 1/2 Gal		0						
Pitchers, Measuring Gallon		11						
Pizza Cutter Wheel		2						
Plate, Bread and Butter		1000						
Plate, Eating 9"		886						
Plate, Paper		0						
Potato Peeler		2						
Roasting Pan, Full		19						
Rolling Pin		2						
Salad Crocks, Large		53						
Salad Crocks, Small		7						
Salt and Pepper Shaker Set		98						
Server Pie and Cake		5						
Shaping Stone (3-Way)		2						

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall 53502

ITEM	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
SHEET Pans	256							
Sifter, Flour, Circular	2							
Skimmer, Kitchen	3							
Spoon, Serving, Slotted	13							
Spoon, Serving, Solid	8							
Spoon, Serving, Tablespoon	339							
Spoon, Serving, Tea	924							
Thermometer, Deep Fat	0							
Thermometer, Grill	0							
Thermometer, Meat	1							
Thermometer, Oven	0							
Thermometer, Pocket	6							
Thermometer, Refer	6							
Tongs, Metal 4"	2							
Tongs, Metal 6"	8							
Tongs, Metal 9"	0							
Tongs, Plastic, Large	14							
Tongs, Plastic, Small	28							
Tray, Trapezoid	774							
Tumbler, Glass (6 Oz)	0							
Tumbler, Glass (10 Oz)	963							
Whites, Shirts	190							
Whites, Trousers	175							
Whites, Aprons	8							
Wire Whip 48 Inch	0							
Wire Whip (Eggs)	27							
Wire Whip (Mixer)	9							
Fork, Meat	2							
GI Can Lid Plastic	5							
GI Can Lid, Metal	6							
GI Can, Metal (32 Gal)	7							
Ice Scoop, Metal	2							
Ice Scoop, Plastic	0							
Insert, 1/3, 2" Deep	20							
Insert, 1/3, 4" Deep	35							
Insert, 1/8, 4" Deep	0							

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall 53502

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Insert, Lids 1/2, 2"		6						
Insert, Lids 1/2, 4"		0						
Insert, Lids Full		20						
Jugs, Vacuum (Juice)		0						
Knife, Cheese		1						
Knife, Slicing		10						
Ladles, Plastic (1oz)		0						
Ladles, Plastic (2oz)		50						
Scale, Baker		1						
Scale, Portion		1						
Spatula, Rubber		8						
Spoodle, 2oz		10						
Spoodle, 4oz		18						
Spoodle, 6oz		12						
Spoodle, 8oz		6						
Spoodle, Perf.		0						
Spoon, Plastic (1/2oz)		15						
Spoon, Plastic (1/4oz)		0						
Tongs, Plastic, 4"		0						
Tray, Compartment		0						
Tray, Rectangular		749						
Tumbler, Plastic		629						

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #43402

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Bowl, Salad		5						
Bowl, Soup		800						
Bowl, Vegetable		2						
Butcher, Steel		3						
Can Opener (Table Mount)		3						
China Cap		7						
Colander		12						
Cover, Insert, Full Size		25						
Cover, Insert, Half Size		10						
Cup, Coffee, Glass		276						
Cup, Paper Hot		1800						
Cutting Board		8						
Dishwasher, Rack, Cup		45						
Dishwasher, Rack, Flatware		17						
Dishwasher, Rack, Glass		46						
Dishwasher, Rack, Plate		18						
Dish, Sauce		1000						
Dispenser, Napkin		112						
Dispenser, Sugar		0						
Dispenser, Toothpick		0						
Dough Cutter/Scraper		4						
Food Turner		14						
Fork, Table		900						
GI Can Lid Plastic		28						
GI Can Plastic, (32 Gal)		25						
Ice Cream Scoop (no. 12)		5						
Ice Cream Scoop (no. 6)		7						
Insert, 1/3 Length 4" Deep		6						
Insert, 1/3 Length 6" Deep		0						
Insert, Full 2" Deep		132						
Insert, Full 4" Deep		117						
Insert, Full 6" Deep		37						
Insert, Full Length 2" Deep		6						
Insert, Full Length 4" Deep		37						
Insert, Full Length 6" Deep		7						

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Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #43402

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Insert, Full Pref. 2" Deep	44							
Insert, Full Pref. 4" Deep	1							
Insert, Half Wide 2" Deep	0							
Insert, Half Wide 4" Deep	0							
Insert, Half Wide 6" Deep	0							
Knife, Boning	7							
knife, Cooks	11							
Knife, Paring	0							
Knife, Slicing	0							
Knife, Table	800							
Ladles, (1 Oz)	6							
Ladles, (2 Oz)	13							
Ladles, (4 Oz)	18							
Ladles, (6 Oz)	15							
Ladles, (8 Oz)	21							
Measuring Spoon Set	1							
Muffin Pan	2							
Paddle, Food Stirring	7							
Pad, Hot	12							
Pitchers, Measuring Cup	0							
Pitchers, Measuring Pint	0							
Pitchers, Measuring Quart	4							
Pitchers, Measuring 1/2 Gal	0							
Pitchers, Measuring Gallon	7							
Pizza Cutter Wheel	2							
Plate, Bread and Butter	834							
Plate, Eating 9"	863							
Plate, Paper	0							
Potato Peeler	1102							
Roasting Pan, Full	35							
Rolling Pin	33							
Salad Crocks, Large	71							
Salad Crocks, Small	6							
Salt and Pepper Shaker Set	200							
Server Pie and Cake	0							
Shaping Stone (3-Way)	1							

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #43402

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Sheet Pans	234							
Sifter, Flour, Circular	2							
Skimmer, Kitchen	8							
Spoon, Serving, Slotted	8							
Spoon, Serving, Solid	14							
Spoon, Serving, Tablespoon	350							
Spoon, Serving, Tea	800							
Thermometer, Deep Fat	4							
Thermometer, Grill	4							
Thermometer, Meat	4							
Thermometer, Oven	4							
Thermometer, Pocket	5							
Thermometer, Refer	4							
Tongs, Metal 4"	2							
Tongs, Metal 6"	27							
Tongs, Metal 9"	2							
Tongs, Plastic, Large	0							
Tongs, Plastic, Small	0							
Tray, Trapezoid	559							
Tumbler, Glass (6 Oz)	N/A							
Tumbler, Glass (10 Oz)	1050							
Whites, Shirts	181							
Whites, Trousers	193							
Whites, Aprons	0							
Wire Whip 48 Inch	0							
Wire Whip (Eggs)	15							
Wire Whip (Mixer)	3							
Fork, Meat	2							
GI Can Lid Plastic	5							
GI Can Lid, Metal	6							
GI Can, Metal (32 Gal)	7							
Ice Scoop, Metal	2							
Ice Scoop, Plastic	0							
Insert, 1/3, 2" Deep	20							
Insert, 1/3, 4" Deep	35							
Insert, 1/8, 4" Deep	0							

Command: MCB CAMP PENDLETON, CA

Messhall: Messhall #43402

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Insert, Lids 1/2, 2"	6							
Insert, Lids 1/2, 4"	0							
Insert, Lids Full	20							
Jugs, Vacuum (Juice)	0							
Knife, Cheese	1							
Knife, Slicing	10							
Ladles, Plastic (1oz)	0							
Ladles, Plastic (2oz)	50							
Scale, Baker	1							
Scale, Portion	1							
Spatula, Rubber	8							
Spoodle, 2oz	10							
Spoodle, 4oz	18							
Spoodle, 6oz	12							
Spoodle, 8oz	6							
Spoodle, Perf.	0							
Spoon, Plastic (1/2oz)	15							
Spoon, Plastic (1/4oz)	0							
Tongs, Plastic, 4"	0							
Tray, Compartment	0							
Tray, Rectangular	749							
Tumbler, Plastic	629							

Command: MCAGCC 29 PALMS, CA

Messhall: Messhall #1420

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Bowl, Salad	1000							
Bowl, Soup								
Bowl, Vegetable								
Butcher, Steel	0							
Can Opener (Table Mount)	1							
China Cap	4							
Colander	5							
Cover, Insert, Full Size	19							
Cover, Insert, Half Size	20							
Cup, Coffee, Glass	650							
Cup, Paper Hot								
Cutting Board	4							
Dishwasher, Rack, Cup	47							
Dishwasher, Rack, Flatware	25							
Dishwasher, Rack, Glass	12							
Dishwasher, Rack, Plate	7							
Dish, Sauce	500							
Dispenser, Napkin	70							
Dispenser, Sugar	0							
Dispenser, Toothpick	0							
Dough Cutter/Scraper	5							
Food Turner	10							
Fork, Table	600							
GI Can Lid Metal	10							
GI Can Metal	10							
Ice Cream Scoop (no. 12)	0							
Ice Cream Scoop (no. 6)	3							
Insert, 1/3 Length 4" Deep	0							
Insert, 1/3 Length 6" Deep	0							
Insert, Full 2" Deep	96							
Insert, Full 4" Deep	51							
Insert, Full 6" Deep	7							
Insert, Full Length 2" Deep	0							
Insert, Full Length 4" Deep	19							
Insert, Full Length 6" Deep	0							

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Command: MCAGCC 29 PALMS, CA

Messhall: Messhall #1420

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Insert, Full Pref. 2" Deep	8							
Insert, Full Pref. 4" Deep	14							
Insert, Half Wide 2" Deep	4							
Insert, Half Wide 4" Deep	34							
Insert, Half Wide 6" Deep	9							
Knife, Boning	11							
knife, Cooks	6							
Knife, Paring	3							
Knife, Slicing	3							
Knife, Table	1000							
Ladles, (1 Oz)	0							
Ladles, (2 Oz)	12							
Ladles, (4 Oz)	11							
Ladles, (6 Oz)	5							
Ladles, (8 Oz)	8							
Measuring Spoon Set	0							
Muffin Pan	5							
Paddle, Food Stirring	5							
Pad, Hot	10							
Pitchers, Measuring Cup	6							
Pitchers, Measuring Pint	0							
Pitchers, Measuring Quart	5							
Pitchers, Measuring 1/2 Gal	0							
Pitchers, Measuring Gallon	5							
Pizza Cutter Wheel	0							
Plate, Bread and Butter								
Plate, Eating 9"								
Plate, Paper								
Potato Peeler	4							
Roasting Pan, Full	24							
Rolling Pin	1							
Salad Crocks, Large	65							
Salad Crocks, Small	41							
Salt and Pepper Shaker Set	0							
Server Pie and Cake	3							
Shaping Stone (3-Way)	0							

Command: MCAGCC 29 PALMS, CA

Messhall: Messhall #1420

ITEM NOMENCLATURE	AUTHORIZED*INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Sheet Pans		133						
Sifter, Flour, Circular		0						
Skimmer, Kitchen		3						
Spoon, Serving, Slotted		7						
Spoon, Serving, Solid		6						
Spoon, Serving, Tablespoon		300						
Spoon, Serving, Tea		700						
Thermometer, Deep Fat								
Thermometer, Grill								
Thermometer, Meat								
Thermometer, Oven		2						
Thermometer, Pocket								
Thermometer, Refer		15						
Tongs, Metal 4"								
Tongs, Metal 6"								
Tongs, Metal 9"		16						
Tongs, Plastic, Large		22						
Tongs, Plastic, Small		10						
Tray, Trapezoid								
Tumbler, Glass (6 Oz)		900						
Tumbler, Glass (10 Oz)		1600						
Whites, Shirts								
Whites, Trousers								
Whites, Aprons								
Wire Whip 48 Inch		4						
Wire Whip (Eggs)								
Wire Whip (Mixer)		2						
1/2 Long 6" Pans		4						
1/2 Long 2" Pans		4						
1/6 2" Pans		8						
Perf 1/2 Full 4"		34						
Perf 1/2 Full 2"		26						
Quart Dippers		4						
Ladle 72oz		1						
Ladle 64oz		1						

Command: MCAGCC 29 PALMS, CA

Messhall: Messhall #1420

ITEM	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
NOMENCLATURE		6						
Soup Containers		8						
Lids Round/Soup		60						
Plastic Ladles		2						
Fork, Meat		5						
GI Can Lid Plastic		6						
GI Can Lid, Metal		7						
GI Can, Metal (32 Gal)		2						
Ice Scoop, Metal		0						
Ice Scoop, Plastic		20						
Insert, 1/3, 2" Deep		35						
Insert, 1/3, 4" Deep		0						
Insert, 1/8, 4" Deep		6						
Insert, Lids 1/2, 2"		0						
Insert, Lids 1/2, 4"		20						
Insert, Lids Full		0						
Jugs, Vacuum (Juice)		1						
Knife, Cheese		10						
Knife, Slicing		0						
Ladles, Plastic (1oz)		50						
Ladles, Plastic (2oz)		1						
Scale, Baker		1						
Scale, Portion		8						
Spatula, Rubber		10						
Spoodle, 2oz		18						
Spoodle, 4oz		12						
Spoodle, 6oz		6						
Spoodle, 8oz		0						
Spoodle, Perf.		15						
Spoon, Plastic (1/2oz)		0						
Spoon, Plastic (1/4oz)		0						
Tongs, Plastic, 4"		0						
Tray, Compartment		749						
Tray, Rectangular		629						
Tumbler, Plastic								

Command: MCAGCC 29 PALMS, CA

Messhall: Messhall #1610

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Bowl, Salad	875							
Bowl, Soup	60							
Bowl, Vegetable								
Butcher, Steel	4							
Can Opener (Table Mount)	3							
China Cap	5							
Colander	11							
Cover, Insert, Full Size	56							
Cover, Insert, Half Size	37							
Cup, Coffee, Glass	1421							
Cup, Paper Hot								
Cutting Board	24							
Dishwasher, Rack, Cup								
Dishwasher, Rack, Flatware	25							
Dishwasher, Rack, Glass	72							
Dishwasher, Rack, Plate								
Dish, Sauce	932							
Dispenser, Napkin	91							
Dispenser, Sugar	0							
Dispenser, Toothpick	0							
Dough Cutter/Scraper	10							
Food Turner	15							
Fork, Table	2038							
GI Can, Lid, Metal	20							
GI Can Metal	20							
Ice Cream Scoop (no. 12)	3							
Ice Cream Scoop (no. 6)	4							
Insert, 1/3 Length 4" Deep	17							
Insert, 1/3 Length 6" Deep	3							
Insert, Full 2" Deep	115							
Insert, Full 4" Deep	58							
Insert, Full 6" Deep	6							
Insert, Full Length 2" Deep								
Insert, Full Length 4" Deep								
Insert, Full Length 6" Deep								

Command: MCAGCC 29 PALMS, CA

Messhall: Messhall #1610

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Insert, Full Pref. 2" Deep		16						
Insert, Full Pref. 4" Deep		21						
Insert, Half Wide 2" Deep		10						
Insert, Half Wide 4" Deep		8						
Insert, Half Wide 6" Deep		2						
Knife, Boning		7						
knife, Cooks		8						
Knife, Paring		9						
Knife, Slicing		1						
Knife, Table	216	9						
Ladles, (1 Oz)		3						
Ladles, (2 Oz)		3						
Ladles, (4 Oz)		47						
Ladles, (6 Oz)		4						
Ladles, (8 Oz)		61						
Measuring Spoon Set		5						
Muffin Pan		13						
Paddle, Food Stirring		10						
Pad, Hot		20						
Pitchers, Measuring Cup		6						
Pitchers, Measuring Pint		2						
Pitchers, Measuring Quart		2						
Pitchers, Measuring 1/2 Gal		8						
Pitchers, Measuring Gallon		4						
Pizza Cutter Wheel		2						
Plate, Bread and Butter	1368							
Plate, Eating 9"	1898							
Plate, Paper								
Potato Peeler		6						
Roasting Pan, Full		27						
Rolling Pin		2						
Salad Crocks, Large		63						
Salad Crocks, Small		6						
Salt and Pepper Shaker Set		56						
Server Pie and Cake		8						
Shaping Stone (3-Way)		0						

TE-5-k-1610

Command: MCAGCC 29 PALMS, CA

Messhall: Messhall #1610

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Sheet Pans	157							
Sifter, Flour, Circular	0							
Skimmer, Kitchen	6							
Spoon, Serving, Slotted	38							
Spoon, Serving, Solid	19							
Spoon, Serving, Tablespoon								
Spoon, Serving, Tea	649							
Thermometer, Deep Fat	1							
Thermometer, Grill								
Thermometer, Meat	0							
Thermometer, Oven	4							
Thermometer, Pocket	2							
Thermometer, Refer	17							
Tongs, Metal 4"	4							
Tongs, Metal 6"	21							
Tongs, Metal 9"	6							
Tongs, Plastic, Large								
Tongs, Plastic, Small	80							
Tray, Trapezoid	1232							
Tumbler, Glass (6 Oz)								
Tumbler, Glass (10 Oz)	3189							
Whites, Shirts	360							
Whites, Trousers	341							
Whites, Aprons	136							
Wire Whip 48 Inch	3							
Wire Whip (Eggs)								
Wire Whip (Mixer)	3							
1/2 Long 4" Pans	17							
1/2 Long 6" Pans	4							
1/2 Long 2" Pans	4							
1/6 2" Pans	8							
Perf 1/2 Full 4"	34							
Perf 1/2 Full 2"	26							
Quart Dippers	4							
Ladle 72oz	1							
Ladle 64oz	1							

Command: MCAGCC 29 PALMS, CA

Messhall: Messhall #1610

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Soup Containers	6							
Lids Round/Soup	8							
Plastic Ladles	60							
Fork, Meat	2							
GI Can Lid Plastic	5							
GI Can Lid, Metal	6							
GI Can, Metal (32 Gal)	7							
Ice Scoop, Metal	2							
Ice Scoop, Plastic	0							
Insert, 1/3, 2" Deep	20							
Insert, 1/3, 4" Deep	35							
Insert, 1/8, 4" Deep	0							
Insert, Lids 1/2, 2"	6							
Insert, Lids 1/2, 4"	0							
Insert, Lids Full	20							
Jugs, Vacuum (Juice)	0							
Knife, Cheese	1							
Knife, Slicing	10							
Ladles, Plastic (1oz)	0							
Ladles, Plastic (2oz)	50							
Scale, Baker	1							
Scale, Portion	1							
Spatula, Rubber	8							
Spoodle, 2oz	10							
Spoodle, 4oz	18							
Spoodle, 6oz	12							
Spoodle, 8oz	6							
Spoodle, Perf.	0							
Spoon, Plastic (1/2oz)	15							
Spoon, Plastic (1/4oz)	0							
Tongs, Plastic, 4"	0							
Tray, Compartment	0							
Tray, Rectangular	749							
Tumbler, Plastic	629							

Command: MCAGCC 29 PALMS, CA

Messhall: Messhall #1630

ITEM	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
12x18x6 Cambro		7						
12x18x9 Cambro		4						
18x26x15 Cambro		4						
18x26x9 Cambro		2						
18" Cambro Lids		7						
20qt Plastic Cambro		2						
26" Cambro Lids		6						
4qt Cambro Lids		10						
4qt Plastic Cambro		21						
Biscuit Cutter		3						
Bus Carts		4						
Cambro Tray Carts		2						
Can Opener (Table Mount)		1						
China Cap		0						
Coffee Thermos		6						
Colander		2						
Condiment Dispensers		1						
Cutting Board		11						
Dishwasher Rack Flatware		1						
Dishwasher Rack for sheet		2						
Pans								
Dishwasher, Rack, Flat		1						
Dishwasher, Rack, Plate		2						
Dispenser, Napkin		4						
Dough Cutter/Scraper		2						
Food Turner		10						
GI Can Lid Plastic		4						
GI Can Plastic, (32 Gal)		4						
Insert 1/2 Full Length 2"		2						
Deep								
Insert 1/2 Full Length 4"		0						
Deep								
Insert 1/2 Pref. 4" Deep		2						
Insert Full Plastic 4" Deep		26						
Insert, 1/3 Length 2" Deep		2						

Command: MCAGCC 29 PALMS, CA

Messhall: Messhall #1630

ITEM	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
NOMENCLATURE								
Insert, 1/3 Length 4" Deep		24						
Insert, 1/3 Length 6" Deep		26						
Insert, 1/6 Length 2" Deep		1						
Insert, 1/6 Length 4" Deep		4						
Insert, 1/6 Length 6" Deep		21						
Insert, Full 2" Deep		12						
Insert, Full 4" Deep		28						
Insert, Full 6" Deep		4						
Insert, Full Pref. 2" Deep		0						
Insert, Full Pref. 4" Deep		7						
Insert, Half Wide 4" Deep		19						
Insert, Half Wide 6" Deep		7						
Knife, Boning		3						
knife, Cooks		6						
Knife, Paring		1						
Knife, Slicing		5						
Ladles, (1 Oz)		3						
Ladles, (10 Oz)		2						
Ladles, (2 Oz)		9						
Ladles, (4 Oz)		3						
Ladles, (8 Oz)		18						
Lid Dispensers		2						
Lids 1/2 Full Length Plastic		11						
Lids 1/2 Wide Metal		22						
Lids 1/3 Metal		2						
Lids Full Metal		14						
Lids Full Plastic		22						
Measuring Spoon Set		2						
Meat Forks		8						
Mixing Bowl (Mixer)		1						
Muffin Pan		0						
Paddle (Mixer)		1						
Paddle, Food Stirring		5						
Pad, Hot		0						
Pizza Cutter Wheel		0						
Pizza Knife		1						

Command: MCAGCC 29 PALMS, CA

Messhall: Messhall #1630

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Pizza Screens		17						
Pizza Spatula		1						
Pizza Trays		16						
Potato Peeler		1						
Quart Dippers		2						
Roasting Pan, Full		2						
Rolling Pin		1						
Rubber Spatula		4						
Salad Bowl, Plastic Large		3						
Salad Crocks, Metal		29						
Salad Crocks, Small		11						
Server Pie and Cake		0						
Sheet Pan Racks		5						
Sheet Pans		130						
Skimmer, Kitchen		3						
Soup Crock		19						
Soup Crock Lids		40						
Spoon Serving Slotted Plastic		22						
Spoon, Serving, Slotted		2						
Spoon, Serving, Solid		4						
Straw Dispensers		2						
Thermometer, Oven		2						
Thermometer, Pocket		0						
Thermometer, Refer		14						
Tongs, Metal 4"		1						
Tongs, Metal 6"		16						
Tongs, Metal 9"		1						
Tongs, Plastic, Small		38						
Tray, Trapezoid		396						
Water Pitchers		4						
Wire Whip (Eggs)		3						
Wire Whip (Mixer)		1						
Tumbler, Glass (10 Oz)		1600						
Whites, Shirts								
Whites, Trousers								
Whites, Aprons								

Command: MCAGCC 29 PALMS, CA

Messhall: Messhall #1630

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Wire Whip 48 Inch	4							
Wire Whip (Eggs)								
Wire Whip (Mixer)	2							
1/2 Long 6" Pans	4							
1/2 Long 2" Pans	4							
1/6 2" Pans	8							
Perf 1/2 Full 4"	34							
Perf 1/2 Full 2"	26							
Quart Dippers	4							
Ladle 72oz	1							
Ladle 64oz	1							
Soup Containers	6							
Lids Round/Soup	8							
Plastic Ladles	60							
Fork, Meat	2							
GI Can Lid Plastic	5							
GI Can Lid, Metal	6							
GI Can, Metal (32 Gal)	7							
Ice Scoop, Metal	2							
Ice Scoop, Plastic	0							
Insert, 1/3, 2" Deep	20							
Insert, 1/3, 4" Deep	35							
Insert, 1/8, 4" Deep	0							
Insert, Lids 1/2, 2"	6							
Insert, Lids 1/2, 4"	0							
Insert, Lids Full	20							
Jugs, Vacuum (Juice)	0							
Knife, Cheese	1							
Knife, Slicing	10							
Ladles, Plastic (1oz)	0							
Ladles, Plastic (2oz)	50							
Scale, Baker	1							
Scale, Portion	1							
Spatula, Rubber	8							
Spoodle, 2oz	10							
Spoodle, 4oz	18							

Command: MCAGCC 29 PALMS, CA

Messhall: Messhall #1630

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Spoodle, 6oz		12						
Spoodle, 8oz		6						
Spoodle, Perf.		0						
Spoon, Plastic (1/2oz)		15						
Spoon, Plastic (1/4oz)		0						
Tongs, Plastic, 4"		0						
Tray, Compartment		0						
Tray, Rectangular		749						
Tumbler, Plastic		629						

Command: MCAGCC 29 PALMS, CA

Messhall: Messhall #1650

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Bowl, Salad		405						
Bowl, Soup		5204						
Bowl, Vegetable		3						
Butcher, Steel		2						
Can Opener (Table Mount)		4						
China Cap		2						
Colander		42						
Cover, Insert, Full Size		42						
Cover, Insert, Half Size		1648						
Cup, Coffee, Glass								
Cup, Paper Hot		7						
Cutting Board		27						
Dishwasher, Rack, Cup		17						
Dishwasher, Rack, Flatware		26						
Dishwasher, Rack, Glass		12						
Dishwasher, Rack, Plate								
Dish, Sauce		97						
Dispenser, Napkin								
Dispenser, Sugar								
Dispenser, Toothpick		4						
Dough Cutter/Scraper								
Food Turner		4096						
Fork, Table								
GI Can Lid Plastic								
GI Can Plastic, (32 Gal)		15						
Ice Cream Scoop (no. 12)		3						
Ice Cream Scoop (no. 6)								
Insert, 1/3 Length 4" Deep								
Insert, 1/3 Length 6" Deep								
Insert, Full 2" Deep		48						
Insert, Full 4" Deep		43						
Insert, Full 6" Deep								
Insert, Full Length 2" Deep		36						
Insert, Full Length 4" Deep		36						
Insert, Full Length 6" Deep								

Command: MCAGCC 29 PALMS, CA

Messhall: Messhall #1650

ITEM	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Insert, Full Pref. 2" Deep	12							
Insert, Full Pref. 4" Deep	12							
Insert, Half Wide 2" Deep								
Insert, Half Wide 4" Deep								
Insert, Half Wide 6" Deep								
Knife, Boning	18							
knife, Cooks	18							
Knife, Paring	24							
Knife, Slicing	6							
Knife, Table	3110							
Ladles, (1 Oz)	24							
Ladles, (2 Oz)	4							
Ladles, (4 Oz)	25							
Ladles, (6 Oz)	18							
Ladles, (8 Oz)	18							
Measuring Spoon Set	30							
Muffin Pan	6							
Paddle, Food Stirring	6							
Pad, Hot	15							
Pitchers, Measuring Cup	4							
Pitchers, Measuring Pint								
Pitchers, Measuring Quart	4							
Pitchers, Measuring 1/2 Gal	3							
Pitchers, Measuring Gallon	4							
Pizza Cutter Wheel	2							
Plate, Bread and Butter	3770							
Plate, Eating 9"	2700							
Plate, Paper	4800							
Potato Peeler	18							
Roasting Pan, Full	12							
Rolling Pin	1							
Salad Crocks, Large	38							
Salad Crocks, Small	36							
Salt and Pepper Shaker Set	200							
Server Pie and Cake	12							
Shaping Stone (3-Way)								

Command: MCAGCC 29 PALMS, CA

Messhall: Messhall #1650

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Sheet Pans	242							
Sifter, Flour, Circular	2							
Skimmer, Kitchen								
Spoon, Serving, Slotted	25							
Spoon, Serving, Solid	24							
Spoon, Serving, Tablespoon	21							
Spoon, Serving, Tea	3936							
Thermometer, Deep Fat								
Thermometer, Grill								
Thermometer, Meat								
Thermometer, Oven								
Thermometer, Pocket								
Thermometer, Refer								
Tongs, Metal 4"	38							
Tongs, Metal 6"	36							
Tongs, Metal 9"	42							
Tongs, Plastic, Large	0							
Tongs, Plastic, Small	0							
Tray, Trapezoid	2705							
Tumbler, Glass (6 Oz)	1884							
Tumbler, Glass (10 Oz)								
Whites, Shirts								
Whites, Trousers								
Whites, Aprons								
Wire Whip 48 Inch	1							
Wire Whip (Eggs)	11							
Wire Whip (Mixer)	2							
1/2 Long 6" Pans	4							
1/2 Long 2" Pans	4							
1/6 2" Pans	8							
Perf 1/2 Full 4"	34							
Perf 1/2 Full 2"	26							
Quart Dippers	4							
Ladle 72oz	1							
Ladle 64oz	1							
Soup Containers	6							

Command: MCAGCC 29 PALMS, CA

Messhall: Messhall #1650

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Lids Round/Soup	8							
Plastic Ladles	60							
Fork, Meat	2							
GI Can Lid Plastic	5							
GI Can Lid, Metal	6							
GI Can, Metal (32 Gal)	7							
Ice Scoop, Metal	2							
Ice Scoop, Plastic	0							
Insert, 1/3, 2" Deep	20							
Insert, 1/3, 4" Deep	35							
Insert, 1/8, 4" Deep	0							
Insert, Lids 1/2, 2"	6							
Insert, Lids 1/2, 4"	0							
Insert, Lids Full	20							
Jugs, Vacuum (Juice)	0							
Knife, Cheese	1							
Knife, Slicing	10							
Ladles, Plastic (1oz)	0							
Ladles, Plastic (2oz)	50							
Scale, Baker	1							
Scale, Portion	1							
Spatula, Rubber	8							
Spoodle, 2oz	10							
Spoodle, 4oz	18							
Spoodle, 6oz	12							
Spoodle, 8oz	6							
Spoodle, Perf.	0							
Spoon, Plastic (1/2oz)	15							
Spoon, Plastic (1/4oz)	0							
Tongs, Plastic, 4"	0							
Tray, Compartment	0							
Tray, Rectangular	749							
Tumbler, Plastic	629							

Command: MCAS YUMA, AZ

Messhall: Messhall #710

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Bowl, Salad	15							
Bowl, Soup	500							
Bowl, Vegetable	500							
Butcher, Steel								
Can Opener (Table Mount)	1							
China Cap	3							
Colander	6							
Cover, Insert, Full Size	42							
Cover, Insert, Half Size	13							
Cup, Coffee, Glass	100							
Cup, Paper Hot								
Cutting Board	7							
Dishwasher, Rack, Cup	20							
Dishwasher, Rack, Flatware	6							
Dishwasher, Rack, Glass								
Dishwasher, Rack, Plate								
Dish, Sauce								
Dispenser, Napkin	130							
Dispenser, Sugar								
Dispenser, Toothpick								
Dough Cutter/Scraper	6							
Food Turner	8							
Fork, Table	700							
GI Can Lid Plastic	20							
GI Can Plastic, (32 Gal)	20							
Ice Cream Scoop (no. 12)								
Ice Cream Scoop (no. 6)	6							
Insert, 1/3 Length 4" Deep	5							
Insert, 1/3 Length 6" Deep	5							
Insert, Full 2" Deep	34							
Insert, Full 4" Deep	34							
Insert, Full 6" Deep	34							
Insert, Full Length 2" Deep	34							
Insert, Full Length 4" Deep	34							
Insert, Full Length 6" Deep	34							

Command: MCAS YUMA, AZ

Messhall: Messhall #710

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Insert, Full Pref. 2" Deep	6							
Insert, Full Pref. 4" Deep	2							
Insert, Half Wide 2" Deep	4							
Insert, Half Wide 4" Deep	6							
Insert, Half Wide 6" Deep	6							
Knife, Boning	1							
knife, Cooks	12							
Knife, Paring								
Knife, Slicing	2							
Knife, Table	500							
Ladles, (1 Oz)	14							
Ladles, (2 Oz)	14							
Ladles, (4 Oz)	14							
Ladles, (6 Oz)	5							
Ladles, (8 Oz)	7							
Measuring Spoon Set								
Muffin Pan	39							
Paddle, Food Stirring	10							
Pad, Hot	6 SETS							
Pitchers, Measuring Cup								
Pitchers, Measuring Pint								
Pitchers, Measuring Quart								
Pitchers, Measuring 1/2 Gal								
Pitchers, Measuring Gallon	5							
Pizza Cutter Wheel	2							
Plate, Bread and Butter	500							
Plate, Eating 9"	700							
Plate, Paper								
Potato Peeler								
Roasting Pan, Full	20							
Rolling Pin	3							
Salad Crocks, Large	69							
Salad Crocks, Small	70							
Salt and Pepper Shaker Set	180							
Server Pie and Cake	5							
Shaping Stone (3-Way)	1							

Command: MCAS YUMA, AZ

Messhall: Messhall #710

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Sheet Pans	44							
Sifter, Flour, Circular	5							
Skimmer, Kitchen	1							
Spoon, Serving, Slotted	10							
Spoon, Serving, Solid	10							
Spoon, Serving, Tablespoon	300							
Spoon, Serving, Tea	600							
Thermometer, Deep Fat								
Thermometer, Grill								
Thermometer, Meat	1							
Thermometer, Oven	2							
Thermometer, Pocket								
Thermometer, Refer	2							
Tongs, Metal 4"	5							
Tongs, Metal 6"	5							
Tongs, Metal 9"	5							
Tongs, Plastic, Large	5							
Tongs, Plastic, Small	5							
Tray, Trapezoid	768							
Tumbler, Glass (6 Oz)								
Tumbler, Glass (10 Oz)	700							
Whites, Shirts								
Whites, Trousers								
Whites, Aprons								
Wire Whip 48 Inch	2							
Wire Whip (Eggs)	10							
Wire Whip (Mixer)	1							
1/2 Long 6" Pans	4							
1/2 Long 2" Pans	4							
1/6 2" Pans	8							
Perf 1/2 Full 4"	34							
Perf 1/2 Full 2"	26							
Quart Dippers	4							
Ladle 72oz	1							
Ladle 64oz	1							
Soup Containers	6							

Command: MCAS YUMA, AZ

Messhall: Messhall #710

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Lids Round/Soup	8							
Plastic Ladles	60							
Fork, Meat	2							
GI Can Lid Plastic	5							
GI Can Lid, Metal	6							
GI Can, Metal (32 Gal)	7							
Ice Scoop, Metal	2							
Ice Scoop, Plastic	0							
Insert, 1/3, 2" Deep	20							
Insert, 1/3, 4" Deep	35							
Insert, 1/8, 4" Deep	0							
Insert, Lids 1/2, 2"	6							
Insert, Lids 1/2, 4"	0							
Insert, Lids Full	20							
Jugs, Vacuum (Juice)	0							
Knife, Cheese	1							
Knife, Slicing	10							
Ladles, Plastic (1oz)	0							
Ladles, Plastic (2oz)	50							
Scale, Baker	1							
Scale, Portion	1							
Spatula, Rubber	8							
Spoodle, 2oz	10							
Spoodle, 4oz	18							
Spoodle, 6oz	12							
Spoodle, 8oz	6							
Spoodle, Perf.	0							
Spoon, Plastic (1/2oz)	15							
Spoon, Plastic (1/4oz)	0							
Tongs, Plastic, 4"	0							
Tray, Compartment	0							
Tray, Rectangular	749							
Tumbler, Plastic	629							

Command: MCAS YUMA, AZ

Messhall: MESSHALL #3224

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Bowl, Salad	0							
Bowl, Soup	0							
Bowl, Vegetable	0							
Butcher, Steel	0							
Can Opener (Table Mount)	0							
China Cap	0							
Colander	0							
Cover, Insert, Full Size	0							
Cover, Insert, Half Size	0							
Cup, Coffee, Glass	0							
Cup, Paper Hot	0							
Cutting Board	0							
Dishwasher, Rack, Cup	0							
Dishwasher, Rack, Flatware	0							
Dishwasher, Rack, Glass	0							
Dishwasher, Rack, Plate	0							
Dish, Sauce	0							
Dispenser, Napkin	8							
Dispenser, Sugar	0							
Dispenser, Toothpick	0							
Dough Cutter/Scraper	0							
Food Turner	0							
Fork, Table	0							
GI Can Lid Plastic	4							
GI Can Plastic, (32 Gal)	4							
Ice Cream Scoop (no. 12)	0							
Ice Cream Scoop (no. 6)	0							
Insert, 1/3 Length 4" Deep	0							
Insert, 1/3 Length 6" Deep	0							
Insert, Full 2" Deep	0							
Insert, Full 4" Deep	0							
Insert, Full 6" Deep	0							
Insert, Full Length 2" Deep	0							
Insert, Full Length 4" Deep	0							
Insert, Full Length 6" Deep	0							

Command: MCAS YUMA, AZ

Messhall: MESSHALL #3224

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Insert, Full Pref. 2" Deep	0							
Insert, Full Pref. 4" Deep	0							
Insert, Half Wide 2" Deep	0							
Insert, Half Wide 4" Deep	0							
Insert, Half Wide 6" Deep	0							
Knife, Boning	0							
knife, Cooks	0							
Knife, Paring	0							
Knife, Slicing	0							
Knife, Table	0							
Ladles, (1 Oz)	0							
Ladles, (2 Oz)	0							
Ladles, (4 Oz)	0							
Ladles, (6 Oz)	0							
Ladles, (8 Oz)	0							
Measuring Spoon Set	0							
Muffin Pan	0							
Paddle, Food Stirring	0							
Pad, Hot	0							
Pitchers, Measuring Cup	0							
Pitchers, Measuring Pint	0							
Pitchers, Measuring Quart	0							
Pitchers, Measuring 1/2 Gal	0							
Pitchers, Measuring Gallon	0							
Pizza Cutter Wheel	0							
Plate, Bread and Butter	0							
Plate, Eating 9"	0							
Plate, Paper	0							
Potato Peeler	0							
Roasting Pan, Full	0							
Rolling Pin	0							
Salad Crocks, Large	0							
Salad Crocks, Small	0							
Salt and Pepper Shaker Set	0							
Server Pie and Cake	0							
Shaping Stone (3-Way)	0							

Command: MCAS YUMA, AZ

Messhall: MESSHALL #3224

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Sheet Pans		0						
Sifter, Flour, Circular		0						
Skimmer, Kitchen		0						
Spoon, Serving, Slotted		0						
Spoon, Serving, Solid		0						
Spoon, Serving, Tablespoon		0						
Spoon, Serving, Tea		0						
Thermometer, Deep Fat		0						
Thermometer, Grill		0						
Thermometer, Meat		0						
Thermometer, Oven		0						
Thermometer, Pocket		0						
Thermometer, Refer		0						
Tongs, Metal 6"		0						
Tongs, Metal 9"		0						
Tongs, Plastic, Large		0						
Tongs, Plastic, Small		0						
Tray, Trapezoid		0						
Tumbler, Glass (6 Oz)		0						
Tumbler, Glass (10 Oz)		0						
Whites, Shirts		0						
Whites, Trousers		0						
Whites, Aprons		0						
Wire Whip 48 Inch		0						
Wire Whip (Eggs)		0						
Wire Whip (Mixer)		0						
1/2 Long 6" Pans		4						
1/2 Long 2" Pans		4						
1/6 2" Pans		8						
Perf 1/2 Full 4"		34						
Perf 1/2 Full 2"		26						
Quart Dippers		4						
Ladle 72oz		1						
Ladle 64oz		1						
Soup Containers		6						

Command: MCAS YUMA, AZ

Messhall: MESSHALL #3224

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Lids Round/Soup	8							
Plastic Ladles	60							
Fork, Meat	2							
GI Can Lid Plastic	5							
GI Can Lid, Metal	6							
GI Can, Metal (32 Gal)	7							
Ice Scoop, Metal	2							
Ice Scoop, Plastic	0							
Insert, 1/3, 2" Deep	20							
Insert, 1/3, 4" Deep	35							
Insert, 1/8, 4" Deep	0							
Insert, Lids 1/2, 2"	6							
Insert, Lids 1/2, 4"	0							
Insert, Lids Full	20							
Jugs, Vacuum (Juice)	0							
Knife, Cheese	1							
Knife, Slicing	10							
Ladles, Plastic (1oz)	0							
Ladles, Plastic (2oz)	50							
Scale, Baker	1							
Scale, Portion	1							
Spatula, Rubber	8							
Spoodle, 2oz	10							
Spoodle, 4oz	18							
Spoodle, 6oz	12							
Spoodle, 8oz	6							
Spoodle, Perf.	0							
Spoon, Plastic (1/2oz)	15							
Spoon, Plastic (1/4oz)	0							
Tongs, Plastic, 4"	0							
Tray, Compartment	0							
Tray, Rectangular	749							
Tumbler, Plastic	629							

Command: MCRD SAN DIEGO, CA

Messhall: Messhall #569

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Bowl, Salad		11						
Bowl, Soup, Durisware		72						
Bowl, Vegetable, Durisware		9						
Butcher, Steel		0						
Can Opener (CROWN PUNCH)		1						
China Cap		4						
Colander		9						
Cover, Insert, Full Size		123						
Cover, Insert, Half Size		6						
Cup, Coffee, DURIS		79						
Cup, Paper Hot	45000EA							
Cutting Board		17						
Dishwasher, Rack, Cup		0						
Dishwasher, Rack, Flatware		27						
Dishwasher, Rack, Glass		105						
Dishwasher, Rack, Plate		0						
Dish, Sauce		0						
Dispenser, Napkin		329						
Dispenser, Sugar		12						
Dispenser, Toothpick		0						
Dough Cutter/Scraper		0						
Food Turner		24						
Fork, Table		1451						
GI Can Lid Plastic		26						
GI Can Plastic, (32 Gal)		26						
Ice Cream Scoop (no. 12)		2						
Ice Cream Scoop (no. 6)		2						
Insert, 1/3 Length 4" Deep		2						
Insert, 1/3 Length 6" Deep		11						
Insert, Full 2" Deep		43						
Insert, Full 4" Deep		39						
Insert, Full 6" Deep		83						
Insert, Full Length 2" Deep		82						

Command: MCRD SAN DIEGO, CA

Messhall: Messhall #569

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Insert, Full Length 4" Deep	59							
Insert, Full Length 6" Deep	0							
Insert, Full Pref. 2" Deep	126							
Insert, Full Pref. 4" Deep	31							
Insert, Half Wide 2" Deep	46							
Insert, Half Wide 4" Deep	52							
Insert, Half Wide 6" Deep	0							
Knife, Boning	3							
knife, Cooks	26							
Knife, Paring	0							
Knife, Slicing	0							
Knife, Table	772							
Ladles, (1 Oz)	0							
Ladles, (2 Oz)	1							
Ladles, (4 Oz)	11							
Ladles, (6 Oz)	2							
Ladles, (8 Oz)	28							
Measuring Spoon Set	2							
Muffin Pan	33							
Paddle, Food Stirring	10							
Pad, Hot	20							
Pitchers, Measuring Cup	0							
Pitchers, Measuring Pint	0							
Pitchers, Measuring Quart	0							
Pitchers, Measuring 1/2 Gal	2							
Pitchers, Measuring Gallon	4							
Pizza Cutter Wheel	4							
Plate, Bread and Butter	65							
Plate, Eating 9"	140							
Plate, Paper	0							
Potato Peeler	5							
Roasting Pan, Full	17							
Rolling Pin	9							
Salad Crocks, Large	0							
Salad Crocks, Small	0							

Command: MCRD SAN DIEGO, CA

Messhall: Messhall #569

ITEM	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Salt and Pepper Shaker Set	51							
Server Pie and Cake	3							
Shaping Stone (3-Way)	1							
Sheet Pans	551							
Sifter, Flour, Circular	3							
Skimmer, Kitchen	0							
Spoon, Serving, Slotted	21							
Spoon, Serving, Solid	16							
Spoon, Serving, Tablespoon	1180							
Spoon, Serving, Tea	28							
Thermometer, Deep Fat	0							
Thermometer, Grill	0							
Thermometer, Meat	0							
Thermometer, Oven	0							
Thermometer, Pocket	0							
Thermometer, Refer	6							
Tongs, Metal 4"	0							
Tongs, Metal 6"	46							
Tongs, Metal 9"	6							
Tongs, Plastic, Large	0							
Tongs, Plastic, Small	0							
Tray, metal	3146							
Tumbler, Cambro (12 Oz)	1487							
Tumbler, Cambro, Parfait	0							
Whites, Shirts	244							
Whites, Trousers	244							
Whites, Aprons	244							
Wire Whip (Eggs)	15							
Wire Whip (Mixer)	2							
Dollie, Camro	0							
Fork, Meat	2							
GI Can Lid Plastic	5							
GI Can Lid, Metal	6							
GI Can, Metal (32 Gal)	7							
Ice Scoop, Metal	2							

Command: MCRD SAN DIEGO, CA

Messhall: Messhall #569

ITEM	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Ice Scoop, Plastic	0							
Insert, 1/3, 2" Deep	20							
Insert, 1/3, 4" Deep	35							
Insert, 1/8, 4" Deep	0							
Insert, Lids 1/2, 2"	6							
Insert, Lids 1/2, 4"	0							
Insert, Lids Full	20							
Jugs, Vacuum (Juice)	0							
Knife, Cheese	1							
Knife, Slicing	10							
Ladles, Plastic (1oz)	0							
Ladles, Plastic (2oz)	50							
Scale, Baker	1							
Scale, Portion	1							
Spatula, Rubber	8							
Spoodle, 2oz	10							
Spoodle, 4oz	18							
Spoodle, 6oz	12							
Spoodle, 8oz	6							
Spoodle, Perf.	0							
Spoon, Plastic (1/2oz)	15							
Spoon, Plastic (1/4oz)	0							
Tongs, Plastic, 4"	0							
Tray, Compartment	0							
Tray, Rectangular	749							
Tumbler, Plastic	629							

Command: MCRD SAN DIEGO, CA

Messhall: Messhall #620

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Bowl, Salad	153							
Bowl, Soup								
Bowl, Vegetable	74							
Butcher, Steel	0							
Can Opener (Table Mount)	2							
China Cap	3							
Colander	7							
Cover, Insert, Full Size	5							
Cover, Insert, Half Size	9							
Cup, Coffee, CAMBRO	109							
Cup, Paper Hot	3733EA							
Cutting Board	14							
Dishwasher, Rack, Cup	2							
Dishwasher, Rack, Flatware	5							
Dishwasher, Rack, Glass	23							
Dishwasher, Rack, Plate	0							
Dish, Sauce	92							
Dispenser, Napkin	61							
Dispenser, Sugar	57							
Dispenser, Toothpick	0							
Dough Cutter/Scraper	1							
Food Turner	3							
Fork, Table	416							
GI Can Lid Plastic	4							
GI Can Plastic, (32 Gal)	6							
Ice Cream Scoop (no. 12)	5							
Ice Cream Scoop (no. 6)	1							
Insert, 1/3 Length 4" Deep	17							
Insert, 1/3 Length 6" Deep	0							
Insert, Full 2" Deep	72							
Insert, Full 4" Deep	113							
Insert, Full 6" Deep	0							
Insert, Full Length 2" Deep	0							
Insert, Full Length 4" Deep	0							
Insert, Full Length 6" Deep	0							

Command: MCRD SAN DIEGO, CA

Messhall: Messhall #620

ITEM	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
NOMENCLATURE								
Insert, Full Pref. 2" Deep		17						
Insert, Full Pref. 4" Deep		8						
Insert, Half Wide 2" Deep		24						
Insert, Half Wide 4" Deep		31						
Insert, Half Wide 6" Deep		9						
Knife, Boning		7						
knife, Cooks		18						
Knife, Paring		2						
Knife, Slicing		5						
Knife, Table		375						
Ladles, (1 Oz)		0						
Ladles, (2 Oz)		6						
Ladles, (4 Oz)		2						
Ladles, (6 Oz)		1						
Ladles, (8 Oz)		5						
Measuring Spoon Set		33						
Muffin Pan		17						
Paddle, Food Stirring		4						
Pad, Hot		11						
Pitchers, Measuring Cup		0						
Pitchers, Measuring Pint		9						
Pitchers, Measuring Quart		1						
Pitchers, Measuring 1/2 Gal		0						
Pitchers, Measuring Gallon		7						
Pizza Cutter Wheel		5						
Plate, Bread and Butter		78						
Plate, Eating 9"		373						
Plate, Paper		37						
Potato Peeler		3						
Roasting Pan, Full		11						
Rolling Pin		3						
Salad Crocks, Large		7						
Salad Crocks, Small		35						
Salt and Pepper Shaker Set		51						
Server Pie and Cake		10						
Shaping Stone (3-Way)		0						

Command: MCRD SAN DIEGO, CA

Messhall: Messhall #620

ITEM NOMENCLATURE	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
Sheet Pans	134							
Sifter, Flour, Circular	0							
Skimmer, Kitchen	0							
Spoon, Serving, Slotted	12							
Spoon, Serving, Solid	11							
Spoon, Serving, Tablespoon	581							
Spoon, Serving, Tea	46							
Thermometer, Deep Fat	0							
Thermometer, Grill	0							
Thermometer, Meat	12							
Thermometer, Oven	4							
Thermometer, Pocket	0							
Thermometer, Refer	0							
Tongs, Metal 4"	0							
Tongs, Metal 6"	0							
Tongs, Metal 9"	25							
Tongs, Plastic, Large	17							
Tongs, Plastic, Small	19							
Tray, Trapezoid	424							
Tumbler, Glass (6 Oz)	235							
Tumbler, Glass (10 Oz)	51							
Whites, Shirts	136							
Whites, Trousers	136							
Whites, Aprons	136							
Wire Whip 48 Inch	4							
Wire Whip (Eggs)	5							
Wire Whip (Mixer)	2							
PLATES, OVAL	111							
Fork, Meat	2							
GI Can Lid Plastic	5							
GI Can Lid, Metal	6							
GI Can, Metal (32 Gal)	7							
Ice Scoop, Metal	2							
Ice Scoop, Plastic	0							
Insert, 1/3, 2" Deep	20							
Insert, 1/3, 4" Deep	35							

Command: MCRD SAN DIEGO, CA

Messhall: Messhall #620

ITEM	AUTHORIZED INITIAL ALLOWANCE INVENTORY	PURCHASES (+)	SURVEYS (-)	MONTHLY ENDING INVENTORY	CURRENT MONTH LOSS/GAIN	AUTHORIZED ALLOWANCE OVER/SHORT	UNIT PRICE	TOTAL COST TO REPLACE
NOMENCLATURE								
Insert, 1/8, 4" Deep		0						
Insert, Lids 1/2, 2"		6						
Insert, Lids 1/2, 4"		0						
Insert, Lids Full		20						
Jugs, Vacuum (Juice)		0						
Knife, Cheese		1						
Knife, Slicing		10						
Ladles, Plastic (1oz)		0						
Ladles, Plastic (2oz)		50						
Scale, Baker		1						
Scale, Portion		1						
Spatula, Rubber		8						
Spoodle, 2oz		10						
Spoodle, 4oz		18						
Spoodle, 6oz		12						
Spoodle, 8oz		6						
Spoodle, Perf.		0						
Spoon, Plastic (1/2oz)		15						
Spoon, Plastic (1/4oz)		0						
Tongs, Plastic, 4"		0						
Tray, Compartment		0						
Tray, Rectangular		749						
Tumbler, Plastic		629						