

## Information for Logistics and Food Unit Leaders:

### Communication with the Caterer:

- Understand and communicate contract requirements for 2023 and be involved in meal distribution planning. The contract URL:  
<https://fsweb.wo.fs.fed.us/pps/pages/incident/logistics/?tab=contacts>
- Do not ask the caterer to operate outside the scope of the contract. As an example, clamshells are not a contract option, and the caterer cannot provide clamshells within the scope of the existing contract.
- Increase coordination/communication between the FDUL/LSC/IMTs and the caterer, particularly regarding meal numbers and caterer location set-up (determine space requirement for most efficient set up).
- Be proactive, work with Operations and the caterer on meals requirements 48-72 hours out, when possible.
- Provide caterers with consistent messaging across IMTs. Consistent standard operating procedures are beneficial for IMTs, caterers, and assigned resources.

### Catering Set Up Location:

Locate mobile food service units (MFSUs) and distribution sites closer to resources. Consider risks associated with driving semi-trailers into mountainous/remote locations and if delivery trucks can reach the MFSU vendors. Each IMT will need to evaluate risks/benefits of moving caterer closer to line personnel (e.g., ground support delivery vs resource pick-up).

### Hot Food and Beverage Containers (hot cans):

- Used for food delivery to remote locations. Send with gloves to ensure hygiene precautions can be met.
  - NFES# 0244 CONTAINER - HOT/COLD BEVERAGE
  - NFES# 0246 CONTAINER - HOT/COLD FOOD
- Labeling of hot food and beverage containers should include the following:
  - THIS PACKAGE CONTAINS:
  - PORTION SIZE:
  - PACKAGED ON: (DATE) (TIME) (BY)
  - MUST BE SERVED WITHIN 4 HOURS OF TIME PACKAGED
  - DESTINATION:
- If meals cannot be consumed within 4 hours, other feeding options must be considered.

### Food Safety: 4-hour food temperature limitations:

- Food Code Section 3-501.19, Time as a Public Health Control
  - (B) If time without temperature control is used as the public health control up to a maximum of 4 hours:
    - (1) The FOOD shall have an initial temperature of 5°C (41°F) or less when removed from cold holding temperature control, or 57°C (135°F) or greater when removed from hot holding temperature control;
    - (2) The FOOD shall be marked or otherwise identified to indicate the time that is 4 hours past the

- point in time when the FOOD is removed from temperature control;
- (3) The FOOD shall be cooked and served, served at any temperature if READY-TO-EAT, or discarded, within 4 hours from the point in time when the FOOD is removed from temperature control; and
  - (4) The FOOD in unmarked containers or PACKAGES or marked to exceed a 4-hour limit shall be discarded.

### National and Non-National (Type 3) Caterer Use:

- The MFSU contract requirement states that: *“Any time mobile food services are needed for federal wildland fire incidents in the western United States, the Federal Wildland Fire Agencies, hereinafter referred to as The Government, are obligated to order services from the National MFSU Contractors any time (a) the number of people to be fed is at or above 150 persons per meal and; (b) the headcount is estimated to remain at those numbers, or greater, for at least 72 hours from when the headcount first reaches 150 per meal, provided that the Contractor can reasonably meet the incident’s needs and required time frames.”* When all National MFSUs are committed or otherwise unavailable, NICC may dispatch a CWN caterer from the National Blanket Purchase Agreement for incidents that meet these requirements.
- The MFSU contract also states that *“MFSU Contractors will be given the opportunity to provide three meals per day up to their maximum stated capacity unless other arrangements are mutually agreed to with the FDUL or the needs of the incident require different meal options such as Meals Ready to Eat (MRE). When the Government’s needs at an incident exceed the Contractor’s stated maximum capacity, the Government may alternatively source meals as required.”*
- Incidents that do not meet the national requirement may order a non-national (Type 3) caterer. The BUYT or AIMS will fill the order with a local vendor or may use the source list for CWN caterers. Incidents that request non-national (Type 3) caterers may provide contact information for local options when submitting a request.

### Messaging to Operations/Line and Other Incident Personnel:

#### Keep you and your team healthy and available for assignments:

- Follow infectious disease protocols that may be in place.
- Wash hands before handling food and don gloves before serving food.

#### Meal delivery and content:

- Hot meals for resources in remote locations will be delivered using food and beverage containers (hot cans). Gloves and hygiene products should be included and used when serving food from these containers.
- Meals delivered in hot food containers must be served within 4 hours after packaged by the caterer.
- The caterer is only required to provide regular and vegetarian meals. All other dietary concerns must be managed by the resource.
- Meals Ready to Eat (MREs) or other shift provisions (e.g., sack lunches) will likely be delivered to resources in remote locations that cannot be served effectively using hot cans.

#### How you can help:

Compact and reduce the size of waste. Backhaul has been an issue in previous seasons because of bulk.