

FOOD SERVICE EVALUATION RECORD

The proponent agency is NGB/A1S. The prescribing directive is AFI 34-239 ANG Sup 1.

TIME:	DATE:	ORGANIZATION:	FACILITY:	TOTAL RATING:			
CATEGORY A - KITCHEN OPERATIONS		ACTUAL	POSSIBLE	CATEGORY D - SANITATION & REPAIR MAINTENANCE		ACTUAL	POSSIBLE
1	Food Production Log, AF Form 662		25	23	General Housekeeping		25
2	Compliance with World-Wide Menus		20	24	Kitchen Area and Equipment		20
3	Use of Standard Recipes		25	25	Serving Line and Dining Rooms		25
4	Progressive Cooking		50	26	Rest Rooms and Locker Rooms		15
5	Pre-Cooking Preparation		25	27	Five-Year Facility and Equipment Program		10
6	Subsistence Request and Receipt		15	28	Equipment Operating Instructions Available		10
7	Storage Practices		35	29	Cleaning Procedures		15
8	Inventory Control		25	30	Facility/Grounds Maintenance and Reporting Procedures		20
9	Authorized Personnel		15	31	Table Clearing Procedures		10
10	Issues and Transfers		15	32	Operation of Dishwashing Machines		20
CATEGORY TOTAL			250	33	Pot and Pan Cleaning Procedures		10
CATEGORY B - SERVICING & DINING OPERATIONS		ACTUAL	POSSIBLE	34	Cleanliness of Utensils and Dishware		10
11	Serving and Replenishing Food		25	35	Refuse and Trash Disposal		10
12	Food Display and Serving Temperatures		25	CATEGORY TOTAL			200
13	Guest Services		25	CATEGORY E - MANAGEMENT		ACTUAL	POSSIBLE
14	Menu Variety and Acceptability		25	36	Senior Leadership Interest in Food Service		20
15	Palatability and Plate Waste		50	37	Adequate Supervision and Response		15
16	Pleasing Atmosphere		25	38	Effective Utilization and Manpower		10
17	Menu Posting and Merchandising		25	39	Accounting Procedures and Monetary Management		15
18	Guest Relations and Communications		25	40	Menu Planning and Recap		10
CATEGORY TOTAL			225	41	Budgeting		20
CATEGORY C - TRAINING, PERSONNEL & READINESS		ACTUAL	POSSIBLE	42	Contract and In-House Administration		15
19	Training and Documentation		50	43	Cashier Instructions and Procedures		15
20	Recognition and Motivation of Personnel		25	44	Protection of Funds and Forms		10
21	Personal Appearance and Grooming		25	45	Special Meals and Ground Support Meals		10
22	Contingency Preparedness		50	46	Safety Awareness and Procedures		10
CATEGORY TOTAL			150	47	Energy Conservation		10
SUGGESTED RATING SCALE		A	B	C	D	E	
Outstanding		220-250	195-225	130-150	195-200	145-175	
Excellent		180-219	155-194	100-129	165-194	120-144	
Good		130-179	105-154	65-99	130-164	90-119	
Fair		100-129	75-104	30-64	80-129	70-89	
Poor		0-99	0-74	0-29	0-79	0-69	
				48	Expendable Supply Functions		5
				49	Food Security and Force Protection		10
				CATEGORY TOTAL			175
		OVERALL RATING					
				Outstanding 880-1000		Excellent 700-879	
				Good 500-699		Fair 340-499	
				Poor 0-339			