

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.

4.2.5 Sack Lunch

Regular and vegetarian sack lunches shall be provided as ordered by the FDUL. Vegetarian sack lunches shall be prepared for the Ovo-Lacto vegetarian classification level and shall consist of the same quantities and items as regular sack lunches. Non-meat protein substitutes such as vegetarian lunch meats require FDUL approval and shall be used on a limited basis in vegetarian sack lunches.

Definition: Ovo-Lacto Vegetarian - This is the most common form of vegetarianism. Ovo-Lacto vegetarians do not eat meat, chicken, fish or flesh of any kind, but do eat eggs and dairy products. Sub categories are Ovo vegetarians that eat eggs but not dairy products, while Lacto vegetarians eat dairy products but not eggs.

NOTE: Pre-prepared sandwiches shall not be frozen.

Sack lunches shall consist of the following items:

4.2.5.1 Entree 1 - One Meat Sandwich (or Sandwich with Non-meat Substitute for Vegetarian)

- (a) The sandwich shall be wrapped in plastic wrap or plastic bags.
- (b) The sandwich shall contain two 1 to 1½ oz. slices of bread.
- (c) The meat sandwich shall contain 3½ oz. sliced whole muscle meat or a combination of sliced whole muscle meat and cheese or equivalent vegetarian substitute. Ground meat, such as meatloaf or ground beef patties, may be allowed if approved by the FDUL.
- (d) Appropriate individually packaged condiments shall be provided and not be put directly on the sandwich.

4.2.5.2 Entree 2 - Variety Item

Contractors may choose a variety of items for the second entrée including a second sandwich. The preferred option is to provide energy bars. Entrée 2 shall have a minimum nutritional value of at least 400 calories and a minimum weight of at least 5½ oz. (Reference Section J.10 Definitions, Energy Bar)

NOTE: FDUL may approve the following for variety on an occasional basis; one super-sized hoagie or submarine (salami and/or bologna may be used) having a combination of meat and/or cheese weighing 7 ounces used in place of Entree 1 and 2. Non-meat substitutes shall replace the meat in a vegetarian hoagie or submarine sandwich.

4.2.5.3 Fruit - The fruit shall be one apple (size 100 count) or one orange (size 88 count), or other fresh fruit of comparable size.

4.2.5.4 Dried Fruit - Factory-wrapped or resealable individually wrapped by the Contractor. This item shall have a nutritional value of at least 200 calories and weight at least 3 oz. All ingredients shall be identified and attached to the product for easy identification. (Note: Most dried fruits have a caloric value of approximately 75 calories per oz.)

4.2.5.5 Factory-Wrapped or Resealable Individually Wrapped Snack - Two (2) or more snacks with a combined nutritional value of at least 600 calories and a combined weight of at least 6 oz. It is preferred that these snacks be high in carbohydrate content. All ingredients shall be identified and attached to the product for easy identification.

4.2.5.6 Condiments - Four individual factory-wrapped packets of condiments appropriate for the entrees being served.

4.2.5.7 Paper Napkin and Pre-Moistened Towelette - Two each.

4.2.6 Hot and Hot Can Dinners

4.2.6.1 Hot Dinners

Hot dinners shall include the items and quantities identified below.

(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) 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
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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.

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- (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

per meal must meet the meat quantity standard defined in C.4.2.1 and 4.2.6.1. Entrees such as stew, lasagna, spaghetti, linguine, chili, chicken chop suey or casseroles may be used as approved by the FDUL. The following are examples of variety options.

4.4.1 Meat

(a) Beef

- (1) Steaks - rib, loin, T-bone, New York, sirloin, cubed, filet and pepper steak.
- (2) Roast - Prime rib and sliced roast.
- (3) Short Ribs - baked, broiled and barbecued.
- (4) Ground Beef - lasagna, meat loaf, meatballs in spaghetti sauce and ground beef patties.

(b) Pork

- (1) Chops - loin cut, spare-ribs, country style ribs and barbecued.
- (2) Roast - sliced and tenderloin.
- (3) Ham - sliced.
- (4) Sausage

(c) Lamb

- (1) Chops - grilled and barbecued.
- (2) Roast - sliced.

(d) Poultry

- (1) Sliced, or whole pieces or parts (such as breast, thigh or leg).

(e) Fish - grilled, baked fillets or steaks.

(f) Processed Meat Items - pastrami, Polish/Italian sausage and corned beef.

(g) Breakfast Meat - ham, bacon, sausage, steak and pork chops.

4.4.2 Eggs - Fried, hard-boiled, poached, omelets or scrambled.

- 4.4.3 Bread and Equivalent Starches - wheat, white, 7-grain, rye, pumpernickel, French, garlic, biscuits, muffins, rolls, croissants, bagels, cornbread, donuts, sourdough, tortilla and pita pocket.
- 4.4.4 Dry Cereal - Varieties of flaked, toasted, or baked cold cereals and granola.
- 4.4.5 Hot Cereal - Oatmeal or grits, Cream of Wheat[®], etc.
- 4.4.6 Fruit - oranges, tangerines, apples, bananas, grapes, pears, peaches, plums, nectarines, grapefruit, or melons.
- 4.4.7 Dried Fruit - apricots, cherries, dates, mango, pineapple, pears, banana chips, peaches, prunes, raisins or other dried fruit.
- 4.4.8 Vegetables - broccoli, cauliflower, asparagus, corn, peas, green beans, mixed vegetables, etc.
- 4.4.9 Non Meat Protein - BBQ beans, vegetarian patty, vegetarian hot dog, Tofu, beans, soybean product, bean burritos, peanut butter, cheese, tempeh, quinoa, hummus.
- 4.4.10 Potatoes and Equivalent Starches - baked, mashed, fried, boiled, scalloped, rice, stuffing, pasta, sweet potatoes, or yams.
- 4.4.11 Juice - orange, tomato, grape, V8[®] type, apple, cranberry, or pineapple.
- 4.4.12 Sandwich Meat and/or Cheese - ham, corned beef, roast beef, turkey, pork, beef pastrami, chicken, cheddar, Swiss, or other natural cheese, excluding American processed cheese.
- 4.4.13 Salad Bar -
 - (a) Salad Toppings - kidney, garbanzo or pinto beans; carrots, mushrooms, celery, cauliflower, green/red bell peppers, broccoli, cheese, cottage cheese, beets, peas, tomatoes, eggs, cucumbers.
 - (b) Prepared Salads - macaroni, carrot and raisin, potato, pea, gelatin, coleslaw, fruit, rice or pasta salads.
 - (c) Tossed Salad Greens - romaine, endive, iceberg, green leaf, red leaf, butter, spinach, or cabbage.
 - (d) Fruit - melons, peaches, grapes, bananas, strawberries, pears, applesauce or seasonal fruit.

- (e) Salad Dressings - regular and low/non-fat French, Ranch, Italian, vinaigrette, Thousand Island, Blue Cheese, etc.
- (f) Salad Condiments - croutons, wheat nuts, sunflower seeds, crackers and taco chips, bread sticks, olives, pickles, or other fresh pickled or marinated vegetables.

4.4.14 Dessert - cakes, cookies, pies, cobblers, puddings, pastries or ice cream.

4.4.15 Tea - black, herbal, green, and spiced. Flavored tea may be served in addition to regular tea at the Contractor's option

4.4.16 Milk - white, (Whole, 2%, Skim), and Chocolate.

4.4.17 Snack Varieties - Candy bars, bagged candy, trail mix, cookies, brownies. Granola bars, energy bars, fresh vegetables, pretzels, shelled nuts. Factory packaged meats such as dried meats, sausage, pepperoni, jerky, etc., are acceptable. Processed cheese and cheese food products are allowed for this item only. The Government retains its full right to reject any product offered under this paragraph if the quality of the product is rejected by users. For variety two different products shall be used each day.

4.5 Cooking Requirements - All foods shall be cooked to minimize health hazards in accordance with the requirements below and the current FDA Food Code.

4.5.1 Ground Meat, Pork, Poultry Lamb and Fish - All ground meat, pork, poultry, lamb and fish shall be cooked well done to the minimum internal temperature defined in the current FDA Food Code or higher with temperature tested in the product's thickest part.

4.5.2 Whole Muscle Beef - Roast beef for sandwiches and cube steaks shall be well done. Beef roast or steaks for dinner meals may be medium rare to well done, as approved by the FDUL.

4.5.3 Fresh Eggs - Fresh eggs may be cooked to order. Fresh eggs cooked to order shall be cooked to heat all parts of the egg to the minimum internal temperature defined in the current FDA Food Code or higher. Boiled eggs shall be well done.

4.6 Serving Container Requirements

4.6.1 Milk - Shall be available in individual cartons, approved milk dispensers, or must be served from cartons or jugs.

- 4.6.2 Juice - Shall be available in individual pop-top cans, non-crushable paper/foil-type containers and resealable plastic bottles. Approved dispensers may be used.
- 4.6.3 Desserts - Shall be either served at the serving line, or in individually wrapped dishes, or covered for protection from contamination if served at a dessert bar.
- 4.6.4 Salad Dressing and Condiments - Shall be available in individual packets, approved dispensers, or original bottles. Salsa and hot peppers shall be served in approved containers at the salad bar.
- 4.6.5 Bread - Shall be either served at the serving line, or covered for protection from contamination if available at a salad bar. Tongs are required for self service.
- 4.6.6 Dry Cereal - Cold cereal shall be available in individual boxes or in approved bulk dispensers.

4.7 Food Quality Standards

4.7.1 Meat, Poultry, and Fish

- 4.7.1.1 Beef - Fresh or fresh frozen whole/full muscle USDA inspected, USDA Choice or better with 1/4 inch trim, (lower grades of beef, including "no roll/select", are not acceptable).

No more than 15% pump in all USDA Choice pre-cooked and/or further processed beef items with the exception of corned beef brisket which may be 20%.

The term "whole muscle" in this section shall mean whole muscle or sliced from whole muscle. No soy additives shall be included in beef products.

- 4.7.1.2 Ground Beef - USDA inspected 100 % ground beef or ground beef patties meeting USDA ingredient and labeling requirements, not to exceed 20% fat. Need not be USDA Choice.

- 4.7.1.3 Beef for Sack Lunches - USDA inspected, need not be USDA choice. Whole/full muscle, flats, top and bottom rounds and eye of the round only (no shoulder cuts allowed). Pre-cooked further processed beef or cured beef such as corned beef or pastrami may be used. No soy additives shall be included in beef products. (No more than 15% pump in all precooked, further processed, or cured beef items, with the exception of corned beef brisket and pastrami,

which shall not exceed 20% pump.) Roast beef for sandwiches shall be well done and not appear to have a “green sheen”.

4.7.1.4 Pork - USDA inspected, USDA Grades 1-4. Bacon, sausage and whole/full muscle pork items. Whole/full muscle cured ham and natural juices or cured ham with water added not to exceed 15% pump (ham and water product, ham with water and isolated soy protein added and turkey-ham is not allowed).

4.7.1.5 Cornish Game Hens - Whole/full muscle, USDA inspected, need not be USDA Grade A.

4.7.1.6 Poultry - Whole raw chicken shall be obtained from USDA inspected facilities and shall be USDA Grade “A” whole/full muscle. Cut raw chicken product shall be obtained from USDA inspected facilities and may be USDA Grade “A” or equivalent. Cooked product that does not have a USDA grade shall have been obtained from USDA inspected facilities and purchased from among the suppliers top quality labels. Acknowledgement of a top-quality (Best Label) and equivalent products does not necessarily constitute acceptance as an end product if that product is otherwise objectionable in appearance, taste or quality. Processed or precooked turkey shall not exceed 3 lobes per product of breast meat only. No more than 15% pump in all processed or precooked poultry items. (No chunked, chopped and/or formed product allowed).

4.7.1.7 Lamb - USDA inspected; USDA Choice or better; fresh, whole/full muscle. No more than 15% pump in all USDA Choice pre-cooked or further processed lamb items. No soy additives shall be included in lamb products.

4.7.1.8 Fish - Whole muscle steaks or fillets (no chunked, chopped, formed, pressed or imitations).

4.7.2 Dairy Products - Pasteurized, USDA Grade A or better.

4.7.3 Cheese - Natural cheese. No imitation cheese, cheese product, cheese food, or cheese spread allowed except in factory wrapped - commercially available products like burritos, Hot Pockets[®], chimichangas, etc., needed for lunches and cold can breakfast. Also, see 4.4.12. The Contractor shall use natural cheese if these items are made at the incident.

4.7.4 Fresh Shelled Eggs - USDA inspected, Grade A.

- 4.7.5 Frozen or Liquid Whole Egg(s) - USDA inspected and pasteurized. No egg product.
- 4.7.6 Canned Vegetables - US No. 1 or equivalent (top label).
- 4.7.7 Canned Fruits - US No. 1 or equivalent (top label).
- 4.7.8 Fresh Fruits and Vegetables - First Quality. When grading is available, fruit in the sack lunches must be U.S. No. 1 or better. The Contractor shall provide documentation that validates that the quality of the product is equal to U.S. No. 1 or better. Containers, cases, and crates shall be marked for grade.
- 4.7.9 Frozen Fruits and Vegetables (All Meals) - Grade A.
- 4.7.10 Juice - 100% fruit juice, 100% fruit juice blend; 100% vegetable juice. All juice must be pasteurized.
- 4.7.11 Dry Cereal (Breakfast) - Vitamin enriched.
- 4.7.12 Canned Goods and Prepared Items for Sack Lunch (Second Entree Only) - Top label or equivalent. All burritos or similar product containing meat shall be USDA inspected.
- 4.7.13 Bread - Enriched or whole grain.
- 4.7.14 Coffee - High quality, Columbian or better.
- 4.7.15 Tea - High quality.
- 4.7.16 Oil - Pure vegetable oil and/or olive oil, no trans fats.
- 4.7.17 Prepared Salads - High quality.
- 4.7.18 Canned Tuna Fish - Chunk Light Tuna, Dolphin-safe, and water packed.
- 4.7.19 Beef Jerky - Sliced dried beef.

PART I - THE SCHEDULE
SECTION D
PACKAGING AND MARKING

D.1 SACK LUNCHES - GENERAL

- 1.1 Lunches shall be bagged in heavy-duty paper sacks to protect the lunch.
- 1.2 The Government must be able to distinguish between vegetarian and regular sack lunches by use of different colored bags. Brown bags shall be used to designate regular lunches.
- 1.3 Individual sack lunches shall be packed in cardboard boxes holding exactly 10 lunches in each box.
- 1.4 Sandwiches shall be packaged in plastic sandwich bags or other packaging. The packaging shall keep the sandwiches intact and/or not excessively add to waste disposal; (i.e., no Styrofoam).
- 1.5 Sandwiches ordered as supplemental items shall be individually wrapped in a Ziploc[®] type sandwich bag.
- 1.6 Snack items must be individually wrapped with labels that clearly list all ingredients contained in the package.

D.2 SACK LUNCH AND SUPPLEMENTAL SANDWICHES

- 2.1 The FDUL shall determine how long sack lunches and supplemental sandwiches may be held after preparation. The consume by date is generally within 24 hours of preparation date. A longer or shorter period of time may be deemed appropriate by the FDUL depending on refrigeration or storage conditions utilized.
- 2.2 Sack lunches shall be marked "Consume by (date and time; i.e. mm/dd, 00:00)."
- 2.3 Sack lunches prepared off site shall be approved by the FDUL in advance. The sack lunches made off site shall be stamped or labeled,

"Consume by (date and time; i.e. mm/dd, 00:00)."

- 2.3.1 Boxes containing lunches prepared off site shall be labeled or marked with the sandwich preparation date and time.

"Prepared on (date and time; i.e. mm/dd, 00:00)."

2.4 Supplemental Meat and Non Meat Sandwiches – Shall be stamped or labeled

"Consume by (date and time; i.e. mm/dd, 00:00)."

D.3 FROZEN AND PACKAGED ITEMS

Frozen items shall not be frozen longer than the manufacturer “use by date”. Packaged items shall be used by the manufacturer's “sell-by or expiration date.”

D.4 EQUIPMENT MARKING

- 4.1 Mobile Food Service Units - All vehicles comprising a complete Mobile Food Service Unit shall be permanently marked with Company Name, Unit Identification Number (UIN). Marking shall be in an obvious place and have letters no less than 4 inches in height.
- 4.2 Bladder Bags - All gray water bladder bags used shall have the size and use stenciled on them in a conspicuous place with letters no less than 4 inches in height (for example: "1000 GAL - GRAY WATER").
- 4.3 Potable Water Tanks - All potable water tanks shall have the size and use stenciled on them in a conspicuous place with letters no less than 4 inches in height (for example: "500 GAL - POTABLE WATER").
- 4.4 Hoses - All hoses used shall be labeled at both ends to identify their use (i.e., gray or potable).

D.5 COMBINATION HOT FOOD/DRINK CONTAINERS

The Contractor is responsible for filling all combination Hot Food/Drink Containers, sealing and stamping or labeling them with the date and time they were filled and the contents within. A statement as follows shall be stamped or labeled on the container:

Prepared on (date and time; i.e. mm/dd, 00:00).

Must be Served within ____ Hours of Time Prepared.

Contents:_____

The serving time is normally within 4 hours of filling, unless otherwise approved by the FDUL. Hot or cold can meals shall only be packed in Government furnished

combination hot food/drink containers (Order Number NFES 0073). All hot/cold can food containers shall be labeled with food contents and portion size. Food for hot/cold can meals that is not temperature sensitive or is in individually packaged containers such as milk may be packed in reusable coolers or sent without further packaging as approved by the FDUL. Portion size shall be in simple terms (for example: Corn - 2 scoops per person, Chicken - two pieces per person). FDUL shall manifest hot/cold cans to spike or coyote camps.

D.6 FOOD LABELS

The quality standards of the foods served shall be clearly visible and/or verifiable. Meat and poultry quality standards shall be visible on the unopened boxes or individual packages. In the case of poultry, a USDA Poultry Certificate is also acceptable for verification. In the case of products other than meat or poultry, appropriate USDA/industry/food supply company standards must be visible and/or verifiable.

Examples of appropriate labeling are: USDA Choice beef package labeling shall clearly show the USDA inspection symbol (bug) and the USDA Choice shield or the words USDA Choice stamped on the box. USDA Grade A poultry package labeling shall clearly show the USDA inspection symbol (bug) and the USDA Grade A shield. Frozen fruits and vegetable packages shall clearly show the Grade A wording on the package or boxes, etc.

Food items in packages not clearly labeled or identified by a USDA certificate or other appropriate verifiable identification, properly identifying the quality standards required under this contract, may be rejected by the Government.