

## Summary of Modification Changes

Pages 24, 25, 28, and 29, Section 4.2 Standard Menu Requirements, the following paragraphs are changed to read as follows:

4.2.1.5 Milk - 1/2 pint. Both white and chocolate milk shall be available.

4.2.3.3 Milk - 1/2 pint. Both white and chocolate milk shall be available.

4.2.6.1 Hot Dinners

(f) Milk - 1/2 pint. Both white and chocolate milk shall be available.

4.2.6.2 Hot Can Dinners

(f) Milk - 1/2 pint. Both white and chocolate milk shall be available.

(h) Two salads - 4 oz. each

(1) One tossed green salad with equal amounts of three types of leafy vegetables with three salad toppings with three types of salad dressings (regular and/or low/non-fat) and,

(2) One prepared salad.

Page 30, Section 4.3 Twenty-Four Hour Service Bar, the following paragraph is changed to read as follows:

4.3.8 Milk - Both white and chocolate milk shall be available.

Pages 88 and 89, Section J.5 Sample Contractor Menus, Sack Lunches – Regular and Sack Lunches Vegetarian, Entrée 2 – Variety Item and Factory Wrapped Snacks are changed to read as follows:

Entree 2-Variety Item, 400 cal ~~or~~ and 5 ½ oz

Energy Bars **OR**

Second Regular Sandwich **OR**

Super Sized Hoagie

Factory Wrapped Snacks - Two (2), 600 calories and total combined weight ~~3~~ 6 oz.

Disposable Eating Utensils, as appropriate

## **C.4 MINIMUM MOBILE FOOD MEAL REQUIREMENTS**

### **4.1 General**

- 4.1.1 Quantities, variety and quality standards for meals are specified. The intent is for the Contractor to provide high quality meals while providing for variety. Additionally, provisions must be made for special meals to accommodate personal needs which may vary from the standard menu. Special meals shall have the same quality and equivalent quantity as the standard menu meals. The FDUL is responsible for notifying the Contractor of the number of meals required.
- 4.1.2 Bi-weekly (14 days) menus shall be submitted within 24 hours of arrival at an incident by the Contractor for approval by the FDUL. Subsequent menus shall be submitted 2 days prior to the current bi-weekly menu expiring, for the duration of the incident. The menu forms in Section J are examples of the format that may be used when submitting the menu. The FDUL shall ensure that the variety and content proposed is in accordance with the contract specifications. The daily menus with portion sizes shall be posted at the dining area.

### **4.2 Standard Menu Requirements**

Standard menu items and quantities to be available per person are listed below for each type of meal.

#### **4.2.1 Hot Breakfast**

- 4.2.1.1 Eggs - 2 fresh eggs (3 when scrambled) or 6 oz. of liquid eggs (no egg product).
- 4.2.1.2 Meat - 4 oz. (raw uncooked weight).
- 4.2.1.3 Bread or Hot cakes or French toast or Waffles - or equivalent starch (equal to 3 (1 to 1½ oz.) slices of bread).
- 4.2.1.4 Potatoes - 6 oz. or equivalent starch (see Section C 4.4.10).
- 4.2.1.5 Milk - 1/2 pint. Both white and chocolate milk shall be available.
- 4.2.1.6 Fresh Fruit or Canned Fruit - (no apples or oranges).
- 4.2.1.7 Chilled 100% Fruit Juice - 5½ oz.
- 4.2.1.8 Cooked Cereal - 6 oz. (see Section C.4.4.5)

#### 4.2.2 Hot Can Breakfast

Hot can breakfasts are to be the same quality and quantity as the hot breakfasts served in camp. These meals shall be packed using Government furnished containers.

#### 4.2.3 Cold Can Breakfasts

Cold Can Breakfasts shall be packaged using Government furnished containers. A cold can breakfast shall consist of cold breakfast food and shall contain the following items:

4.2.3.1 Dry Cereal - 2 individual serving boxes, 3/4 oz. each.

4.2.3.2 Breakfast Protein Item - One or more items with a combined weight of 4 oz.

4.2.3.3 Milk - 1/2 pint. Both white and chocolate milk shall be available.

4.2.3.4 Muffin(s) or equivalent - 3 oz.

4.2.3.5 Fresh (no apples or oranges) or Canned Fruit - 5½ oz. For variety 2 oz. of dried apricots, cherries, dates, mango, pineapple, pears, banana chips, peaches, prunes, raisins, or other dried fruit may be substituted (not to be used on a daily basis).

4.2.3.6 100% Fruit Juice - 5½ oz.

#### 4.2.4 Additional Items for Hot Breakfast and Hot and Cold Can Breakfast

In addition to the above, the items listed below shall be made available for the hot breakfast meals:

Butter and margarine, instant hot cereal, jelly or jam, peanut butter, salt, pepper, sugar, cream (or substitute), tea and hot chocolate. These items shall be individually packaged. Mustard, ketchup, steak sauce, salt, and pepper shall be provided in approved dispensers or original bottles in the dining tent area. Appropriate items for hot and cold can breakfast will be determined by the FDUL.

Salsa, hot peppers, brown sugar and raisins or other dried fruit shall also be made available, in appropriate serving containers, not individually packaged.

Brewed coffee for hot can and cold can breakfasts shall be included at no additional cost if ordered by the FDUL.

NOTE: Any meat used that is not specified above must be the equivalent quantity and meet the dinner quality standards cited in Section C.4.7. The actual weight of any specific cut of meat shown above may vary in accordance with specifications covered under the USDA Institutional Meat Purchase Specifications (IMPS). The portion weight is specified on the supplier's label. Precooked meat shall meet equivalent weight of raw meat products.

- (b) Non Meat Protein - 4 oz.
- (c) Vegetables - 4 oz.
- (d) Potatoes - 6 oz. or equivalent starch.
- (e) Bread - Two 1 to 1½ oz. slices or equivalent starch.
- (f) Milk - 1/2 pint. Both white and chocolate milk shall be available.
- (g) Dessert - 4 oz.
- (h) Self-Service Salad Bar shall contain:
  - (1) Five salad toppings,
  - (2) One tossed green salad with equal amounts of three types of leafy vegetables,
  - (3) Two prepared salads,
  - (4) One fruit or fruit salad,
  - (5) Three types of salad dressings (regular and/or low/non-fat),
  - (6) Three salad condiments.

#### 4.2.6.2 Hot Can Dinners

Hot Can Dinners shall include the items and quantities identified below. All hot food items including salads shall be packed in Government furnished containers.

##### (a) Whole/Full Muscle Meat (Raw Weight)

Steak - 10 oz. (boneless) or 14 oz. (bone-in), or  
Beef - 10 oz. (boneless) or 14 oz. (bone-in), or  
Beef and Pork Ribs - 10 oz. (boneless) or 18 oz. (bone-in), or  
Pork - 10 oz. (boneless) or 14 oz. (bone-in), or  
Lamb - 10 oz. (boneless) or 14 oz. (bone-in), or

Poultry - 8 oz. (boneless) or 14 oz. (bone-in), or  
Ham - 8 oz. (boneless) or 12 oz. (bone-in), or  
Fish - 8 oz.

Contractors may elect to serve an entree such as lasagna or casseroles. However, these entrees must have a meat side dish which ensures the total meat quantity standard is met.

NOTE: Any meat used that is not specified above must be the equivalent quantity and meet the dinner quality standards cited in Section C.4.7. The actual weight of any specific cut of meat shown above may vary in accordance with specifications covered under the USDA Institutional Meat Purchase Specifications (IMPS). The portion weight is specified on the supplier's label. Precooked meat shall meet equivalent weight of raw meat products.

- (b) Non Meat Protein - 4 oz.
- (c) Vegetables - 4 oz.
- (d) Potatoes - 6 oz. or equivalent starch.
- (e) Bread - Two 1 to 1½ oz. slices or equivalent starch.
- (f) Milk - 1/2 pint. Both white and chocolate milk shall be available.
- (g) Dessert - 4 oz.
- (h) Two salads - 4 oz. each
  - (1) One tossed green salad with equal amounts of three types of leafy vegetables with three salad toppings with three types of salad dressings (regular and/or low/non-fat) and
  - (2) One prepared salad.

4.2.6.3 Additional Items for Hot Dinners and Hot Can Dinners - In addition to the above, the items listed below, shall be made available for the hot dinner meals:

Butter and margarine, jelly or jam, peanut butter, mustard, ketchup, steak sauce, salt, pepper, sugar, cream (or substitute), tea and hot chocolate. These items shall be individually packaged. Mustard, ketchup, steak sauce, salt, and pepper shall be provided in approved dispensers or original bottles in the dining tent area. (Appropriate items for hot and cold can breakfast will be approved by the FDUL.)

Salsa and hot peppers shall also be made available, in appropriate serving containers, not individually packaged.

Brewed coffee for hot can dinners shall be included at no additional cost if ordered by the FDUL.

#### 4.3 Twenty-Four Hour Service Bar

The following items shall be available in a service bar 24 hours per day at the incident dining area with the exception of cold cereal and milk, which shall be available between 4:00 a.m. and 10:00 a.m. There is no additional charge for any of these items, due to the fact that the cost for these items are calculated in the daily meal prices.

4.3.1 Hot Regular Brewed Coffee (regular and decaffeinated). Flavored coffee may be served in addition to regular coffee at the Contractor's option.

(a) Available 24-Hours. A high quality ground or liquid concentrate shall be available. FDUL may purchase supplemental coffee by the gallon for consumption away from the dining area.

(b) Available During Hot Meals. Fresh brewed coffee shall be made available from high quality (ground) beans. If coffee is brewed outside, it must be in a tent with sides.

4.3.2 Hot Water

4.3.3 Hot Chocolate

4.3.4 Tea Bags (regular and decaffeinated)

4.3.5 Cold Drinks

4.3.6 Iced Tea (regular and decaffeinated)

4.3.7 Dry Cereal

4.3.8 Milk

#### 4.4 Menu Variety (See 4.1.2)

Contractor Bi-Weekly Menus (see Section J) shall be approved by the FDUL in advance. Menu items shall provide variety on a daily basis as to the types of meat and bread used in sandwiches, other sack lunch entrees, snacks, juices and other meal items served. Menus may include a wide variety of recipes. Pre-cooked items after the fourth meal must be approved by the FDUL and shall be approved on a limited basis only. If meat is an ingredient of a pre-cooked item, the meat portions

**J.5 SAMPLE CONTRACTOR MENUS**

(For Advance Approval by FDUL)

**SERVING DATES** \_\_\_\_\_ **CONTRACTOR/UNIT** \_\_\_\_\_ **FIRE INCIDENT** \_\_\_\_\_

SACK LUNCHES -- REGULAR	DATE:	APPROVED		SERVED							
								YES	NO	YES	NO
Entree 1-Meat Sandwich Type of Meat/Bread:											
Entree 2-Variety Item, 400 cal and 5 ½ oz Energy Bars <b>OR</b> Second Regular Sandwich <b>OR</b> Super Sized Hoagie  Type of Meat/Bread:											
CONDIMENTS, Four (4) for Entrees <b>OR</b> Sandwiches											
FRUIT, Fresh											
FRUIT, Dried, 200 calories and total combined weight 3 oz.											
Factory Wrapped Snacks - Two (2), 600 calories and total combined weight 6 oz.											
Disposable Eating Utensils, as appropriate											
Paper Napkin, Two (2) <b>AND</b> Pre-Moistened Towelettes, Two (2)											

**PROPOSED BY** \_\_\_\_\_ **DATE** \_\_\_\_\_ **APPROVED BY** \_\_\_\_\_ **DATE** \_\_\_\_\_  
*Kitchen Manager* *Food Unit Leader*

- All changes to a previously approved menu **MUST** be reviewed and approved in advance by the Food Unit Leader.
- This form does not constitute an order for meals. It verifies **ONLY advance agreement on**, and **approval of** the Contractor's menu items.

**J.5 SAMPLE CONTRACTOR MENUS**

(For Advance Approval by FDUL)

**SERVING DATES** \_\_\_\_\_ **CONTRACTOR/UNIT** \_\_\_\_\_ **FIRE INCIDENT** \_\_\_\_\_

SACK LUNCHES -- VEGETARIAN	DATE:	APPROVED		SERVED							
								YES	NO	YES	NO
Entree 1-Vegetarian Sandwich Type of Protein/Bread:											
Entree 2-Variety Item, 400 cal and 5 ½ oz Energy Bars <b>OR</b> Second Regular Sandwich <b>OR</b> Super Sized Hoagie  Type of Protein/Bread:											
CONDIMENTS, Four (4) for Entrees <b>OR</b> Sandwiches											
FRUIT, Fresh											
FRUIT, Dried - 200 calories and total combined weight 3 oz.											
Factory Wrapped Snacks - Two (2), 600 calories and total combined weight 6 oz.											
Disposable Eating Utensils, as appropriate											
Paper Napkin, Two (2) <b>AND</b> Pre-Moistened Towelettes, Two (2)											

**PROPOSED BY** \_\_\_\_\_ **DATE** \_\_\_\_\_ **APPROVED BY** \_\_\_\_\_ **DATE** \_\_\_\_\_  
*Kitchen Manager* *Food Unit Leader*

- All changes to a previously approved menu **MUST** be reviewed and approved in advance by the Food Unit Leader.
- This form does not constitute an order for meals. It verifies **ONLY advance agreement on**, and **approval of** the Contractor's menu items.