

National Multi-Agency Coordinating Group

3833 South Development Avenue; Boise, ID 83705

NMAC Correspondence 2021-06

April 19, 2021

To: Geographic Area Coordinating Group Chairs

From: National Multi-Agency Coordinating Group (NMAC)

Subject: Management of National Caterers

The National Multi Agency Coordinating Group (NMAC) provides an essential management mechanism for national-level strategic coordination to ensure that firefighting resources are efficiently and appropriately managed in a cost-effective manner. Mobile Food Service Units (MFSU), also known as national caterers, are a national resource as defined by NMAC and managed by the National Interagency Coordination Center (NICC). MFSUs have national utilization and are in high demand with limited availability.

Management of MFSUs by Incident Management Teams:

Incident management teams (IMTs) are strongly encouraged to meet incident needs with a single MFSU, as ordering more than one MFSU reduces the capability to support other incidents. MFSUs may be reallocated by NICC under the direction of NMAC to meet higher priority obligations.

IMTs are encouraged to consider the ability to support line resources when locating MFSUs, rather than the default approach of locating the MFSU at the incident base/ICP. Consider remote meal delivery to the incident base/ICP instead of to line resources where feasible.

Food transportation:

The primary method to transport hot meals is via hot or cold food and beverage containers (i.e. hot cans), National Fire Equipment System (NFES) catalog numbers 0246 and 0244. The use of hot food and beverage containers maximize food temperature (food safety) and quality. Food can be dispensed from hot food containers to clamshells at the destination to facilitate physical distancing.

The primary purpose of clamshell containers is to facilitate physical distancing requirements, not food safety. Clamshell-packaged meals can be used in lieu of hot food and beverage containers for direct meal delivery. However, if food temperature and quality cannot be maintained without extensive measures taken, hot food and beverage containers should be used.

In all cases, food should be consumed within four (4) hours of the time packaged at the caterer.

Self-sufficient resources:

See NWCG Standards for Interagency Business Management, PMS 902 Chapter 20 regarding replacement of preseason purchased supplemental foods consumed on an incident.

Educational Materials:

Educational materials were developed by the Forest Service National Technology and Development Program (NTDP) in collaboration with interagency subject matter experts. The following documents are provided:



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Feeding Options Summary, Logistics and Food Unit Leader Educational Material, and Operations/Line Personnel Educational Material.

/s/ Joshua Simmons Chair, NMAC

Attachment 1 – Feeding Options Summary

Attachment 2 – Logistics Educational Material

Attachment 3 – Operations Educational Material

