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USD(AT&L)

SUBJECT: DoD Food Service Program (DFSP)

References: See Enclosure 1

1. PURPOSE. This manual:

a. Reissues DoD 1338.10-M (Reference (a)) in accordance with the authority in DoD Directives (DoDDs) 5134.01 and 5134.12 (References (b) and (c)), and consistent with DoDDs 5105.22 and 5101.10 (References (d) and (e)).

b. Implements policy established in DoD Instruction (DoDI) 1338.10 (Reference (f)), assigns responsibilities, and provides guidance for the DFSP.

2. APPLICABILITY. This manual applies to OSD, the Military Departments, the Office of the Chairman of the Joint Chiefs of Staff and the Joint Staff, the Combatant Commands, the Office of the Inspector General of the Department of Defense, the Defense Agencies, the DoD Field Activities, and all other organizational entities in the DoD (referred to collectively in this manual as the "DoD Components").

3. POLICY. It is DoD policy in accordance with Reference (f) that the DoD will provide high quality and cost-effective food service to authorized military and civilian personnel.

4. RESPONSIBILITIES. See Enclosure 2.

5. PROCEDURES. See Enclosures 3 through 9.

6. RELEASABILITY. **Cleared for public release.** This manual is available on the Internet from the DoD Issuances Website at <http://www.dtic.mil/whs/directives>.

7. EFFECTIVE DATE. This manual is effective December 2, 2014.



Paul D. Peters  
Principal Deputy Assistant Secretary of Defense  
for Logistics and Materiel Readiness

Enclosures

1. References
2. Responsibilities
3. Procedures for the DFSP
4. JSPB Charter
5. JSRC Charter
6. JSORF Charter
7. ~~JSPB~~ DoD Menu Standards
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Glossary

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ENCLOSURE 1

REFERENCES

- (a) DoD 1338.10-M, "Manual for the Department of Defense Food Service Program," November 22, 1978, as amended (hereby cancelled)
- (b) DoD Directive 5134.01, "Under Secretary of Defense for Acquisition, Technology, and Logistics (USD(AT&L))," December 9, 2005, as amended
- (c) DoD Directive 5134.12, "Assistant Secretary of Defense for Logistics and Materiel Readiness (ASD(L&MR))," May 25, 2000, as amended
- (d) DoD Directive 5105.22, "Defense Logistics Agency (DLA)," May 17, 2006
- (e) DoD Directive 5101.10, "DoD Executive Agent (DoD EA) for Subsistence," ~~September 27, 2004~~ *October 26, 2015*
- (f) DoD Instruction 1338.10, "Department of Defense Food Service Program (DFSP)," September 12, 2012
- (g) DoD Directive 5134.3, "Director of Defense Research and Engineering (DDR&E)," November 3, 2003
- (h) DoD Manual 4140.01, "DoD Supply Chain Materiel Management Procedures," ~~February 10, 2014~~ *date varies by volume*
- (i) DoD Instruction 3110.06, "War Reserve Materiel (WRM) Policy," June 23, 2008
- (j) AR 40-25/BUMEDINST 10110.6/AFI 44-141, "Nutrition Standards and Education," June 15, 2001, as amended
- (k) Title 10, United States Code
- (l) Executive Order 12781, "Delegation of Functions and Authorities, Development of Requirements and Regulations, and Correction of Title," November 20, 1991
- (m) DoD 7000.14-R, *Volume 12*, "Department of Defense Financial Management Regulations (FMRs): *Special Accounts, Funds, and Programs*," ~~Volume 12, July 2013~~ *current edition*
- ~~(n) DoD Military Standards MIL-STD-3006C, "Sanitation Requirements for Food Establishments," June 1, 2008~~
- ~~(n)~~ DoD Directive 6400.04E, "DoD Veterinary Public and Animal Health Services," June 27, 2013, as amended
- ~~(o)~~ *TB MED 530/NAVMED P-5010-1/AFMAN 48-147\_IP, "Tri-Service Food Code," April 30, 2014*
- (p) DoD Directive 3235.02E, "DoD Combat Feeding Research and Engineering Program, DoD Combat Feeding Research and Engineering Board, and DoD Nutrition Committee," May 21, 2004
- ~~(q) TB MED 530/NAVMED P-5010-1/AFMAN 48-147\_IP, "Tri-Service Food Code," October 7, 2013~~
- ~~(q)~~ DoD Instruction 6130.05, "DoD Nutrition Committee," February 18, 2011, as amended
- ~~(r)~~ Section 1011 of Title 37, United States Code
- ~~(s)~~ Federal Acquisition Regulation System, Chapter 54: DLA Logistics Agency Directive 5452.246-9044, "Sanitary Conditions," August 2008<sup>1</sup>
- ~~(t)~~ DoD Instruction 4000.19, "Support Agreements," April 25, 2013
- ~~(u)~~ DLA Customer Assistance Handbook, current edition, ~~2011~~<sup>2</sup>

<sup>1</sup> Available on the internet at <http://www.farsmarterbids.com/regs/fars/part.php?partID=5452>

~~(w)~~(v) U.S. Department of Agriculture and U.S. Department of Health and Human Services,  
“Dietary Guidelines for Americans,” ~~7th edition, December 2010~~ *current edition*<sup>3</sup>

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<sup>2</sup> Available on the internet at <http://www.dla.mil/customersupport/Pages/Resources/Communications.aspx>

<sup>3</sup> Available on the internet at

<http://www.cnpp.usda.gov/publications/dietaryguidelines/2010/policydoc/policydoc.pdf>

<http://www.cnpp.usda.gov/dietary-guidelines>

ENCLOSURE 2

RESPONSIBILITIES

1. UNDER SECRETARY OF DEFENSE FOR ACQUISITION, TECHNOLOGY, AND LOGISTICS (USD(AT&L)). Consistent with Reference (b), the USD(AT&L) establishes DoD policy on all matters related to DoD Class I – Subsistence.

2. ASSISTANT SECRETARY OF DEFENSE FOR LOGISTICS AND MATERIEL READINESS (ASD(L&MR)). Under the authority, direction, and control of the USD(AT&L) and consistent with Reference (c), the ASD(L&MR):

a. Provides overall guidance for the DFSP through the Joint Subsistence Policy Board (JSPB).

b. Develops legislative proposals, as needed, for the DFSP.

c. Assists the Under Secretary of Defense (Comptroller)/Chief Financial Officer, Department of Defense (USD(C)/CFO) in:

(1) Coordination of the food cost index (FCI) as it pertains to the establishment of the DoD meal rates and operating costs associated with the DFSP.

(2) Review of the programs, budgets, and reports on the results of the operations of the Military Departments and the Defense Logistics Agency (DLA) concerning the DFSP.

3. ASSISTANT SECRETARY OF DEFENSE FOR RESEARCH AND ENGINEERING (ASD(R&E)). Under the authority, direction, and control of the USD(AT&L), the ASD(R&E):

a. Develops policy and provides guidance for the research and development (R&D) phase of the DFSP consistent with DoDD 5134.3 (Reference (g)).

b. Monitors and provides oversight of the DoD Combat Feeding Research and Engineering Program (CFREP) and ensures it is responsive to the needs of the DoD Components.

c. Serves as the Chair of the DoD Combat Feeding Research and Engineering Board (CFREB) and may delegate this function within the ASD(R&E) organization.

4. DIRECTOR, DLA. Under the authority, direction, and control of the USD(AT&L) through the ASD(L&MR), and in addition to the responsibilities in section 7 of this enclosure, the Director, DLA:

- a. Provides integrated materiel manager subsistence support consistent with DoD Manual ~~(DoDM)~~ 4140.01 (Reference (h)) and DoDI 3110.06 (Reference (i)).
- b. Provides support consistent with Reference (e) as the DoD Executive Agent (DoD EA) for Subsistence.
- c. Administers the JSPB through DLA Troop Support by serving as the chairperson and DLA voting member of the JSPB.
- d. Provides technical consultants and advisers as required by the JSPB in fulfilling its responsibilities.
- e. Coordinates changes to the DFSP FCI specified in Enclosure 9 of this manual with the DoD Components. Submits recommended changes to the ASD(L&MR).
- f. Coordinates changes to the DFSP criteria and standards specified in Enclosure 4 of this manual with the DoD Components. Submits recommended changes to the ASD(L&MR).
- g. Plans installation and operational meals with DoD Components utilizing DoD nutrition standards as identified in AR 40-25/BUMEDINST 10110.6/AFI 44-141 (Reference (j)).
- h. Establishes and *provides appropriated funds* to maintain uniform menu standards and a recipe system for use within the DoD, as outlined in References (f) and (j).
- i. Establishes and maintains procedures for DFSP operations according to the criteria and standards identified in Enclosure 3 of this manual. Assists the ASD(L&MR) in an effort to:
  - (1) Develop the DFSP procedures and details on the JSPB for this manual.
  - (2) Include supplemental DFSP procedures in this manual.
  - (3) Provide procedures on the application of the DFSP FCI for 100 standard rations as specified in Enclosure 9 of this manual to ensure nutritious menus are provided with the basic daily food allowance (BDFA).
  - (4) Apply the DFSP FCI to compute the BDFA and satisfy the requirements of sections 4561, 6081-6085, and 9561 of Title 10, United States Code ~~(U.S.C.)~~ (Reference (k)) and Executive Order 12781 (Reference (l)).
  - (5) Ensure DoD menu and nutrition standards are applied to both installation and operational meal planning as specified in Reference (l).
- j. Ensures timely and responsive *interexchange* of information and data *as it applies to the DFSP, among elements of* the DoD *Components*, other governmental agencies, independent consensus standards marking and equipment testing organizations, and appropriate food equipment and food service industry representatives.



k. Recommends changes to the DFSP FCI identified in Enclosure 9 of this manual and ensures that it reflects an accurate representation of food items for computation of the BDFA. Coordinates required changes with the Military Departments.

l. Ensures timely collaboration ~~between~~*among* subject matter experts from the food service, nutrition, and dietetic communities *across the Military Departments and the Defense Agencies in support of the DFSP* for all nutrition policy, standards, and training initiatives.

*m. Manages manufacturing technology programs for R&D to improve and implement innovative capabilities and processes related to military subsistence and combat ration products.*

~~nn~~. Provides a representative to the DoD CFREB.

5. USD(C)/CFO. The USD(C)/CFO:

a. Maintains procedures for reimbursable meal and meal service charges, disposition of funds, and accounting for food allowances in accordance with Volume 12, Chapter 19 of DoD 7000.14-R (Reference (m)).

b. Reviews the programs, budgets, and reports on the results of the operations of the Military Departments and the DLA concerning the DFSP.

c. Establishes meal rates annually for appropriated fund dining facilities for publication on the USD(C)/CFO Website.

6. ASSISTANT SECRETARY OF DEFENSE FOR HEALTH AFFAIRS (ASD(HA)). Under the authority, direction, and control of the Under Secretary of Defense for Personnel and Readiness (~~USD(P&R)~~), the ASD(HA):

a. Provides guidance for sanitation methods, nutrition education, and nutritional standards for the Military Departments as outlined in ~~DoD Military Standards 3006C (Reference (n)) and DoDD 6400.04E (Reference (o)(n)) and TB MED 530/NAVMED P-5010-1/AFMAN 48-147\_IP (Reference (o))~~.

b. Provides a representative, technical assistance, and advice to the JSPB that concerns sanitation, nutrition education, health promotion, and nutrition standards.

c. Serves as the approving authority for DoD sanitation and nutrition standards developed and proposed by the Secretary of the Army as the DoD EA for ~~operation~~*Operation* of the CFREP, as designated in *Reference (o) and DoDD 3235.02E (Reference (p))*.

d. Assists the ASD(R&E) with matters regarding nutrition, as needed.

- e. Authorizes exceptions to food service sanitation and nutrition requirements, as appropriate, detailed in ~~TB MED 530/NAVMED P 5010 1/AFMAN 48 147 IP~~ (Reference ~~(q)~~(o)).
- f. Chairs the DoD Nutrition Committee and provides recommendations to the DoD CFREB for nutrition research and engineering (R&E) requirements.
- g. Annually assesses each Military Department's ~~warfighting dining and~~ eating environment *and nutritional standards in support of the food service program for the warfighter* and presents the assessment and required policy changes to the DoD Nutrition Committee and the JSPB.
- h. Annually reviews all appropriated *fund* food and nutrition related programs, policies, and processes for installation establishments, to include appropriated contract food service operations.

7. DoD COMPONENT HEADS. The DoD Component heads:

- a. Provide high quality and cost-effective food service to authorized military and civilian personnel.
- b. Ensure the maintenance of positive, dynamic, and continuing programs in support of the DFSP.
- c. Ensure that policies, objectives, and standards for supporting DFSP programs are consistent with this manual.
- d. Operate appropriated *fund* military personnel feeding and dining facilities *to feed a full day's subsistence* during peacetime or wartime under the military personnel ~~subsistence-in-kind (SIK)~~ *essential station messing (ESM)* appropriation in accordance with Reference (m).
  - e. Ensure that appropriated fund facilities, in garrison or in the field, are established and resourced to provide a ration to entitled Service members in accordance with References (j) and (l).*
- ef. Prescribe supplemental guidance to this manual and Reference (f) as necessary.
  - (1) Incorporate provisions that are unique to an individual DoD Component without reproducing the content of this manual.
  - (2) Submit supplemental guidance to the ASD(L&MR) for review and approval.

8. SECRETARIES OF THE MILITARY DEPARTMENTS. In addition to the responsibilities in section 7 of this enclosure, the Secretaries of the Military Departments:

- a. Ensure uniform feeding and food costs among the Military Departments, particularly in the provision of supplemental food allowance or special food allowances.
- b. Apply the DFSP identified in this manual Enclosure 3 for all subsistence provided in support of the DFSP using the criteria and standards identified in Enclosure 8.
- c. Base the BDFA for supplemental food allowance or special food allowances on the prices in effect during the specific accounting period for which the monetary value is computed *in accordance with Reference (m)*.
- d. Coordinate dietary and nutritional information, education, and policies with the Nutrition Committee in accordance with DoDI 6130.05 (Reference ~~(p)~~(q)).
- e. Provide coordination to DLA on recommended changes to the DFSP FCI in Enclosure 9 of this manual and the criteria and standards in Enclosure 7.
- f. Designate representatives to both the CFREB and the Joint Technical Staff for the exchange of information to effectively coordinate research, programming and execution, and engineering support needs of the Military Departments.
- g. Provide for an education and training program for military and civilian food service personnel with the already-established authority for such education and training in each of the Military Departments. Food service education includes operations, nutrition, food safety, and preventive medicine.
- h. Assign a voting member to the JSPB to represent their Military Department. Each Military Department will provide one primary and, in his or her absence, one alternate food service officer or civilian who is responsible for the respective Military Department's food service policy. The primary or alternate food service officer or civilian will be a voting member of the JSPB.
- i. Make available technical consultants and advisers *from the Military Department* as may be required by the JSPB in fulfilling its responsibilities.
- j. Assign a voting member to the DoD CFREB to represent his or her Military Department.

9. SECRETARY OF THE ARMY. In addition to the responsibilities in sections 7 and 8 of this enclosure, the Secretary of the Army:

- a. Provides a technical representative who is fully conversant with the DoD Food Research, Development, Testing, and Engineering (RDT&E) Program.
- b. Manages the Joint Service Operational Ration Forum (JSORF) under the Joint Culinary Center of Excellence (~~JCCoE~~) and the Army Center of Excellence, Subsistence (~~ACES~~)

Operations Directorate, which reviews and approves new rations, any ration changes, and improvements to components or packaging for group and individual rations.

c. As the DoD EA for Operation of the CFREP, in accordance with References (p) *and* (q), prescribes nutritional standards, establishes dietary allowances for the daily food allowance, and develops nutritional educational programs for the Military Departments, and:

(1) Establishes nutritional standards for meals served to military personnel subsisting under normal operating conditions and while under simulated or actual combat conditions.

(2) Establishes nutritional standards for operational rations and restricted rations.

(3) Adjusts nutritional standards as additional scientific information on nutrient needs becomes available and as the Food and Nutrition Board (FNB) or other nutrition policy agencies adopt new recommendations.

(4) Evaluates and approves current and proposed operational rations, and recommends adjustments and other actions to the JSORF for approval by the Military Departments to ensure that the nutrient composition of the rations, as offered for consumption, meets the nutritional requirements of personnel in all operational environments.

(5) Collaborates with the Military Departments in the development of their nutrition education and health promotion programs.

(6) Maintains, through the U.S. Army Medical Research and Materiel Command, a military nutrition research capability to support further development and evaluation of nutritional requirements for operational conditions, to include operations at high altitude and under extreme climatic conditions.

(7) Conducts periodic assessments of military personnel on nutrient and fluid consumption patterns.

*(8) Maintains, through the U.S. Army Natick Soldier Research, Development, and Engineering Center (NSRDEC), a DoD CFREP to:*

*(a) Transition proven U.S. Army Medical Research and Materiel Command nutritional interventions into materiel solutions for the warfighter.*

*(b) Conduct RDT&E to:*

*1. Assess and improve operational rations, field feeding equipment, and combat feeding systems in accordance with Reference (n).*

*2. Continuously improve the Armed Forces Recipe Service (AFRS) consistent with Reference (j) and Enclosures 5 and 7 of this manual.*

10. SECRETARY OF THE NAVY. In addition to the responsibilities in sections 7 and 8 of this enclosure, and as the lead Military Department for the Joint Service Recipe Committee (JSRC), the Secretary of the Navy:

a. Manages the ~~Armed Forces Recipe Service (AFRS)~~ program *in conjunction with NSRDEC and the other Military Services to* develop and maintain the AFRS recipes.

~~—b. Oversees the development and maintenance of recipes.~~

~~—c. Determines the food items to be used by the AFRS team as they develop and modify recipes.~~

*b. Provides oversight, standardization, and maintenance of the AFRS files and supporting instructions used by the Military Services.*

*c. Provides guidance to the AFRS team located at the NSRDEC regarding the development and maintenance of recipes, and recommends food items and supporting equipment for the AFRS teams to use in recipe development.*

ENCLOSURE 3

PROCEDURES FOR THE DFSP

1. GENERAL. The DoD Components are required to provide high quality and cost-effective food and food-related supplies to military and civilian personnel across the full range of military operations. The Military Departments operate under the guidelines, policies, and procedures in DoD issuances. The Military Departments may provide additional guidance as appropriate to implement the DoD issuances.

a. DoD Components. The DoD Components will:

(1) Operate troop feeding and dining facilities under the ~~SIK~~ *ESM* program in accordance with DoD and Military Department-related policy and doctrine. Dining facilities are built and operated in support of the ~~SIK~~ *ESM* diner and all other diner access is determined based on DoD and Military Department policy and installation capability.

(2) Furnish meals to authorized military and civilian personnel on a reimbursable basis when operating costs and food costs are financed from appropriated funds in accordance with section 1011 of Title 37, ~~U.S.C.~~ *United States Code* (Reference ~~(s)~~(r)).

(3) Support other authorized military and civilian personnel on a reimbursable basis in accordance with ~~DoD issuances~~ *Reference (m)*.

(4) Provide meals to military personnel entitled to subsistence at government expense in DoD dining facilities, messes, and galleys and in accordance with Reference ~~(n)~~(o).

(5) Attend quality audits at vendor facilities in conjunction with representatives from DLA, the U.S. Department of Agriculture (USDA) and the U.S. Department of Commerce in order to:

(a) Make effective decisions on *food products and related supplies*, and *nutrition and health* standards identified for adjudication.

(b) Ensure that vendors are providing the customers with only quality-approved products in accordance with product specifications and contractual requirements.

b. JSPB. The JSPB provides guidance and direction to the DFSP and provides efficient and effective worldwide support during peacetime and under military operations in accordance with References (b) and (c) and the JSPB Charter in Enclosure 4 of this manual.

(1) The JSPB will develop and recommend subsistence policy covering:

(a) Specification development and improvement.

- (b) Procurement and supply.
- (c) Quality assurance requirements and inspections.
- (d) Subsistence control and reporting systems.
- (e) Manpower, personnel resources, qualifications, training, and utilization.
- (f) Food preparation and serving systems and energy utilization.

(2) The Military Departments will establish requirements for pre-positioned war reserve stock ~~(WRS)~~. DLA Troop Support will provide the stock rotation requirements to effectively utilize ~~WRS war reserve stock~~ to prevent waste.

c. JSRC. Under the cognizance of the JSPB, the JSRC will direct the AFRS program and develop and maintain AFRS recipes. See the JSRC Charter in Enclosure 5 of this manual.

d. JSORF. The ~~JCCoE~~ *Joint Culinary Center of Excellence*, ~~ACES~~ *the Army Center of Excellence, Subsistence* Operations Directorate, will chair the JSORF as a joint board according to the JSORF Charter in Enclosure 6 of this manual.

e. DLA. The DLA provides high quality and cost-effective food and food-related services support to authorized installation dining facilities, including military and contract-operated, through the subsistence prime vendor ~~(SPV)~~ program. The DLA will:

(1) Leverage prime vendors who are commercial food distributors that have expertise in the food industry, including warehousing, distribution, and supply chain management.

(2) Leverage existing competitive commercial networks that guarantee fair pricing and quality service.

(3) Ensure vendors are in compliance with industry standards for quality control and food protection. Prime vendors are required to have a hazard analysis and critical control points plan to ensure food safety. DLA Troop Support will maintain a food defense checklist available to the prime vendors to assist in their planning. Exceptions are outlined in *Part 5252.246-9044 of Chapter 54 of the Federal Acquisition Regulation System, Chapter 54: DLA Logistics Agency Directive 5452.246-9044* (Reference ~~(t)(s)~~), where products such as meat, pork, and eggs must be listed.

(4) Ensure facilities utilized by vendors are on a sanitarily approved facilities list maintained by the U.S. Army Public Health ~~Command~~ *Center* in accordance with Reference ~~(t)(n)~~, or other Federal Government agency list (e.g.; U.S. Food and Drug Administration or USDA). Compliance with Reference ~~(t)(o)~~ is mandatory for listing of establishments in the worldwide directory.

(5) Monitor food safety issues and publish to the DoD Components all food and drug activities messages found at <http://www.troopsupport.dla.mil/subs/fso/alfood/afamess.asp> <http://www.dla.mil/TroopSupport/Subsistence/FoodSafety/fso/ALFOODACT.aspx> to alert customers of potentially harmful products. Provide disposition instructions.

(6) Respond to product audits conducted by U.S. Army veterinary inspection personnel at DoD installations consistent with the Subsistence Prime Vendor Destination Audit Program (SPVDAP).

(7) Ensure acquisition subsistence is based on best value, best quality, and *optimal* nutritional *value* adequacy at a reasonable price.

(a) Ensure products go through the fair and reasonable price determination process before being made available for ordering. Provide fair and reasonable determinations to Military Departments to make catalog decisions on items submitted for installation dining facility support.

(b) Based on availability of a developed and competitive network of commercial distributors in a given area, strive for lower price procurements that lead to lower cost with no compromise in quality to the customer. DLA will provide the Military Departments with any product change before cataloging for approval on commercial distributors analysis and recommendation.

*(c) Ensure nominated ingredients and other food products have been scrutinized for compliance with the DoD Menu Standards by the DLA dietitian in coordination with Service-level headquarters dietitians.*

*(d) Ensure all commercially sourced market ready items, such as bakery, bread, milk, and dairy, are in compliance with the DoD Menu Standards and are available on the prime vendor catalogs.*

(8) Negotiate national allowance pricing agreements *and manufacturer pricing agreements* for discounts on brand name items for customers.

(9) Conduct quality audits at vendor facilities to ensure that vendors are providing the customers with only quality-approved products in accordance with product specifications and contractual requirements. Audits are conducted in conjunction with representatives from the USDA and the U.S. Department of Commerce. DLA will ensure Service representatives are provided with the date, time, and place of the audits to properly execute service requirements.

(10) Execute the acquisition strategy for operational rations in partnership with *the Army Natick Soldier Research, Development, and Engineering Center (NSRDEC)* and the Military Departments. NSRDEC develops rations to meet dietary needs of Service members while considering the environmental challenges of an operational area. The DLA will:



(a) Procure rations using NSRDEC specifications, commercial item descriptions, product contract requirements, packaging requirements, and quality assurance provisions.

(b) Inspect rations of DLA-held stocks using U.S. Army Veterinary Services food protection personnel to certify the wholesomeness of the products in accordance with Reference ~~(e)~~(n).

(c) Ensure ration manufacturers, assemblers, and storage facilities as applicable are inspected and listed on the U.S. Army Public Health ~~Command~~ *Center*'s approved source list.

(d) Ensure product uniformity, standardization, and quality meet the operational requirements for which the ration was designed.

(e) Subject rations to a periodic sample program that confirms that all ration components maintain their original approved characteristics.

*(11) Leverage expertise in manufacturing technology through logistics R&D to improve processes and maximize capabilities of combat rations and subsistence products.*

## 2. FOOD AND NUTRITION

a. ~~Food R&D~~: *Food RDT&E for Operational Rations and Special Projects*. The CFREP, in accordance with Reference (p), provides:

(1) A comprehensive and responsive joint *Service* program to address combat feeding RDT&E services and support requirements for the DoD Components. The RDT&E includes science and technology programs consisting of basic research, exploratory research, technology demonstration, advanced development, and engineering development *in support of combat feeding services*.

(2) An appropriate science and technology base for military combat rations nutrition and field food service equipment and systems research to ensure optimum combat feeding systems and nutrition for use by all DoD Components in all military environments.

(3) All joint combat feeding R&E activities to meet the requirements, objectives, and standards of the DFSP, the unique food service requirements of the DoD Components, and the needs of the Combatant Commands.

(4) Combat rations, nutritional requirements, food packaging, food quality, food safety and security, logistics related to Class I - Subsistence, equipment and field food service systems to develop or improve general and specialized DoD combat feeding programs in response to changing modes of warfare, Service doctrine, joint needs, and industry capabilities.

(a) The CFREP ensures that DoD sanitary standards and good manufacturing practices are considered and strictly enforced in the development of ration components and field food service equipment to prevent food-borne illnesses under all operational conditions.

(b) Nutrition standards for military feeding and operational rations incorporate the most current dietary references intakes, as established by the FNB of the National Academy of Sciences. These standards are used for menu development and evaluation, nutrition education, and research *pertaining to food and nutritional initiatives*.

(c) The CFREP takes maximum advantage of the scientific and technical capabilities of industry, academia, and other U.S. Government agencies *in order to address combat feeding research and engineering requirements for the DoD Components*. With the exception of those projects specifically exempted by direction of the USD(AT&L) or the ASD(R&E), this comprehensive program includes, but is not limited to:

1. Integration of scientific and engineering research and technology application directed towards providing innovative, functional, responsive solutions to joint military operational requirements and solving field problems rapidly *to improve combat feeding programs in response to changes in warfare and industry capabilities*. The CFREP will optimize program leveraging, technology application, and effective transition of science and technology that will best enable critical future operational capabilities.

2. ~~Nutrition~~ *Optimization of nutrition* requirements and adequacy to maximize warfighter health and optimize cognitive and physical performance under all operational field feeding conditions.

3. Enhanced nutrition quality *and standards*, and human physical, physiological, and psychological performance.

4. *Projects related to F*food chemistry, microbiology, nutrition biochemistry, food processing, food preservation, food stability, packaging, packaging materials, and consumer acceptance *to provide new or enhanced combat feeding capabilities*.

5. *Initiatives for F*food safety, defense, and procedures, processes, methods, and systems to protect military subsistence from damage, tamper, or spoilage due to physical or environmental hazards during storage, distribution, and use.

6. *Examining and improving F*food preparation, holding, serving, and handling equipment used in a field feeding environment including food service equipment supporting all vessels and aircraft.

7. *Projects to support F*tactical food service equipment and systems, systems integration, materiel, and facilities for all environments and all operating conditions.

8. *Development of R*recipes, formulations, menu planning, design, and development of operational combat rations and supplemental food packets.

9. *Development and issuance of Specifications, performance requirements, and technical data for combat rations and related packaging, equipment, and systems in support of the development, testing, and acquisition process.*

10. Engineering and other technical support of foods, food packaging, operational rations, and equipment and systems throughout their life cycles. Conduct of continuous product or process improvement programs on fielded ration systems in coordination with the Military Departments designated food service representatives.

11. The Military Departments will not fund or conduct separate individual programs in scientific R&D for combat feeding to include rations, field food service equipment or field feeding systems, or nutrition of operational rations. All R&E efforts have joint focus as each Military Department has a collective stake in maximizing commonality and interoperability *in support of combat feeding capabilities, except in those instances where a particular Department has a unique mission requirement.*

(5) The CFREP is formulated and executes consistent with available funds to continually upgrade the general and specialized military feeding programs and to meet joint feeding requirements as they evolve with changing modes of warfare. CFREP supports the DFSP in accordance with Reference (e) by ensuring the timely introduction of new and improved food items, technologies, preservation methods, packaging, and new feeding systems, as well as the improvement of feeding systems currently in use.

(6) The CFREB annually reviews, integrates, validates, prioritizes, and approves a proposed 10-year joint RDT&E Program plan or ballot to address combat feeding RDT&E requirements from the DoD Components. The program portfolio includes budget activities 1 through 5 (*field food service systems research (budget activity 1 and 2), advanced technology development programs (budget activity 3), advanced component and development programs (budget activity 4), and systems development and demonstration (budget activity 5)*), and Engineering Support to Procurement funding.

(a) Priority is given to combat feeding RDT&E requirements shared by two or more DoD Components to promote economy of research efforts and address joint needs. Research requirements of a single DoD Component may be placed before multiple-sponsored requirements when appropriately justified in the judgment of the CFREB and recommended to the Director, Human Performance, Training, and BioSystems (HPT&B) Research Directorate and the ASD(R&E) as the designated Chair of the CFREB.

(b) Under the authority, direction, and control of the ASD(R&E) and in accordance with Reference (f), the Director, HPT&B, ensures that CFREP is responsive to the objectives and standards of the DFSP. The Director, HPT&B:

1. Properly integrates the output of the Food ~~Research, Development, Test, Evaluation and Engineering (RDTE&E)~~ RDT&E Program into the DFSP.

2. Recommends ~~R&D~~ projects to the Food ~~R&E~~ *RDT&E* Program that support the DFSP.

b. Nutritional Standards and Education. Reference (j) outlines nutritional standards and compliance required by respective Military Department's food service programs.

(1) Nutrition standards, termed "military dietary reference intakes" (MDRIs), are established by the Surgeon General of the United States Army, for application to all Departments military food service programs, including hospital food service programs, the DoD CFREP, and for all food service operations, whether provided by U.S. Government sources or through contractor support.

(a) The MDRIs expand and update the recommended dietary allowances and are based on scientific evaluation and recommendations of the FNB of the Institute of Medicine, National Academy of Science for military-specific application.

(b) The MDRIs are intended for use by DoD personnel involved in menu development, menu evaluation, nutrition education, nutrition research, and food R&D.

(2) Nutritional standards for operational and restricted rations are based on MDRIs and are designed to support the special nutrition requirements for various actual or simulated combat situations.

(3) Standards are established for varying levels of physical activity and gender as required for a military specific population in accordance with Reference (j).

(4) All Military Departments will provide nutrition education that will consist of information and strategies designed to equip military members with fundamental knowledge of nutrition *and food safety* to maximize performance, maintain long-term good health, and sustain morale.

(5) Under the authority, direction, and control of the ~~USD(P&R)~~ *Under Secretary of Defense for Personnel and Readiness*, the President of the Uniformed Services University of the Health Sciences (~~USUHS~~) will ensure that education relating to basic and applied nutrition science and food safety and defense are included in the ~~USUHS~~ *Uniformed Services University of the Health Sciences* medical and continuing education curriculum and programs.

(6) The ~~JSPB-menu-standards~~ *DoD Menu Standards* are listed in Enclosure 7 of this manual *and are updated and published by the JSPB consistent with Reference (q)*.

### 3. EDUCATION AND TRAINING

a. Food Service Education and Training. DoD Components provide for education and training programs for military and civilian food service personnel with the already established authority for such education and training in each of the Military Departments. Food service

education includes operations, nutrition, food safety, and preventive medicine. The DoD Components:

- (1) Utilize food service education facilities to the maximum extent, consistent with efficient utilization.
- (2) Conduct joint *Service* training in accordance with the applicable memorandum of agreement for advanced individual training relating to core and Military Department-specific training.
- (3) Design formal DoD-wide food service educational and training programs to the maximum extent feasible to permit uniform application *of food service standards* among DoD Components. However, unless a program meets all of the requirements of an individual Military Department, participation in that program will be permissive.
  - (a) Eliminate duplication of such uniform training efforts, unless warranted for reasons of economy, practicability, or efficiency.
  - (b) Administer formal food service, educational, and training programs to utilize efficiently the capabilities of all available food service personnel *who provide this instruction*.
- (4) Annually, train all food service personnel on nutrition, food science, safety and defense, and healthy cooking techniques that will optimize the health and cognitive and physical performance of the warfighter while providing optimal culinary quality and acceptability.
- (5) Provide industry standard food safety courses to ensure that food service managers are appropriately trained in food safety.*

b. Military Departments. The Military Departments:

- (1) Maintain a positive, current, and continuing educational training program to support the food service program.
- (2) Ensure training policies, objectives, and standards *for food service* are consistent with Reference (f) and the provisions of paragraph 3b of this enclosure.
- (3) Program, budget, and finance the *food service* program in accordance with DoDI 4000.19 (Reference ~~(u)~~(t)).
- (4) Establish an educational program to train food service personnel engaged in the performance of management functions. The management program will be designed to:
  - (a) Provide personnel training and education regarding healthy food preparation techniques, nutrition, and food safety.

(b) Promote uniform implementation of approved policies and instructions *for food service*.

(c) Encourage improvement in management practices *for food service personnel to promote health, nutritional standards, and safe food preparation standards*.

(5) Develop and maintain a joint instruction that will provide specific procedural guidance in these areas:

(a) ~~Development and maintenance of~~ *Develop and maintain* appropriate programs of instruction, syllabi, training aids, and on-the-job training programs to support requirements that are common to all of the DoD Components.

(b) Development, maintenance, and review of training curricula standards for training programs wherein the requirements are common to all the Military Departments. Such procedures must ensure that the training standards are adequate to meet the needs of the food service programs of the individual Military Departments and that such programs are applying the latest techniques and developments in the educational, training, and food service fields.

(c) Annual review by the individual Military Departments of training materials, programs, and training facility requirements.

(6) Maintain food management teams (FMTs) to attain the objectives. The location of the FMTs is at the discretion of the Military Departments.

(7) Ensure that command and working levels are fully aware of potential benefits of the use of FMTs.

(8) Ensure that FMTs provide additional training or assistance when the need is indicated by audit reports, staff reports, and other inspection and reporting data.

(9) Develop operating procedures as necessary to ensure maximum effectiveness of the FMTs.

(10) Take responsibility for all costs of establishing and operating an FMT. Each sponsoring Military Department will ensure that FMTs are properly funded to provide assistance in a timely manner.

c. FMTs. The DoD Components use FMTs to improve the quality of food service, provide food that maximizes health and promotes optimal physical and cognitive performance of the warfighter, and establish economy and effectiveness of food service operations, in accordance with Reference (e). The DoD Components will leverage the FMTs to increase efficiency *and assure compliance with nutritional guidelines and standards established in Reference (j)*. All management and operating levels of the DFSP will be responsible for use of the FMTs in

furtherance of the foregoing objectives and those objectives contained in Reference (e). The FMTs:

- (1) Review food service program documents for the Military Departments including plans for operation, financial plans, and budgets to determine if food service requirements have been included.
- (2) Instill food service management discipline in all responsible personnel with special emphasis on *resource management, inventory and accountability*, nutrition, quality of prepared foods, improved merchandising of food items (*including behavioral design*), productivity and efficiency of food service personnel, food service safety requirements, fire prevention, energy conservation, and sanitation.
- (3) Encourage and stimulate professional pride in food service personnel.
- (4) Evaluate and encourage application of standard and uniform policies and procedures.
- (5) Provide on-site training to food service personnel through a team concept that utilizes senior food service managers, executives, and *industry professionals, who* employs the most advanced training aids and training techniques.
- (6) Review the use of facilities, equipment, personnel, subsistence, and other food service resources to obtain valid evaluations of installation food service programs. Identify limitations that hamper accomplishment of activity objectives.
- (7) Participate actively in an advisor capacity in the operation of the local food service program by working with local food service personnel; demonstrating proper techniques in all phases of food service to include management, production, service of food, sanitation, training, and accounting; and motivating food service personnel toward increased efficiency and effectiveness *in carrying out food service operations*.
- (8) Assist food service personnel at each installation in the ways to conduct a patron education program, with emphasis on *nutrition*, food conservation and other consumer-oriented elements of the food service program, by suggesting ways and means to communicate and the principles points to be made.
- (9) Evaluate the practical application of food service techniques learned through technical and on-the-job training, curricula, and formal training.
- (10) Provide information on and demonstrate new developments in the food service and subsistence fields.
- (11) Exchange, search for, and collect new ideas regarding food service for possible adoption and dissemination to all installations.



(12) Record observations that will provide a basis for follow-up actions that will assist in resolving problems beyond the control of the installation food service program managers.

d. Military Department FMTs

(1) Must visit each installation facility at least once every 24 months, or in accordance with Service directives.

(2) Must visit those units and organizations that operate field food service programs or missions at least once every 18 months.

(3) Ideally, conduct an annual evaluation of each installation facility.

4. FLIGHT FEEDING

a. Standards. Meals authorized by the Military Departments for flight feeding that takes into consideration the duration of flight, mission, and food preparation equipment aboard include:

(1) Flight Meal, Box Lunch, or Commercial Box Lunch. DoD Components will provide a flight meal, box lunch, or commercial box lunch for breakfast, lunch, and dinner and provide a variety of food items in addition to sandwiches. These nutritionally balanced meals require no installed aircraft equipment, except a cup for heating soups. Meals must be consumed within a limited time (usually 4 hours) depending on the storage or room temperature after issue.

(a) When stored at less than 41 degrees Fahrenheit, sandwich meals may be held for more than 5 hours after issue, but not more than 24 hours after preparation. Meals may be prepared by flight kitchens in large quantities, by installation kitchens in small quantities, and aloft.

(b) Normally flight meals are used during flights requiring one meal or for the first meal on long flights. The flight meal is a self-contained meal and requires no supplement.

(2) Bulk Subsistence Items for Preparation Aloft. DoD Components will prepare bulk subsistence items for service aloft during flight when equipment aboard the aircraft is adequate and qualified personnel are assigned.

(a) Use this type of feeding for air evacuation of patients, as needed.

(b) Use any foods listed in the Federal Supply Catalog Group 8900 for subsistence located in the DLA Customer Assistance Handbook (Reference ~~(v)~~(u)).

(c) Equip the aircraft with a sectional-type galley or suitable substitute, which contains both refrigerated and dry storage space.



(d) Use items that are quickly and easily prepared, such as soups, sandwiches, beverages, breakfast meats, grilled meats, and eggs. No supplement is required for these items.

(3) Bite-size Meal. DoD Components will serve bite-size meals when the serving of any other type meal is not practical because crewmembers are wearing oxygen masks.

(a) Provide *nutritionally balanced* bite-size meals to facilitate consuming quickly while the mask is briefly lifted.

(b) Ensure food items are not sticky, crumbly, or greasy and consist of milk or juice, cubes of cooked meat, cookies, candy, nuts, gum, fruit pieces, relishes, and coffee or tea.

(c) Use special preparation, packaging, and storage instructions for the bite-size meal.

(4) Lower Calorie Meal. DoD Components will provide a highly nutritious lower calorie meal for those members of the crew or passengers who need to maintain or lower their body weight.

(5) High Protein – Low Residue Meal. DoD Components will provide high protein-low residue meals for preflight of jet aircraft crews embarking on flights of 6 hours or more when the flight entails the use of pressure suits, space restrictions, or lack of equipment or the capability for the in-flight meal preparation or disposal of body waste. Also use these meals for post-flight feeding when the flight is resumed within 24 hours.

(6) Snack Meal. DoD Components will provide snack meals for use on short flights not requiring full meal service, or on long flights in addition to a meal. Snack meals will be sold to all crewmembers or passengers who desire them. They may not be issued in lieu of a regular flight meal. Snack meals may consist of any food authorized for flight feeding.

(7) Meal, Ready to Eat (MRE). DoD Components will provide MREs during flights on which other types of flight meals are not available. Normally this meal will be supplemented with fruit or juice and milk. Designed primarily for use in tactical and combat situations, MREs can be consumed during flight with the approval of the flight crew. The MRE is a nutritionally balanced meal. The meat item, fruits, and desserts can be eaten cold. Hot water is required for coffee or cocoa, unless bulk coffee is supplied separately.

~~(8) Cooked Therapeutic In-flight Meal (CTIM). DoD Components will provide CTIM hot meals to therapeutic diet patients being moved through the aeromedical evacuation (AE) system. The diet ordered for the individual patient may be any one or approximately 131 modifications of 12 basic therapeutic diets. The patient's physical condition dictates the specific diet he or she must follow during flight. Five CTIM menus, outlining the meal components to be used, have been designed to preclude repetition of the same menu as the patient moves through the AE system. These menus consist of one breakfast, four lunch, and four dinner meals. The CTIM are to be furnished by the medical facility.~~

(8) Therapeutic In-flight Meal (TIM). DoD Components will provide therapeutic diet foods to patients receiving a prescribed therapeutic diet who are embarking on aeromedical evacuation flights. The medical facility will provide the TIMs.

(9) Bulk Liquid Coffee. DoD Components will provide bulk liquid coffee ~~with sugar and cream~~ and appropriate condiments during flights when meals are neither consumed nor required and it is sold to all personnel at actual ingredient cost.

b. Monetary Allowances

(1) Special Food Allowance. DoD Components will provide monetary allowance for each special type of flight meal or meal supplement listed in paragraphs 4b(1)(a) through 4b(1)(b) of this enclosure. These will be used as a basis for crediting the local food service subsistence monetary account of the respective Military Department.

(a) Sandwich meal will be limited to 65 percent of the value of the BDFA.

(b) Flight meal, cooked or frozen, will be limited to the cost of the meal used, plus the cost of the supplements used. The cost of the supplements is limited to 20 percent of the value of the BDFA.

(2) Bulk Issue for Preparation Aloft. The resulting meals are limited to 65 percent of the value of the BDFA.

(a) Bite-size meals will be limited to 75 percent of the value of the BDFA.

(b) Lower calorie meals will be limited to 45 percent of the value of the BDFA.

(c) High protein - low residue meals will be limited to 65 percent of the value of the BDFA.

(d) Snack meals will be limited to 30 percent of the value of the BDFA.

(e) MRE will be limited to the value of the meal, plus the value of the supplement. The value of the supplement is limited to 20 percent of the BDFA.

(f) €TIMs will be limited to 80 percent of the value of the BDFA.

(3) Reimbursement From Authorized Personnel for Flight Meals. Flight meals furnished to personnel not authorized meals at the U.S. Government's expense will be sold at the rates prescribed in Reference (m).

ENCLOSURE 4

JSPB CHARTER

1. CHARTER PURPOSE. This charter establishes the DoD JSPB to provide guidance and direction to the DFSP.

2. ORGANIZATION AND MANAGEMENT

a. The JSPB is administered by the Director, DLA.

b. The JSPB comprises a chair from DLA Troop Support, appointed by the Director, DLA, with representatives from the Office of the ASD(HA), Military Departments, Defense Health Agency (to include an Army Veterinary Services representative), and the DLA. A member of the ASD(LM&R) staff will serve as an advisor to the JSPB.

c. The JSPB will meet at least annually.

3. FUNCTIONS. The JSPB:

~~a. Provides final approval of all new ration items, components or systems, or changes to the same. The JSORF must approve these items before they enter the supply system.~~

~~ba.~~ Reviews *subsistence* R&D outcomes and acquisition data with voting representatives from each of the Military Departments to develop consensus for each decision.

~~eb.~~ Conducts program decision reviews within the proposed acquisition cycle or by out of cycle requests for urgent or special case situations *for subsistence matters*.

~~dc.~~ Discusses and resolves major problems that cannot be settled at the Military Department or DLA level.

~~ed.~~ Fills policy formulation voids in the DFSP.

~~fe.~~ Develops revisions to food service policy and practices.

~~gf.~~ Develops and coordinates JSPB positions in the areas of nutrition, R&D, finance and accounting, sanitation, training, food service management information systems, dining facility equipment and facilities to ensure a strengthening of the program.

~~hg.~~ Develops uniform DoD menu standards that maximize health and performance of the warfighter.

*ih.* Provides standard DoD recipes developed and tested by NSRDEC for incorporation into the AFRS under guidance from the JSRC that are consistent with nutrition science for warfighter health and performance, latest culinary trends, and warfighter acceptance.

*ji.* Standardizes food products authorized to the maximum extent practicable.

*kj.* Develops uniform procedures and a realistic FCI market basket that is published in the JSPB minutes. The process for computing BDFA will be based on the FCI and will incorporate the average cost of business rules, *SPV subsistence prime vendor* cost, and recovery fees.

*hk.* Performs other functions as assigned.

#### 4. RESPONSIBILITIES

##### a. The JSPB chair:

- (1) Ensures the accomplishments of the JSPB objectives.
- (2) Establishes criteria and procedures for the functioning of the JSPB.
- (3) Convenes the JSPB at least annually to assess DFSP, recommend DFSP changes, establish objectives and goals, and resolve problems and concerns in a timely manner.
- (4) Establishes subgroups when necessary to complete the tasks assigned to the JSPB.
- (5) Submits policy and substantive program enhancement recommendations to the ASD(L&MR).
- (6) Ensures standing committees, such as the JSRC, carry out the operational responsibilities and functions assigned to the JSPB.
- (7) Submits minutes of each JSPB meeting to the ASD(L&MR) and the JSPB representatives.
- (8) Maintains a current list of DoD Component JSPB members.
- (9) Presents problems to the JSPB for resolution.

##### b. The Military Departments and DLA members:

- (1) Provide logistics and other related personnel participation, as required, to support JSPB efforts.
- (2) Attend all JSPB meetings or ensure that alternate Military Department or agency representation is provided.

(3) Furnish a copy of items of interest for the JSPB to the chair.

(4) Respond to tasks assigned during JSPB meetings.

(5) Present the Military Department or DLA position. They are authorized to negotiate and seek agreement with the JSPB members to achieve the goals and objectives of the DFSP.

(6) Distribute JSPB meeting minutes within their respective Military Department or agency.

5. ADMINISTRATION. DoD Components represented on the JSPB will be responsible for necessary travel and administrative costs associated with their representatives *who are required to travel in support of their JSPB duties and responsibilities*.

ENCLOSURE 5

JSRC CHARTER

1. CHARTER PURPOSE. This charter establishes the JSRC to provide guidance and direction to the AFRS program.

2. ORGANIZATION AND MANAGEMENT

a. Under the cognizance of the JSPB, the JSRC oversees the AFRS program and develops and maintains the AFRS recipes *in conjunction with NSRDEC*. The Department of the Navy is the lead Military Department for the JSRC.

b. The JSRC comprises a chair, appointed by the Secretary of the Navy, with representatives from the Military Departments, U.S. Army Public Health ~~Command~~ *Center*, Environmental Health Engineering, *NSRDEC*, and the DLA. A member of another Military Department will act as co-chairperson, to act in the absence of the chair.

c. The JSRC will meet at least semi-annually.

3. FUNCTIONS. The JSRC

a. Develops a biennial recipe maintenance plan, which entails a review of recipe categories. These biennial reviews will focus on developments such as, but not limited to, new food handling requirements and food safety controls, new nutrition requirements, new or alternate food preparation techniques and food service equipment.

b. Advises the JSPB of committee actions and accomplishments, and report on the status of actions scheduled in the biennial recipe maintenance plan.

c. Reviews and analyzes recommendations for simplifying food preparation methods, minimizing food production cost, supporting requirements, and improving recipe format.

d. Determines recipe maintenance and testing actions that will be reflected in each published change to the AFRS recipe collection.

e. Determines finished product standards and establish uniform test and evaluation methods for standardizing recipes.

f. Provides a forum to review, select, and enable oversight of the AFRS team to carry out test and standardization of the Military Departments recipes.

g. ~~Carries out~~ *Prioritizes* testing and revision of recipes recommended for improvement.

~~h. Reviews, analyzes, updates, and simplifies food preparation methods. Revises recipes to reflect this work simplification, as required.~~

*h. Ensures recipes meet food safety standards.*

i. Reviews, analyzes, and makes recommendations for revision of recipes, as required, to ensure safe, wholesome, high quality standard products, *consistent with DoD nutrition standards*, at reasonable costs.

j. Determines portion size consistent with good nutrition that is based on the *latest publication of the* Dietary Guidelines for Americans (Reference ~~(w)~~(v)), the DoD menu standards in Enclosure 7 of this manual, acceptability, product or ingredient changes, and cost constraints.

k. Ensures recipes comply with References (j) and ~~(w)~~(v) to maximize health and promote optimal cognitive and physical performance of the warfighter. The green, yellow, and red nutrition color coding system will be applied, *such as Go for Green, Fueled to Fight, or equivalent program*.

l. Ensures the deletion or archive of obsolete, unacceptable, or seldom-used recipes from the AFRS recipe collection.

m. Selects AFRS recipes to be illustrated with colored photographs, and procures these photographs to include with the finished product of each recipe.

n. Revises the recipe format, as required, to facilitate recipe utilization.

#### 4. RESPONSIBILITIES

a. The JSRC chair:

(1) Ensures the JSRC accomplishes its objectives.

(2) Establishes the criteria and procedures for the functioning of the JSRC.

(3) Convenes the JSRC at least annually to assess AFRS, recommend AFRS changes, establish objectives and goals, and resolve problems and concerns in a timely manner.

(4) Establishes subgroups when necessary to complete the tasks assigned to the JSRC.

(5) Submits minutes of each JSRC meeting to the JSPB representatives.

(6) Maintains a current list of the DoD Component JSRC members.

(7) Presents problems to the JSPB for resolution.

b. The Military Departments and DLA members:

(1) Recommend new and improved recipes. Once developed by the AFRS team, these recipes will be informally screened by the recommending Military Department before they are submitted to the JRSC for inclusion into the AFRS recipe collection.

(2) Provide technical assistance to develop recipe requirements for the AFRS and to accomplish joint recipe review, analysis, and improvement projects.

(3) Solicit recipe suggestions, as appropriate, from DFSP personnel and the food and food service or hospitality industries.

(4) Field test standardized recipes, as required or at the request of the JSRC, before recipe approval or release. These tests are designed to validate product acceptability, adequacy of portion size, utility, and food safety controls.

(5) Coordinate the functions in paragraph 4b of this enclosure within their respective Military Departments and with the JSRC.

c. The U.S. Army Public Health *Command Center* provides food *safety and* sanitation review for the JRSC and the AFRS.

5. ADMINISTRATION. Components represented on the JSRC will be responsible for necessary travel and administrative costs associated with their representatives *who are required to travel in support of their JSRC duties and responsibilities*.



ENCLOSURE 6

JSORF CHARTER

1. CHARTER PURPOSE. This charter establishes the JSORF to provide guidance and direction to the combat feeding and operational rations programs.

2. ORGANIZATION AND MANAGEMENT

a. Under the direction of the Secretary of the Army, the Department of the Army is the lead Military Department for the JSORF and for combat feeding in areas of operation.

b. The JSORF comprises a chair, appointed by the Secretary of the Army, with representatives from the Military Departments, U.S. Army Veterinary Services, U.S. Army Public Health ~~Command~~ *Center*, and the DLA. Each Military Department will designate a representative to serve as the voting member with representatives that can address inspections from assembly to storage.

c. The JSORF will meet at least annually.

3. FUNCTIONS. The JSORF:

a. Reviews, ~~and~~ recommends, *and approves* new ration items, components or systems, or changes to the same, before entering the supply system.

b. Reviews R&D outcomes and acquisition data with voting representatives from each of the Military Departments to develop consensus per decision.

c. Conducts program decision reviews within the proposed acquisition cycle or out of cycle by request for urgent or special case situations.

d. Performs other functions as assigned *in support of combat feeding and operational rations programs*.

4. RESPONSIBILITIES

a. The JSORF chair:

(1) Accomplishes the JSORF objectives.

(2) Establishes the criteria and procedures for the functioning of the JSORF.

(3) Convenes the JSORF at least annually to assess outcomes of the combat feeding program, recommend changes, establish objectives and goals, and resolve problems and concerns in a timely manner.

(4) Establishes subgroups or workgroups when necessary to complete the tasks, research, and analysis as required to provide decisional information required for approval of the JSORF's objectives or goals.

(5) Submits minutes of each JSORF meeting to the representatives.

(6) Maintains historical records of the JSORF decisions and meetings.

b. The Military Departments and DLA provide representatives to the JSORF who:

(1) Recommend new solutions and improvements to the combat feeding program.

(2) Provide technical assistance for the development and solutions to combat feeding problems and concerns.

(3) Review field test menu and product outcomes, as required or at the request of the JSORF before approval and release. These tests are designed to validate product acceptability, adequacy of operation, logistics, acquisition, food safety, and utility.

(4) Coordinate the functions in this charter within their respective organizations and with the JSORF.

(5) Distribute JSORF meeting minutes within their respective Military Department or agency.

c. U.S. Army Public Health ~~Command~~ *Center* provides food sanitation expertise.

5. ADMINISTRATION. Components represented on the JSORF will be responsible for necessary travel and administrative costs associated with their representatives *who are required to travel in support of their JSORF duties and responsibilities*.

ENCLOSURE 7

JSPB DoD MENU STANDARDS

1. GENERAL

a. The DoD menu standards are the minimum practical guidelines that military food service programs must use during menu planning, food procurement, food preparation, and meal service to support the nutrition standards. *DoD Components will strive to increase the availability of healthier choices at food service venues, including cafeterias, concession stands, snack bars, and vending machines.* The DoD Nutrition Committee ~~will~~ monitors, updates, and provides implementation guidance to the JSPB on DoD menu standards as additional scientific information on nutrient needs become available.

b. The DoD menu standards will be reviewed not less than every 3 years and any subsequent updates to the DoD menu standards will be reported in the minutes of the JSPB and published on the DLA Troop Support Website at <http://www.troopsupport.dla.mil/subs/JSPB/>.

2. IMPLEMENTATION GUIDANCE

a. The Military Departments will assess exceptions to global product availability to ensure ordering practices keep up with the opportunity to comply with *menu, nutrition, and food safety* standards *in this enclosure*.

b. Exceptions to these standards for the Navy Afloat are indicated by the asterisk (\*) in this enclosure and for the DoD menu standards posted on the DLA Troop Support Website at <http://www.troopsupport.dla.mil/subs/JSPB/>. These exceptions are required because of limited storage on board ships. The resupply of ships at sea at different ports may limit access to all items required within the DoD menu standards.

3. FRUIT AND FRUIT JUICES

a. \*Two or more fresh fruit choices per meal and one fruit canned or frozen on dessert or fruit bar.

b. Bananas at breakfast daily when available.

c. One or more good sources of vitamin C per day which contain 30 percent of the reference daily intake or daily reference value (citrus fruits, kiwi, cantaloupe, strawberries, and beverages to include citrus, cranberry, or tomato juices).

d. Seasonal, including locally procured, fresh fruits incorporated in menu as much as possible when available.

- e. Canned or frozen fruit juice in its own juice, 100 percent juice, water or light syrup, when fresh fruit is not available.
- f. Raisins or other dried fruits available at meals, based on demand.
- g. \*Two or more 100 percent fruit juices served at breakfast.
- h. \*Juice fortified with calcium and vitamin D served.

#### 4. VEGETABLES

a. Minimum of two hot vegetables per meal, at least one of which must be a non-starchy vegetable. Potatoes will not count as one of these hot vegetable choices.

(1) Non-starchy vegetables include, but are not limited to, green beans, broccoli, cabbage, carrots, cauliflower, spinach, and squash.

(2) Starchy vegetables include but are not limited to corn, peas, potatoes, and winter squash.

- b. No more than one fried vegetable per day on the main line.
- c. One or more good sources of vitamin A or vitamin C per meal which contain 30 percent of the reference daily intake or daily reference value (colorful, dark leafy and deep yellow, orange and red vegetables including sweet potatoes, tomatoes, carrots, spinach, greens, and broccoli).
- d. Legumes, lentils, and beans served three times per week or more.
- e. Seasonal, including locally procured, fresh vegetables incorporated in the menu as much as possible, when available.

#### 5. SALAD

- a. \*Standard salad bar includes leafy green salad and a minimum of seven fresh toppings such as carrots, radishes, tomatoes, cucumbers, green peppers, onions, or mushrooms.
- b. Leafy green salad minimum standard is 50 percent dark green leaves such as romaine and spinach leaves when available.
- c. Unsalted nuts and seeds, available for salads based on demand.

d. All ready-to-serve salads are to be prepared with low-fat mayonnaise or low-fat salad dressings when used as an ingredient of the salad.

## 6. GRAINS AND STARCHES

a. Bread varieties minimum standards: two choices of sliced breads, and one variety roll, cornbread, garlic bread, muffin, or biscuit offered with meals.

b. All sliced bread offered contains whole grains (white with whole grains or whole wheat with at least 2 grams fiber per serving) with fewer than 230 milligrams of sodium per serving when available, and at least one bread offered is folate and iron-fortified.

c. Offer at least four choices of ready-to-eat cold cereals with fewer than 230 milligrams sodium per serving. Of these, two cereals must contain greater than eight grams of whole grains per serving, with at least 2.5 grams of fiber per serving. At least two cereals will be without sugar coating. Additionally, one of the four cereals must be 100 percent folate fortified. Operations offering more than four cereal selections will have 50 percent of the additional selections meeting the standards for whole grains, without sugar coating, and fortified with at least 50 percent of the daily folate requirement.

d. Offer at least one whole grain hot cereal without added fat or sugars available at the breakfast meal.

e. Cereal bars may be offered with at least 2.5 grams of fiber and fewer than 10 grams of sugar per serving. Cereal bars, if offered, may substitute for a whole grain cereal choice.

f. Offer at least one starch, such as potatoes or rice, at breakfast based on demand.

g. Offer whole grain pastas and whole grain rice when available.

h. Offer low-fat or low-calorie alternatives (e.g., fruit, reduced fat pastries, reduced fat muffins) when pastries such as donuts and sweet rolls are served.

## 7. MEATS AND ENTREES

a. Offer a minimum of two main entrée choices, one of which will be lean selection prepared and served without added fat such as lean fish, poultry or meat (round or loin cuts that have been baked, grilled, or roasted and with visible fat removed).

b. No more than one fried entrée on the main line per meal. If the facility serves only one entrée on the main line per meal, no more than one fried entrée per day. Exceptions for special occasions such as holiday meals, Military Department birthdays, or other celebrations are approved by the respective Military Department.

c. Fish served a minimum of three times per week as a main entrée. At least one fish high in Omega-3 will be served once per week, e.g., salmon, tuna, trout, herring, mackerel, sardines.

d. Only lean ground beef and lean ground turkey (fat content not to exceed 10 percent) with no fillers or extenders.

e. Lean pre-prepared entrée dishes containing fewer than 500 calories, fewer than 35 percent calories from fat (usually fewer than 18 grams fat per serving), fewer than 10 percent calories from saturated fat (usually fewer than 5 grams saturated fat per serving), and fewer than 600 milligrams sodium.

f. One or more vegetarian options containing a plant based protein source (e.g., beans, lentils, meatless or soy based type crumbles, patties) at the lunch and dinner meals based on demand.

g. The lean entrée option may be vegetarian.

h. Choice of two breakfast meats, one of which must be lower in fat (fewer than 12 grams fat per serving for patties or links and fewer than 5 grams of fat per serving for turkey bacon, Canadian bacon, or center cut bacon).

i. Serve gravy and sauces separately unless they are integral part of the recipe.

## 8. DAIRY AND EGGS

a. All milk is fortified with vitamin A and vitamin D.

b. Offer 1 percent or skim milk as the primary milk, when available.

c. Use 1 percent or skim (when available) in recipes when appropriate.

d. Offer low fat or reduced fat dairy choices (e.g., cottage cheese, sour cream, cream cheese, shredded cheese, and sliced cheese) when available and based on customer demand.

e. Use low fat or reduced fat cheeses used in cooking when appropriate.

f. Offer at least two flavors of low fat or fat free yogurts (0-2 percent fat) in either individual or bulk servings without artificial sweeteners at all meals. Yogurts must contain fewer than 30 grams of sugar per 6 or 8 ounce serving and fewer than 20 grams per 4 ounce serving. Offer reduced sugar and artificially sweetened yogurts when available and based on customer demand.

g. Offer egg whites or egg substitutes (reduced cholesterol) as an alternative to whole egg products based on customer demand.

h. Use egg substitute in place of whole eggs in baked items when appropriate.

i. \*Offer Omega-3 Docosahexaenoic acid enhanced eggs when available and if subsistence funding is sufficient.

## 9. FATS AND OILS

a. All food products must contain no partially hydrogenated oils as an ingredient and zero grams of trans-fat (at normally consumed portion sizes) when these products are available.

b. Use trans-fat free (zero grams trans-fat per serving) monounsaturated and polyunsaturated oils substituted for shortening in cooking and baking when appropriate.

c. \*Use appropriate oil choices for the cooking technique (e.g., baking, frying) and in recipes. The choices of oils will be trans-fat free (zero grams trans-fat per serving). Some examples of trans-fat free oils are canola, corn, olive, safflower, and vegetable oils.

d. Use only trans-fat free (zero grams of trans fat per serving) spread products.

e. Use reduced fat salad dressings, mayonnaise, and dairy products used in recipes when appropriate.

f. Offer butter as a condiment.

g. Offer a selection of oil (olive, canola, or blends) and vinegar (apple cider, balsamic, red, or white) on the salad bar based on customer demand.

## 10. SODIUM

a. Iodized salt and sodium-free seasoning is available at every meal.

b. Products containing monosodium glutamate as an ingredient must be avoided.

c. Lower sodium soy sauce with fewer than 600 milligrams of sodium should be used whenever possible. Lower sodium soy sauces labeled “lower sodium,” “reduced sodium,” or “less sodium” are acceptable.

d. Tomato and vegetable juices must contain fewer than 230 milligrams of sodium per serving.

e. Breads must contain fewer than 230 milligrams of sodium per serving when available.

f. All cereals must contain fewer than 230 milligrams of sodium per serving.

g. All vegetables frozen or canned must have no salt added when available or contain fewer than 230 milligrams of sodium per serving.

h. Bacon should have fewer than 290 milligrams of sodium per serving.

i. Canned or frozen seafood must contain fewer than 290 milligrams of sodium per serving when available.

j. All pre-prepared entrées must contain fewer than 800 milligrams of sodium per serving.

## 11. BEVERAGES

a. Offer 1 percent or skim milk at every meal. All milk must be fortified with vitamin A and vitamin D. In instances where 1 percent or skim is not available, 2 percent is acceptable. Offer low fat (1 percent or non-fat) chocolate or other flavored low fat milk based on demand.

b. Offer lactose-free alternatives (e.g., lactose free milk, soy milk) based on customer demand.

c. Offer sugar sweetened and sugar free beverage flavoring powders or low-calorie flavoring packets for addition to water for all meals if used in feeding operations.

d. Water dispenser is available in beverage area.

e. Coffee and hot tea are available at all meals.

f. Decaf coffee is available at all meals.

g. Offer iced tea sweetened and unsweetened.

h. If soda is served, offer at least two caffeine free sodas, one dark and one light, and one low-calorie soda.

i. If low-calorie beverages are offered, low-calorie beverages must contain fewer than 40 calories per serving.

j. Offer carbohydrate-electrolyte beverages (beverages containing added carbohydrate, sodium, and potassium) that meet the nutrition standards in Reference (j).

k. Appropriated fund foods service operations will not offer energy drinks, energy shots, energy gels, or any product that has been highly fortified or enriched (in excess of 100 percent of the daily value) or contains caffeine in excess of 100 milligrams of caffeine per 8-ounce serving.

l. Offer products with a label that excludes the term proprietary ingredients or blends or energy blends (spice, herbal blends infused teas or coffees will not be offered).



m. Products containing a non-nutritive (i.e., not an essential nutrient) ingredient (other than a preservative) must be evaluated by the DoD Nutrition Committee before acquisition. Exceptions require submission of a waiver request to the DoD Nutrition Committee.

## 12. CONDIMENTS

- a. Low-fat milk and artificial sweetener are available for hot coffee and tea.
- b. If the operating budget permits, offer flavored coffee creamers, and ensure reduced fat varieties are included.
- c. Coffee creamers must contain zero grams of trans-fat when available.
- d. Offer at least one fruit spread or low sugar jam and jelly in addition to regular jam and jelly.
- e. Offer sugar-free breakfast syrup in addition to regular syrup varieties when available and based on customer demand.

## 13. SOUPS

- a. Offer at least one soup at lunch and dinner.
- b. Offer broth-based soups at higher frequency than cream-or milk-based soups.
- c. Vegetarian soups can be a good alternative vegetarian option.
- d. All soups must contain fewer than 800 milligrams of sodium per 8-ounce serving.
- e. If more than one soup choice is provided, offer at least one reduced sodium soup with fewer than 600 milligrams of sodium per 8-ounce serving.

## 14. DESSERTS

- a. Fresh fruit will be served on all dessert bars.
- b. Fresh fruits may be cut and served as a fruit salad and served on the salad bar.
- c. Offer one reduced fat dessert, sweetbread, or baked product on the dessert bar.
- d. Offer trans-fat free (zero grams of trans-fat per serving) baked products when available.

ENCLOSURE 8

DFSP CRITERIA AND STANDARDS

1. CRITERIA

a. Enlisted Service members are entitled to a ration for each day on active duty, except when they are entitled to a basic allowance for subsistence (~~BAS~~) or per diem instead of subsistence. The Military Departments will prescribe the BDFA for normal operating conditions for enlisted Service members.

(1) A supplemental food allowance, not to exceed 15 percent of the BDFA, may be prescribed for any dining facility if either of the following conditions exists:

(a) The facility is feeding an average of fewer than 100 members per day.

(b) The facility is supporting an authorized complement of fewer than 150 members per day.

(2) The Military Departments may prescribe the supplemental food allowance, provided:

(a) The dining facility is operating under conditions warranting the increase.

(b) The installation commander certifies that consolidation with other dining facilities is not practical.

(3) The Military Departments may prescribe a special food allowance when it is required to support operational missions. Examples are flight feeding, field feeding (e.g., combat, maneuvers), submarine feeding, and space feeding.

~~—b. An additional allowance may be authorized for approved experimental food items that have potential military feeding applications.~~

2. STANDARDS. The DFSP will contain, as a minimum, these management features:

a. Improved uniform application of food service training and career incentives.

b. Modern, standardized, and automated management methods encompassing:

(1) Menu standards and a recipe service.

(2) Food acceptability determination.

(3) Requisitioning and inventory control.

- (4) Sanitation methods.
  - (5) Program management information.
- c. Centralized and consolidated food service facilities.
- d. A viable RDT&E program to provide innovation in foods, nutrition, nutrition education, preservation, packaging, equipment, and feeding systems.
- e. A uniform food allowance that will permit management flexibility in the DFSP. Include accounting and reporting for food allowance with positive, auditable head count criteria that identifies entitlement classification of persons fed, such as ~~in-kind-ESM~~, common-service, cash, payroll deduction, and coalition forces.
- f. Operational direction to ensure preparation and serving of foods are consistent with contemporary standards of good quality commercial food service and with nutrition standards established in Reference (j).
- g. Requirements for food service operating and management personnel at all levels to attain the highest quality food service efficiently and effectively by application of the latest food service management techniques. Basic standards are established to assist in this effort.
- (1) Provide personnel authorized to subsist in appropriated funded facilities meals that are based on menus supported by prescribed DoD recipes. Provide meals that are ~~adequate~~ **adequate** nutritional~~ly~~ and, to the extent possible, reflect the consumers' food preferences within cost and availability constraints.
  - (2) Sell meals to authorized personnel at rates sufficient to provide reimbursement of operating costs and food costs to the appropriations concerned, as required by the general provisions of the National Defense Authorizations Act as they are incorporated into Reference (k) for the current fiscal year.
  - (3) Use cafeteria-style feeding wherever practical, with salad bars, bulk beverage dispensers, a la carte menus, and optional short order meals for those not desiring regular meals. The preferred dinnerware is either plate service or compartmented trays, whichever is more practical under local conditions.
  - (4) Design dining facility appointments to ensure a pleasant dining environment. The décor will be consistent with a first-class commercial cafeteria or college and university dining establishments. Use appropriated funds for this purpose.
  - (5) Attire food service personnel engaged in the preparing and serving foods in appropriate, clean, and neat food service uniforms.

(6) Provide food service personnel formal training in food service management and operations. At least 50 percent of the personnel should be graduates of formal DoD schools *such as the Joint Culinary Center of Excellence at Fort Lee, Virginia*. Furnish structured on-the-job training by specially trained DoD-sponsored FMTs.

(7) Detail and control food service management systems to provide standard, accurate, and timely common data throughout the DoD *for reporting purposes and recording of metrics*. The system should also provide comparable management presentations on the results of food service operations for use in planning, programming, and budgeting *for the DFSP*.

ENCLOSURE 9

DFSP FCI

1. The DFSP FCI market basket is based on a healthy dietary pattern from each of the food groups; it is comprised of a specific number of servings of commonly used food items. The list serves as a proxy for determining the cost associated with acquiring all of the foods required to meet the DoD menu standards. The required foods and specific amounts are to support a population of moderately active military personnel with nutritional baselines as described in Reference ~~(+)~~(q).
2. The baseline items in the FCI are identified in the USDA ~~liberal food plan~~ *Liberal Food Plan*. The USDA items are adjusted by the Food and Nutrition Subcommittee of the DoD Nutrition Committee, as approved by the JSPB, to reflect the nutrients required to support higher caloric expenditures and other nutrients based on military population demographics. The FCI list may be adjusted to reflect substitute items as required based on availability from normal sources of supply if the USDA item is not available at most locations.
3. The appropriated fund food service operations' baseline funding allowance for subsistence is the USDA ~~liberal food plan~~ *Liberal Food Plan* for the 19 to 50 year-old male population. The DoD Components will:
  - a. Selectively increase the funding allowance via supplemental allowances to support the higher caloric expenditures of targeted, more active military populations. The intent is to ensure that personnel are receiving adequate calories and nutrients to meet specific mission requirements. For example, basic or recruit training, special operational unit training, etc., may all require increased or supplemental allowances. The Military Departments may approve the allowances based on available funding and with written certification by the program headquarters or Department-level registered dietitian.
  - b. Determine increases in supplemental food allowance based on the defined caloric requirements for operations and environment conditions. The U.S. Army Research Institute of Environmental Medicine (~~USARIEM~~) is the source for defining the caloric requirements. The Military Departments will assess the BDFA to provide for specific locations as indicated by ~~USARIEM~~ *the U.S. Army Research Institute of Environmental Medicine* due to operational tempo or other factors such as extreme environmental conditions.
  - c. Issue a BDFA funding allowance that includes baseline plus targeted supplements to their subordinate commands on a monthly basis.
4. The DFSP FCI basic assumptions include a daily meal pattern that reflects the traditional breakfast-lunch-dinner. The funding will support calories and most nutrient values distributed and consumed in a 25-40-35 percent food pattern of intake, 45-55 percent on weekends or holidays offering only a brunch-supper option. The DoD Components may expand hours of

service to support extended work schedules. However, the funding total BDFFA for an individual Service member may not exceed 100 percent of the established costs.

a. The individual's entitlements for the nutrition and cost values for three meals per day are based on the USDA's ~~liberal food plan~~ *Liberal Food Plan* coupled with the DoD Component's supplemental allowances.

b. While funding is fixed, the distribution of those allowances over the 24-hour period may be extended beyond a three-meal plan in accordance with operational plans and modified feeding designs to support performance-based, nutritionally-sound alternatives.

5. Twice per year, the published DFSP FCI will be cost-extended by DLA using regional prime vendor pricing catalogs in effect on March 15 and October 15 to provide the cost of acquiring these food items by the food service operations.

a. Publishing the DFSP FCI twice per year will help ensure relative consistency between the USDA generated figures and the actual cost of doing business.

b. The DoD Components will adjust their supplemental funding allowances to accommodate any significant discrepancy over plus or minus 3 percent. DoD Components may adjust for smaller discrepancies.

6. DLA Troop Support will monitor the annual food cost increases relative to inflationary and deflationary indices within regions. DLA will provide the data for this review to the JSPB. The Food and Nutrition Subcommittee will analyze the FCI market basket not less than every 3 years for changes to the USDA ~~liberal food plan~~ *Liberal Food Plan*, internal reviews of military specific nutritional adequacy, and incorporation of changes to eating patterns. The subsequent adjusted and approved FCI will be reported in the minutes of the JSPB and published on the DLA Troop Support Website at <https://www.troopsupport.dla.mil/subs/JSPB/>.

GLOSSARYPART I. ABBREVIATIONS AND ACRONYMS

<del>ACES</del>	<del>Army Center of Excellence, Subsistence</del>
<del>AE</del>	<del>aeromedical evacuation</del>
AFI	Air Force Instruction
AFMAN	Air Force Manual
AFRS	Armed Forces Recipe Service
AR	Army Regulation
ASD(HA)	Assistant Secretary of Defense for Health Affairs
ASD(L&MR)	Assistant Secretary of Defense for Logistics and Materiel Readiness
ASD(R&E)	Assistant Secretary of Defense for Research and Engineering
<del>BAS</del>	<del>basic allowance for subsistence</del>
BDFA	basic daily food allowance
BUMEDINST	Bureau of Medicine Instruction
CFREB	Combat Feeding Research and Engineering Board
CFREP	DoD Combat Feeding Research and Engineering Program
<del>CTIM</del>	<del>cooked therapeutic in-flight meal</del>
DFSP	DoD Food Service Program
DLA	Defense Logistics Agency
DoDD	DoD Directive
DoD EA	DoD Executive Agent
DoDI	DoD Instruction
<del>DoDM</del>	<del>DoD Manual</del>
<del>ESM</del>	<del>essential station messing</del>
FCI	food cost index
FMT	food management team
FNB	Food and Nutrition Board
HPT&B	Human Performance, Training, and BioSystems
<del>JCCoE</del>	<del>Joint Culinary Center of Excellence</del>
JSORF	Joint Service Operational Ration Forum
JSPB	Joint Subsistence Policy Board
JSRC	Joint Service Recipe Committee
MDRI	military dietary reference intake
MRE	meal, ready to eat

NAVMED	Navy Bureau of Medicine and Surgery
NSRDEC	Natick Soldier Research, Development, and Engineering Center
R&D	research and development
R&E	research and engineering
RDT&E	research, development, testing and engineering
<del>RDTE&amp;E</del>	<del>research, development, test, evaluation and engineering</del>
<del>SIK</del>	<del>subsistence in kind</del>
<del>SPV</del>	<del>subsistence prime vendor</del>
SPVDAP	Subsistence Prime Vendor Destination Audit Program
<i>TIM</i>	<i>therapeutic in-flight meal</i>
<del>USARIEM</del>	<del>U.S. Army Research Institute of Environmental Medicine</del>
USDA	U.S. Department of Agriculture
USD(AT&L)	Under Secretary of Defense for Acquisition, Technology, and Logistics
USD(C)/CFO	Under Secretary of Defense (Comptroller)/Chief Financial Officer, Department of Defense
<del>USD(P&amp;R)</del>	<del>Under Secretary of Defense for Personnel and Readiness</del>
<del>U.S.C.</del>	<del>United States Code</del>
USUHS	Uniformed Services University of the Health Sciences
<del>WRS</del>	<del>war reserve stock</del>

## PART II. DEFINITIONS

These terms and their definitions are for the purposes of this manual.

appropriated fund food service activity operation. A food service facility financed from appropriated funds that prepares or serves meals or components thereof to authorized personnel in accordance with Reference (m).

basic allowance for subsistence. The daily amount that the respective Military Department would allow to feed one Service member one ration of three meals with nutritionally adequate food required to subsist for 1 day.

B DFA. The funding allowance or cost ceiling for the appropriated food service programs to provide nutritionally adequate meals for authorized Service members.

Class I - Subsistence. Food and food-related supplies, including condiments, utensils, paper products, and bottled water.

combat conditions. Deployment, both offensive and defensive, in order to engage opposing forces.



~~contractual food service. The services procured from private commercial sources that may encompass the operation and management of the entire food service function or fragment thereof, e.g., food service attendant support, bakery, or butcher shop, to provide services that are separate, independent and not under the supervision of federal employees.~~

DFSP FCI. A prescribed list of food items, measurements, and quantities that are representative of USDA's ~~liberal food plan~~ *Liberal Food Plan* market basket and used to determine the Military Departments monetary value of the BDFA for 100 standard rations. It is used to compute the BDFA and satisfies the requirements of References (j) and (k).

*ESM. Messing declared by the installation, base, or station commander responsible for single government quarters that is essential to operate the government mess efficiently and economically, or that is necessary for the health and safety of enlisted personnel permanently assigned to single quarters.*

fair and reasonable price determination. An assessment by the U.S. Government that an offeror's proposed price for a supply or service can be considered "fair and reasonable" on the basis of applying one or more price analysis techniques.

food service. Includes related R&D; nutrition; acquisition and distribution of food, supplies and equipment; menu and recipe planning; meal preparation and serving; sanitation; design and layout of facilities; personnel; training; and accounting and reporting.

~~food service attendant service. Apprentice personnel familiar with the maintenance of food service sanitary standards, general cleaning of food service equipment and facilities, assistance in food preparation, and dispensing of food and other supportive services.~~

food service management. Positions identified in which the incumbent is responsible for supervision of food service programs, facilities, or activities, e.g., food service officer, food operations sergeant, senior food operations management non-commissioned officer, food advisor, food program manager, food service superintendent, dining facility manager, training supervisor.

food service management system. An automated information management system that allows system operators and food service management personnel to perform such functions as budgeting, funds control, ordering management at all levels, receiving, warehousing, inventory management, issuing functionality, and nutritional analysis.

~~food service administration. Positions identified in which the incumbent is responsible for clerical, filing, bookkeeping, cashier, requisition, stock control, and similar duties.~~

food service operations. Functions connected with preparing, serving, and processing food; e.g., cooks, bakers, and butchers.

green, yellow, and red *nutrition color* coding system. A traffic light, color-coded food identification program to assist with identifying the nutritional value of food choices.

MRE. A totally self-contained operational ration consisting of a full meal packed in a flexible meal bag.

nutritional standards for operational and restricted rations. Established standards for the nutrition content of military rations that ensure the rations maintain the nutrition status, health, and performance of military personnel.

prime vendor. A contracting process that provides commercial products to regionally grouped military and federal customers from commercial distributors using electronic commerce. Customers typically receive materiel delivery through the vendor's commercial distribution system.

ration. A quantity of three meals of nutritionally adequate food required to subsist one person for 1 day.

*restricted ration. Nutritionally incomplete rations used in certain operational scenarios, such as long-range patrol and reconnaissance, when troops are required to subsist for short periods, up to 10 days, carrying minimal weight.*

~~SIK. Meals provided enlisted members at U.S. Government expense.~~

special food allowance. A computed monetary value of a ration necessary for the subsistence of a person participating in operational missions when the BDFA is not sufficient or practical, such as flight feeding, field feeding, submarine feeding, and space feeding.

SPVDAP. A program executed by the U.S. Army Public Health ~~Command~~ *veterinary units Center food service inspection personnel* to provide food quality and safety standardization checks on identified product coordinated with Military Departments. The SPVDAP also provides feedback for Military Services' decision and coordination with DLA Troop Support on corrective actions taken to ensure quality products are meeting USDA and U.S. Food and Drug Administration standards.

supplemental food allowance. A percentage increase to the BDFA required for the subsistence of a person due to unusual or extraordinary circumstances, such as when nutritional requirements exceed ~~BAS~~ *basic allowance for subsistence* criteria. Examples include entry-level training, special operation commands, or when average unit energy expenditure exceeds 2800 calories per day.

warfighter. Any member of the Military Services who directly engages in combat operations with the enemy combatant.