

Oregon Department of Forestry
Incident Resource Agreement
2026-2029



Appendix Nineteen (19) – MOBILE FOOD UNIT
RESOURCE DUTIES, QUALIFICATIONS, COMPENSATION, &
INVENTORY

A.1 – General Description of Duties

A.1.1 – Scope of Work

Mobile Food Units are ordered to an Incident to provide appetizing, nutritional, well-balanced hot meals, sack lunches, drinks, and supplemental items to Incident personnel that meet daily firefighter calorie requirements.

A.1.2 – Meal Service Standards

Mobile Food Service Units (MFSU) typically provide three meals per day unless other arrangements are mutually agreed to with the Incident's Food Unit Leader (FDUL) or the needs of the incident require different meal options, such as Meals Ready-to-Eat (MREs). The MFSU may be approved to provide only breakfast and dinner at the discretion of the State.

A.2 – Compliance with Federal, State, and Local Laws, Regulations, and Requirements

A.2.1 – Minimum Ordering and Dispatch Criteria

When Mobile Food Services are needed for Incidents, the State may order services from the Resource Provider when:

- 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 Resource Provider can reasonably reach the Incident's needs and required timeframes.

A.2.2 – Applicable Laws, Codes, and Food Safety Standards

During the term of the Agreement, all Resource Providers must comply with all current Federal, State, and Local laws, regulations, and requirements, including:

- a. [National Plumbing Code](#) and [National Electric Code](#)
- b. [Federal](#) and [State](#) potable water codes
- c. [Occupational Safety and Health Administration \(OSHA\)](#) and [Food & Drug Administration \(FDA\)](#) food codes
- d. [National Restaurant Association](#) standards
- e. [National Sanitation Foundation \(NSF\)](#) and [Oregon Health Authority](#) food safety rules

A.3 – Rates of Payment

A.3.1 – Rate Inclusions

The Resource Provider Rates include travel, equipment, food, and all operator expenses. Payment will be compensated on Rates specified in the Executed Agreement and will be in accordance with the following:

- a) Mileage: to and from the Incident and the Designated Dispatch Location or Point of Hire, and mileage incurred due to relocation within the same Incident. Beginning and ending odometer readings will be documented on the Daily Meal Order and Invoice;
- b) Meals: 100% ordered or meal count, whichever is greater. Meal count will be documented on the Daily Meal Order and Invoice;
- c) Optional Items: includes hand-washing stations for Incident Personnel, additional Refrigeration Units, tents, etc. Optional items must be ordered through dispatch and documented on the Resource Order and Daily Meal Order and Invoice;
- d) Relocation Mileage Fee: each additional setup and takedown of a MFSU within the same Incident will be paid at the relocation fee specified on the Executed Agreement. Relocation mileage fee does not apply to demobilization or reassignment from the Incident.

Payment is made on the basis of calendar days.

A.4 – Type 3 MSFU / Catering Service General Requirements

A.4.1 – Operational Management and Service Responsibilities

Services include complete management, control, purchase, receipt, storage, issue, handling, processing, packaging, preparation, food serving, clean-up, transport, repair, and maintenance of the Unit. All hot meals will be served by the Resource Provider’s personnel, except for meals served in Spike Camps.

A.4.2 – Meal Production Capacity

The Unit must be capable of serving up to 500 hot meals for breakfast, 500 sack lunches, and 500 hot meals for dinner at the rate of 200 meals per hour in a 24-hour period. Serving hours are typically 0500-0930 and 1700-2130 hrs. Other hours of service may be requested by the Food Unit Leader (FDUL).

A.4.3 – Posted Hours

Unit hours must be visibly posted outside the Unit for transparency.

A.4.4 – Commercial Food Preparation Standards

Meals must be prepared in a commercial food preparation facility that follows commercial food preparation standards.

A.4.5 – Authorized Equipment and Operational Environment

Only equipment necessary for the operation of a MSFU will be allowed and approved for use under this Agreement. Equipment must be capable of operating in locations ranging from adversely impacted urban areas to remote and primitive locations with limited access.

A.4.6 – On-Site and Off-Site Meal Preparation

Meals can be made on-site in a field kitchen or off-site and transported to the field site for serving.

A.4.7 – Food Holding, Temperature Control, and Delivery Timeframes

Once a meal is prepared for serving, it must be kept at required temperatures and served within two hours. If meals are prepared off-site, the address of the facility where meals are being prepared must be provided to the Incident FDUL.

A.4.8 – Meal Packaging

Resource Providers are required to serve meals in 'to-go' containers and packing.

A.4.9 – Disposable Tolerance Standards

All disposable products must be made of materials capable of withstanding a minimum temperature of 160 degrees Fahrenheit. It is recommended that any bio-based products have structural integrity capable of withstanding a minimum temperature of 160 degrees Fahrenheit.

A.4.10 - Communication Requirements

All personnel representing the Resource Provider must be able to proficiently communicate in English to ensure safe and effective performance of assigned duties. The Resource Provider's representative must be able to proficiently communicate in English, in the language of the personnel, and read and communicate the Incident Action Plan, Safety Alerts, and other operational documentation.

A.5 – Resource Provider Responsibilities

A.5.1 – Check-In and Supervision

Upon arrival to the Incident, Provider must immediately report to the FDUL or Logistics Section Chief (LSC) to verify setup location.

A.5.2 – Sanitation, Food Safety, and Operational Controls

It is the responsibility of the Resource Provider to:

- a) Record, in a logbook, the minimum and maximum temperatures inside all refrigerator units. The temperatures must be recorded a minimum of three (3) times per day (at least six (6) hours apart), between 0400 and 2200. The logbook will be made accessible to the State and Health authorities;
- b) Contain all grease products;
- c) Maintain all facilities and equipment used for meal preparation, serving, storage, seating, and cleanup in sanitary conditions. General cleanup responsibilities include cleaning tables, chairs, and condiment containers. Trash must be removed from the eating area and the Resource Provider's equipment to locations designated by the FDUL;
- d) Ensure that all personnel are tidy and clean. All employees are required to:
 - Wear uniforms and ID tags that clearly show the employee's name and identifies the Resource Provider's company.
 - Wear hair restraints such as hats, hair coverings, or nets, beard restraints, and clothing that covers body hair. Long hair emerging from hats does not meet this requirement.
 - Utilize single-use, food service gloves and must be worn when handling ready-to-eat foods and during meal service. Gloves will be changed during the shift as needed and especially when a change in duties occurs i.e., taking out trash, cleaning, preparing, and serving food.
 - Wear clean aprons throughout the shift;
- e) Ensure employees cooking and handling food are free of communicable diseases. The Resource Provider must train employees in the importance of hand washing as a means of preventing the spread of food borne illnesses;
- f) Ensure each MSFU has key personnel, a Supervisory Cook, and a [Certified Food Manager](#) with a certification in food service management, handling, and sanitation training;
- g) Ensure that only those Resource Provider employees that are essential to the mission remain at the Incident;
- h) Provide rodent, insect, and dust control in all areas within the MSFU where food is prepared, stored, served, or eaten;
- i) Maintain copies of the Executed Agreement, all modifications, invoice forms, Quality Control Plan, and Work/Rest Plan with the MSFU at all times. The Quality Control Plan must address the contractor's oversight and monitoring of work/rest and length of assignment guidelines.

A.5.3 – Management, Training, and On-Site Supervision

The MSFU Manager is responsible for training and supervising all personnel in food preparation, handling, packaging, food serving, and cleanup requirements. A MFSU Manager or designated representative must be available on-site at all times. All

representatives must be designated in writing and have all the certifications, training, and authority of the MFSU Manager.

A.5.4 – Food Handler Substitution

Resource Provider personnel involved in food preparation or service must hold a valid Oregon Food Handler Card issued by an Oregon Health Authority–approved provider. A valid Food Manager Certification accepted by Oregon (such as ServSafe Manager) may be substituted in lieu of a food handler card. All certificates must be current and available for inspection on Incident.

A.5.5 – Use of Tobacco Products

Use of tobacco products will be limited to designated and identified smoking areas only, and never in the immediate area of the MSFU.

A.5.6 – Use Barbeque Grills

Food must be prepared and cooked inside enclosed units, with the exception of food cooked and served from FDUL approved outdoor barbecues. Outdoor barbecues will be used in compliance with local or State fire restrictions, if any. All food will be served by Resource Provider staff; any exceptions may be discussed with the FDUL and approved as appropriate. Barbecue grills will be allowed if the FDUL inspects and approves their use based on the sanitary condition of the equipment.

A.5.7 – Food Service and Utensils

All hot food will be served with utensils from the kitchen unit, with the exception of beverages, soup, and hot cereal which may be self-served from self-contained heated holding equipment at the breakfast/salad bar.

A.5.8 – Water Quality Testing and Reimbursement

The Resource Provider must perform one microbiological test for total coliform bacteria upon arrival at the Incident and once every thirty (30) days afterwards. The Resource Provider will be reimbursed for additional water testing fees if the State requires a water sample to be submitted more than once every thirty (30) days or if the State chooses to change water sources while the Unit is assigned to the same Incident. The costs of the additional water tests will be added as credit on the Daily Meal Order and Invoice Form. The purpose for the required additional water tests must be clearly documented on the invoice form.

A.5.9 – Non-Compliance, Sanctions, and Remedies

Violation of any one or a combination of the above requirements may result in Suspension, Termination, or Non-Renewal of the Resource Provider's Agreement.

A.6 – Minimum MSFU Equipment and Vehicle Requirements

A.6.1 – Areas of Responsibility

Resource Provider responsibilities will consist of trailers where the cooking is done, sandwiches and salads are prepared, lunches are assembled, and where refrigerated frozen food and dry goods are stored.

A.6.2 – Inspections

All of the Resource Provider's vehicles must be inspected through the appropriate Oregon Health Authority prior to providing services. Valid and current Health inspection certificates must be provided and submitted at incident check-in.

A.6.3 – General Requirements

- a) All food preparation and service units will be fully enclosed except when serving. A fully enclosed unit will use one or a combination of the following methods to enclose the unit:
 - Screens;
 - Air curtains; or
 - Other effective means for rodent insect and dust control.

Units that do not have screens or effective air curtains must keep all windows and doors closed.

- b) All equipment must be sealed to the floor or raised at least 6" off the floor to prevent moisture from getting under the equipment.
- c) Equipment, including the interior of cabinets or compartments, walls, corners, ceilings, and floors must be easily accessible and have easily cleanable surfaces. Equipment surfaces must be free from channels, crevices, flanges, ledges, sharp or jagged edges, and other cleaning obstructions.
- d) Unfinished wood surfaces are not permitted. This requirement does not apply to pallets being used in distributor's delivery vehicles.
- e) Food contact surfaces must be constructed of stainless steel, high pressure laminated plastics, or other food grade material. These surfaces must be kept free of cracks, cuts, and other obstructions that would interfere with proper cleaning. Hard maple, or an equivalent hard closed grain wood, may be used for cutting boards.

- f) Utility and service lines will not obstruct or prevent cleaning of floors, walls, and ceilings. Service lines must not be unnecessarily exposed.
- g) All junctures where floors and walls meet must be covered. All seams, cracks, and junctures where walls and ceilings meet must be sealed. Walls and ceilings must have a smooth finish to allow easy cleaning.
- h) All plumbing equipment must preserve potable water quality throughout the kitchen unit and peripheral equipment where potable water is stored and used. No galvanized pipe, fittings, or fixtures are allowed in the food zone, or food splash zone per the [National Sanitation Foundation](#) (NSF) standards. Space around pipes, conduits, or hoses that extend through cabinets, floors, or outer walls will be sealed.
- i) Light fixtures, light bulbs, and light tubes must be covered with completely enclosed plastic safety shields, approved shatter proof type bulbs, or the equivalent. All non-dedicated electrical receptacles will be ground fault protected.

A.6.4 – Seam Table (Electric or Gas)

Steam table are required to:

- a) Be capable of holding at least four (4) full sized hotel pans (12”x20”);
- b) Be able to maintain hot food at a minimum of 140 degrees Fahrenheit; and
- c) Be used for serving only and must not be used in eating area tents at any time.

A.6.5 – Wash Sink

The requirements for wash sinks will be as follows:

- a) One (1) three-compartment metal sink for washing, rinsing, and sanitizing;
- b) Will be equipped with continuous gravity flow or pressurized hot (120 degree Fahrenheit) and cold running water;
- c) The minimum dimensions of each compartment will be 18” wide by 20” deep (inside dimensions) or equivalent volume. The sink dimensions must accommodate all of the cooking pans being utilized;
- d) Must be equipped with a mixing faucet capable of servicing any sink compartment; and
- e) The sink will have smooth sanitary drain boards or equivalent drying area(s).

A.6.6 – Food Preparation Sink

One (1) food preparation sink is required, and is required to:

- a) Meet the minimum dimensions of 15”x19”x7”;
- b) Be dedicated to food preparation only; and
- c) Be maintained the same as any other food contact surface.

A.6.7 – Handwashing Sinks for Resource Provider Personnel

Handwashing sinks are required to:

- a) Be provided within all food preparation, cooking, serving, and ware-washing area(s);
- b) Must have permanent plumbed sink fixtures;

- c) Handwashing sinks are to be used for handwashing only, and must be labeled as such; and
- d) Must be provided with hot and cold water, paper towels, and must be labeled as such.

A.6.8 – Handwashing Sinks for Incident Personnel (Optional)

Each individual mobile handwashing station must have the following:

- a) A minimum of eight (8) sinks per unit;
- b) Minimum of 400 gallons of potable water holding capacity. Potable water tanks are required to:
 - Be constructed of food grade safe, non-corrosive and non-absorbent material;
 - Have smooth, easily cleanable surfaces; and
 - Be designated with an access port for inspection and cleaning. The access port opening must be flanged upward at least 13mm (1/2” inch) and be equipped with a cover to overlap the opening;
- c) The potable water tank must be visible and accessible for a visual inspection. The tank must be sloped to drain completely. The tank must be clearly labeled as potable water and indicate the gallon capacity. (ex. “400 gal. Potable Water);
- d) Potable water pump must be constructed of food grade materials meeting the requirements of [National Sanitation Foundation 61. \(D\)](#);
- e) Minimum 400 gallons of gray water holding capacity with a tank that is clearly labeled and indicates the gallon capacity. (ex. “400 gal. Gray Water);
- f) Hot and cold water through a mixing faucet that allows for the washing of both hands while the water is running and have continuous hot water heating capable of maintaining 101° F. There must be one paper towel dispenser and one phosphate-free liquid soap dispenser for every two sinks; and
- g) Adequate self-contained outside lighting for use in the dark.

A.6.9 – Ventilation / Sanitizing Equipment

Ventilation and sanitizing equipment must have the following requirements:

- a) An electrically powered exhaust hood ventilation system with grease filters or screens will be provided over all cooking equipment to adequately remove cooking odors, smoke, steam, grease, and vapors. The use of galvanized hoods, filters, or screens is prohibited;
- b) All exhaust hood ventilation systems must be equipped with an [NFPA](#) approved automatic fire extinguisher system;
- c) Grease filters must be constructed from stainless steel, aluminum, or other NSFA approved material. Grease filters must be readily accessible for cleaning;

- d) Waste receptacles must be readily accessible, smooth, non-absorbent, and easy to clean;
- e) Storage of cleaning supplies, insecticides, and clothing must be separate from food storage and food preparation areas; and
- f) Sneeze guards must be provided for all self-service food serving lines.

A.6.10 – Refrigeration / Freezer Storage Unit(s)

Refrigeration and Freezer storage units are required to have the following requirements:

- a) Food in refrigeration and freezer storage units must be stored at a minimum of six (6) inches off the floor. Four (4)-inch plastic pallets may be used for temporary storage;
- b) Adequate refrigeration storage space, capable of maintaining stored food at a temperature of 41 degrees Fahrenheit or lower and adequate freezer storage space capable of maintaining frozen food at 0 degrees Fahrenheit is required;
- c) Refrigeration and freezer storage units must be equipped with a thermometer that is equivalent to a “min/max” type or a “continuous graphing” type. The thermometer must be placed within eight (8) feet from the entrance; and
- d) Refrigeration and freezer storage units must have shelving that is nonabsorbent, non-corrodible, and easily cleanable. Wood is not acceptable.

A.6.11 – Sandwich Preparation Trailer

Sandwich preparation trailers are required to:

- a) Maintain a temperature of 72 degrees Fahrenheit or less;
- b) Provide rodent, insect, and dust control; and
- c) May be used for shift provision / sack lunch assembly.

A.6.12 – Shift Provision / Sack Lunch Assembly Trailer

Shift provision and sack lunch assembly trailers are required to:

- a) Maintain a temperature of 72 degrees Fahrenheit or less during assembly; and
- b) Provide rodent, insect, and dust control.

Shift Provision / Sack Lunch may be outsourced by the Resource Provider as an option. Payment is based on the Rates provided in the Daily Meal Order and Invoice.

A.6.13 – Potable Water Storage Tank and Equipment

Potable water storage tanks require:

- a) A minimum of 500 gallons of potable water (for kitchen use only);
- b) Tank material:
 - a. Must be constructed of food grade safe, non-corrosive, and non-absorbent material;
 - b. Must have smooth, easily cleanable surfaces, and
 - c. Must be designated with an access port for inspection and cleaning and must be flanged upward at least 13mm (1/2” inch) and be equipped with a cover to overlap the opening;
 - d. Must be accessible for visual inspection;

- e. Must be clearly labeled as potable water and indicate the gallon capacity (ex. “500 gal. Potable Water”); and
- f. A minimum of 480 gallons of potable water will be provided in the storage tank(s) upon arrival at each Incident.

A.6.14 – Water Tank Specifications

- a) Potable water pump must be constructed of food grade materials meeting the requirements of [National Sanitation Foundation 61. \(D\)](#); and
- b) A minimum enclosed gray water storage capacity of at least 1,000 gallons must be provided and must be clearly labeled and indicate the gallon capacity.

A.6.15 – Potable Water Standards

Potable water standards must meet the NWCG guidelines listed on pages 102-106 of the [National Mobile Food Services Contract](#).

A.7 – Additional Safety Equipment

A.7.1 – Steps and Platforms

Any steps or platforms must have solid handrails, non chain-linked, in addition to any other current OSHA standards for handrails and stairs (see [CFR 1910.23](#) and [CFR 1910.24](#)).

A.7.2 – Stationary Equipment

All stationary equipment must have oil spill containment kits consisting of both pads and pans, under the fuel tank, engine, and any other petroleum containers, except miscellaneous “fuel containers” under five (5) gallons. Stationary equipment is defined as equipment remaining in one position for 24 hours or more, or that is parked in the same location for over 24 hours.

A.7.3 – Wheel Chocks

Equipment will be equipped with a pair (2) of wheel chocks constructed of a height of 8 inches or more and a width of 7 inches or more and meet the following requirements:

- a) Must be constructed of non-sparking material (aluminum);
- b) Must have a solid bottom of ribbing to prevent sinking in soft soil;
- c) Must have a face beveled at a 30-50 degree bevel; and
- d) Wheel Chocks base must be 1.4 times the height.

A.7.4 – Gross Vehicle Weight Rating (GVWR) / Gross Axle Weight Rating (GAWR)

No MFSU will exceed the manufacturer’s GVWR or GAWR and will operate only with tires that have load rating in accordance with the GVWR. Each Unit will have either a plate or a manufacturer’s certificate available upon request. Those without GVWR and GAWR ratings will be rejected at the pre-use inspection.

A.8 – Standard Menu Requirements

A.8.1 – Right to Reject

The State reserves the right to reject any product offered if the quality of the product is rejected by users.

A.8.2 – Standard Menus

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

A.8.2.1 – Breakfasts

a) Hot Breakfasts

- Eggs – 2 fresh eggs (3 when scrambled) or 6 oz. of liquid eggs (no egg products or powdered eggs);
- Meat – 4 oz. (raw weight);
- Bread and Tortillas - 1-2 oz.
- Pancakes, French Toast, Waffles, or other Bread equivalent – 3-4 oz.;
- Potatoes – 6 oz. (or equivalent starch);
- Milk – ½ pint;
- Fresh or Canned Fruit – 2 ½ cup servings (no apples or oranges);
- Chilled 100% Fruit Juice – 5 ½ oz. minimum;
- Cooked Cereal – 6 oz.;
- Yogurt – 4 oz. minimum.

b) Hot Container Breakfast

- Hot container breakfasts are to be the same quality and quantity of the hot breakfasts served in camp.

c) Cold Container Breakfast

- Dry Cereal – 2 individual serving boxes, ¾ oz. each, minimum;
- Breakfast Protein Item – one (1) or more serving with combined weight of 8 oz.;
- Breakfast Non-Protein Item (vegetarian) – one (1) or more items with a combined weight of 8 oz.;
- Milk – ½ pint;
- Bread – 5 oz. (or equivalent starch);
- Fresh or Canned Fruit – 5 ½ oz. (no apples or oranges);
- 100% Fruit Juice – 5 ½ oz. minimum;
- Yogurt – 4 oz. minimum.

d) Condiments and Other Items

- Butter, Margarine, Instant Hot Cereal, Jam or Jelly, Peanut Butter, Salt, Pepper, Sugar, Cream (or substitute), Tea, and Hot Chocolate (these items must be individually packaged);

- Salt, Pepper, Mustard, Ketchup, Steak sauce, Salsa, Hot Peppers, Brown Sugar, Raisins (or other dried fruit) (these items must be provided in approved dispensers or original bottles in the dining tent areas);
- Appropriate items for hot and cold container breakfast will be determined and approved by the FDUL;
- Brewed Coffee and Hot Water for hot and cold container breakfasts must be included at no additional cost if ordered by the FDUL.

A.8.2.2 – Shift Provisions / Sack Lunch

A.8.2.2.1 –

Regular, vegetarian and special meal Shift Provisions / Sack Lunches will be provided as ordered by the FDUL and prepared at Incident, unless outsourced by the Resource Provider.

A.8.2.2.2 –

Vegetarian Shift Provisions/Sack Lunches will be prepared for the Ovo-Lacto vegetarian classification level and must consist of the same quantities and items as regular Shift Provisions/Sack Lunches. Non- meat protein substitutes such as vegetarian lunch meats require FDUL approval.

A.8.2.2.3 –

The Shift Provisions/Sack Lunches consist of the primary entrée, seven shift food item categories (see table below) as well as fruits and vegetables. The term Shift Provisions/Sack Lunches is used to support the idea of multiple eating episodes throughout the shift rather than items to supply a lunch during the work shift. In preparation of Shift Provisions/Sack Lunches, no two items in each category will be the same. To ensure variety, shift food items will not be repeated in a three day period.

A.8.2.2.4 – Shift Provisions / Sack Lunches will consist of the following Items:

a) Primary Entrée – 1 Sandwich / Wrap

- The Sandwich / Wrap will contain a minimum of 1/5 oz. of bread or bread equivalent. This is equivalent to two (2) slices of bread or one (1) tortilla;
- The meat and Sandwich / Wrap, as a whole, must contain a minimum of 4 oz. protein with a minimum of 3 oz. sliced whole muscle or variety meat and a minimum of 1 oz. cheese (no artificial cheese product);
- The vegetarian Sandwich / Wrap must contain two (2) different non-meat proteins totaling a minimum of 4 oz. and a minimum of 1 oz. of cheese (no artificial cheese product). No raw tofu; must be baked or prepared in some fashion;
- Appropriate individually packaged condiments must be provided and not be put directly on the Sandwich / Wrap.

b) Secondary Entrée – Whole food item consisting of a minimum of 400 calories. The Resource Provider may choose various items for the secondary entrée, including a second sandwich.

- Alternative Protein – must provide a minimum of the following:
 - 50-200 calories > 5 grams of protein. Tuna, Beef or Turkey Jerky, Hard-Boiled Eggs, Hummus, Nut Butter, Baked Tofu, Prepared Tempeh, Roasted Edamame (or equivalent). No protein bars.
 - Shift Provisions – Contractors will select one (1) item from each category listed. These items are to be included in packaging along with the primary entrée. To ensure variety, shift food items will not include more than one type of bar per day and not be repeated in a three-day period. The table below outlines each food category and examples for each. **Note:** the given examples can be alternatively switched for equivalent commercially prepared items.

CATEGORY	SPECIFICATIONS	EXAMPLES
Snack	100 - 300 calories 25g - 30g carbohydrates	R Bar, Rx Bar, Kind Bar, Clif Bar, Nutri-Grain Bar, Nature Valley Bar, Nature Valley Fruit/Nut Bar.
Candy/Cookie/Dessert	150 – 300 calories 15g – 30g carbohydrates	Candy, such as Snickers, Twix, Skittles, Fig Newtons, Cookies such as Famous Amos.
Chips/Pretzels/Crackers	100 – 250 calories 20g – 30g carbohydrates	Potato chips, pretzels, or popcorn. Individual bags of crackers, such as Lance crackers.
Dried/Puréed Fruit	Minimum 200 calories. All ingredients must be identified and attached to the product for easy identification.	Factory wrapped or resealable or individually wrapped by the Resource Provider.
Nuts/Seeds/Trail Mix	200 – 300 calories < 25g carbohydrates > 5g protein	Trail mix, almonds, cashews, peanuts, sunflower seeds, macadamia nuts.
Trial Item	150 – 300 calories 15 – 30g carbohydrates	May include various food items and types including examples listed above and other miscellaneous items which meet specifications.

NOTE: No imitation cheese or cheese spread (except as a snack-flavored item) allowed.

A.8.2.3 – Fresh Fruit and Vegetables

Contractors will select three items from this category (including at least one fruit or vegetable). These items will be included with the shift provisions and either contained in a re-sealable bag, container, or by itself. To ensure variety, shift food items will not be repeated in a three day period.

A.8.2.3.1 – Fresh Fruit

Items listed with quantity needed to credit as a ½ serving minimum. Fruit minimum size as specified by US Food Grade 1.

- a) Apple – 3 ½” diameter (1 apple);
- b) Nectarine - 2” – 2 ¼” diameter (1 nectarine);
- c) Apricot: 2 fresh apricots;
- d) Orange - 2 ¾” – 3 ¼” diameter (1 orange);
- e) Avocado – 1 fresh avocado;
- f) Peach – 1 fresh peach;
- g) Banana - 7” – 7 ⅞” (1 whole banana);
- h) Pear – 1 fresh pear;
- i) Plum – red or black, 2” diameter (1 plum);
- j) Tangerine – 1 large (2 ¾” diameter) or 2 small;
- k) Blueberries – medium size, roughly 65-95 berries per ½ cup;
- l) Raspberries – 62 grams, roughly 15 raspberries;
- m) Dates – 3.5 oz., roughly four pitted dates;
- n) Strawberries – roughly 4 fresh strawberries;
- o) Grapes – fresh, seedless, roughly 14 whole grapes;
- p) Cherries – fresh, roughly 14 whole cherries.

A.8.2.4 – Fresh Vegetables

Items listed with quantity needed to credit as a ½ serving, minimum.

- a) Broccoli Florets – 4-5 florets;
- b) Carrots – 9 baby carrots, 2” length;
- c) Celery – 3”-6” sticks;
- d) Mini Cucumber – 2 whole cucumbers;
- e) Peas, Snap or Snow – 7 whole peas;
- f) Peppers – 1 whole bell pepper (or equivalent);
- g) Cherry Tomatoes – 6 cherry tomatoes;
- h) Radishes – 3 whole radishes.

A.8.2.5 – Condiments

- a) Condiments – 4 individually factory-wrapped packets of condiments appropriate for items being serviced.

A.8.2.6 – Napkins

- a) Napkins – 2 each of paper napkins or pre-moistened towelette.

A.8.2.7 – Hot Dinners / Hot Container Dinners

Primary entrée / hot dinners must include the items and quantities identified below:

a) Whole / Full Muscle Meat (Raw Weight)

- Steak – 10 oz. (boneless) or 14 oz. (bone-in);
- Beef – 10 oz. (boneless) or 14 oz. (bone-in);
- Beef and Pork Ribs - 10 oz. (boneless) or 18 oz. (bone-in);
- Pork – 10 oz. (boneless) or 14 oz. (bone-in);
- Poultry – 8 oz. (boneless) or 14 oz. (bone-in);
- Fish – 8 oz.;
- Bison – 10 oz. (boneless) or 14 oz. (bone-in).

A.8.2.7.1 – Resource Providers may elect to serve an entrée such as lasagna or casseroles; however, these entrées must have a meat side dish which ensures the total meat quality standard is met.

A.8.2.7.2 – The vegetarian entrée (when ordered) will be prepared for the OvoLacto vegetarian classification level and contain a variety of non-meat substitute equaling 8 oz. servings. Items containing less than an 8 oz. serving of non-meat protein will require supplemental protein items available.

A.8.2.7.3 – Any meat that is not specified above must be the equivalent quantity and meet the dinner quality standards cited in the Food Quality Standards section. 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. Pre-cooked meat will meet the equivalent weight of raw meat products.

A.8.2.8 – Secondary Entrée (Non-Meat)

Must contain 4 oz., or more, of non-meat protein referenced in the Menu Variety section.

- a) Vegetables – 4 oz.;
- b) Potatoes – 6 oz. (or equivalent starch);
- c) Bread – Two 1-1 ½ oz. slices (or equivalent starch);
- d) Milk – ½ pint;
- e) Dessert – 4 oz.;
- f) Two Salads – 4 oz. each
 - One tossed green salad with equal amounts of three (3) types of leafy vegetables with five fresh vegetable salad toppings and five types of salad dressings, including regular or low / non-fat options;
 - One prepared salad.

A.8.2.9 – Condiments and Other Items

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

- a) Butter, Margarine, Jam or Jelly, Peanut Butter, Sugar, Cream (or substitute), Tea, and Hot Chocolate. (items must be individually packaged);
- b) Salsa, Hot Peppers, Mustard, Ketchup, Steak Sauce, Salt, and Pepper will be provided in approved dispensers or original bottles in the dining tent areas;
- c) Brewed Coffee, Hot Water, Cold Drinks, and Iced Tea for hot container dinners must be included at no additional cost if ordered by the FDUL;
- d) Appropriate items for hot container dinners will be determined by the FDUL.

A.8.2.10 – Menu Variety

Menu items will provide variety daily as to the types of meat and bread used in sandwiches, other shift provisions, fruit, snacks, juices, and other meal items served. Menus may include a wide variety of recipes.

A.8.2.10.1 – Examples of Menu Variety

If meat is an ingredient of a pre-cooked item, the meat portions per meal must meet the meat quantity standard defined in the Standard Menu requirements Section. Entrées such as stew, lasagna, spaghetti, linguine, chili, chicken chop suey, or casseroles may be used if approved by the FDUL. The following are examples of variety options:

- a) Meat
 - Steaks – ribs, loin, T-bone, New York, sirloin, filet, and pepper steak;
 - Roast – prime rib, pot roast;
 - Short Ribs;
 - Ground Beef – meat loaf, meatballs, and ground beef patties;
- b) Pork
 - Chops – loin cut, spareribs, country style ribs;
 - Roast – sirloin, loin, tenderloin, and pulled pork;
 - Ham;
 - Sausage – links or patties;
 - Bacon.
- c) Lamb – Chops or roast;
- d) Poultry
 - Chicken breast, thighs, or legs (whole pieces);
 - Turkey (ground or whole);
 - Cornish Game Hens;
- e) Fish
 - Non-breaded fillets;
 - Sticks;
 - Fish Burgers;
 - Shrimp;
- f) Processed Meat Items
 - Pastrami;

- Polish / Italian Sausage;
 - Corned Beef;
 - Salami;
 - Pepperoni;
- g) Breakfast Meat
- Ham
 - Bacon;
 - Sausage;
 - Steak;
 - Pork Chops;
- h) Buffalo
- Roast
 - Burger

A.8.2.10.1 – Vegetarian Meat Substitute

- a) veggie patty, veggie ground round, tofu, tempeh, seasoned beans, vegetarian patty, vegetarian sausage links, vegetarian hot dog, soybean product, quinoa, hummus, and assorted beans

A.8.2.10.2 – Eggs

- a) fried, hard-boiled, poached, omelets, and scrambled

A.8.2.10.3 – Bread (and equivalent starches)

- a) white, whole wheat, 7-grain, rye, pumpernickel, French, garlic, biscuits, muffins, rolls, croissants, bagels, donuts, cornbread, sourdough, pita, and tortillas

A.8.2.10.4 – Breakfast Hot Starch

- a) pancakes, French toast, waffles, crepes, Mexican coquilles, and quesadillas

A.8.2.10.5 – Dry Cereal

- a) varieties of flaked, toasted, and baked cold cereals and granola

A.8.2.10.6 – Hot Cereal

- a) oatmeals, grits, grains, and equivalents

A.8.2.10.7 – Fresh Fruit

- a) oranges, tangerines, apples, bananas, grapes, pears, peaches, plums, nectarines, grapefruits, melons, berries

A.8.2.10.8 – Fresh Vegetables

- a) broccoli, cauliflower, asparagus, corn, peas, green beans, and mixed veggies

A.8.2.10.9 – Potatoes (and equivalent starches)

- a) baked, mashed, fried, boiled, scalloped, rice, stuffing, pasta, sweet potatoes, yams, and macaroni and cheese

A.8.2.10.10 – Juice (100%)

- a) orange, tomato, grape, apple, cranberry, and pineapple

A.8.2.10.11 – Sandwich / Wrap Cheese

- a) cheddar, Swiss, and other natural cheeses

A.8.2.10.12 – Vegetarian Sandwich / Wrap Equivalent

- a) peanut butter, hummus, quinoa, cheese, beans, vegetarian patty, tofu entrees, and burritos

A.8.2.10.13 – Lunch Secondary Entrée

- a) sandwich, uncrusted sandwich, freshly made wrap, canned chili, canned stew, canned ravioli, canned macaroni and cheese, tuna pouch/can, lentils pouch, beans pouch, rice pouch, and canned fish

A.8.2.11 – Salad Bar

- a) Fresh Salad Toppings
 - Carrots, mushrooms, celery, onions, cauliflower, sweet bell peppers, broccoli, beets, peas, tomatoes, cucumbers, squash, and avocado;
- b) Prepared Salads
 - Macaroni, carrot, potato, pea, coleslaw, fruit, rice, and pasta salad;
- c) Tossed Salad Greens
 - Romaine, endive, green leaf, red leaf, butter, spinach, and cabbage
- d) Fresh Fruit
 - peaches, grapes, melons, bananas, strawberries, and seasonal fruits;
- e) Salad Dressing
 - regular and low/non-fat French, Ranch, Italian, Vinaigrette, Thousand Island, and other varieties;
- f) Salad Condiments
 - croutons, wheat nuts, sunflower seeds, pumpkin seeds, crackers, taco chips, bread sticks, olives, pickles, and other varieties of fresh pickled or marinated vegetables

A.8.2.12 – Dessert

- a) cakes, brownies, cookies, pies, cobblers, puddings, pastries, and ice cream

A.8.2.13 – Tea

- a) black, herbal, green, and spiced (flavored tea may be served in addition to regular tea at the Resource Provider's discretion)

A.8.2.14 – Milk

- a) white (whole, 2%, skim, rice, almond, soy, oat) and chocolate (must be purchased as chocolate milk)

A.8.2.15 – Snack Varieties

- a) granola bar, energy bar, trail mix, candy, beef or turkey jerky, bagel, crackers, nuts, chips, fruits, vegetables, dried fruit, pretzels, and seeds

A.9 – Cooking Requirements

A.9.1 – FDA Food Code

All Foods must be cooked in accordance with the current FDA food code and the requirements stated below in order to minimize health hazards. Listed below are the standard cooking requirements for specific meats:

- a) Ground Meat, Pork, Poultry, Lamb, and Fish - All ground meat, pork, poultry, lamb, and fish must be cooked well done to the minimum internal temperature defined in the current FDA Food Code or higher;
- b) Whole Muscle Beef - Roast beef and steaks for sandwiches must be well done. Roast beef and steaks for dinner meals may be medium rare to well done, as approved by the FDUL;
- c) Fresh Eggs - Fresh eggs may be cooked to order. Fresh eggs cooked to order must 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 must be well done.

A.10 – Serving Container Requirements

A.10.1 - Requirements

Listed below are the requirements for serving containers, unless otherwise approved by the FDUL.

- a) Milk – Will be available in individual cartons;
- b) Juice - Will be available in individual pop-top cans, non-crushable paper/foil-type containers and re-sealable plastic bottles. Dispensers approved by the FDUL may be used;
- c) Yogurt – Will be in individual factory packaged serving containers;
- d) Desserts – Will either be served at the serving line, or in individually wrapped dishes, or covered for protection from contamination if served at a dessert bar;
- e) Salad Dressings and Condiments - Will be available in individual packets, approved dispensers, or original bottles. Salsa and hot peppers will be served in approved containers at the salad bar;
- f) Bread – Will either be served at the serving line or covered for protection from contamination if available at a salad bar. Tongs are required for self-service;
- g) Dry Cereal – Cold cereal will be available in individual boxes or in approved bulk dispensers.

A.11 – Food Quality Standards

A.11.1 - Beef, Buffalo, Pork, Poultry, and Fish – the term “whole muscle” in this section means whole muscle or sliced from whole muscle. Beef, buffalo, pork, poultry, and fish must not contain additives in raw products. 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%.

- a) Beef - Fresh or fresh frozen whole/full muscle, USDA inspected, USDA Choice or better with ¼” trim, (lower grades of beef, including “no roll/select”, are not acceptable);
- b) Buffalo - Fresh or fresh frozen whole/full muscle USDA inspected with ¼” trim;
- c) Ground Beef - USDA inspected 100% ground beef or ground beef patties meeting USDA ingredient and labeling requirements, not to exceed 20% fat. Ground beef does not have to be USDA choice;
- d) Beef for Shift Provisions / 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 ground beef products will be used. No soy additives will be included in beef products. No more than 15% pump in all pre-cooked, further processed, or cured beef items, with the exception of corned beef or pastrami, which will not exceed 20% pump. Roast beef for sandwiches will not appear to have a “green sheen.”;
- e) Pork - USDA inspected, USDA grades 1-4. Bacon, sausage, and whole/full muscle pork items. Whole/full muscle cured ham with natural juices or cured ham with water added are not to exceed 20% pump. Ham and water product, ham with water and isolated soy protein added and turkey-ham is not allowed;
- f) Cornish Game Hens – USDA inspected, whole / full muscle; does not need to be USDA Grade A;
- g) Poultry - Whole raw chicken must be obtained from USDA inspected facilities and must be USDA Grade A whole/full muscle. Cut raw chicken product must be obtained from USDA inspected facilities and may be USDA Grade A or equivalent. Cooked product that does not have a USDA grade must be obtained from USDA inspected facilities and purchased from among the supplier’s top-quality labels. Acknowledgement of 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 pre-cooked turkey must not exceed three (3) lobes per product of breast meat only. No more that 15% pump in all USDA Choice pre-cooked or further processed poultry items. No soy additives, or chunked, chopped, and/or formed product is allowed;
- h) Lamb - USDA inspected, USDA choice or better, fresh, and whole/full muscle. No more than 15% pump in all USDA Choice pre-cooked or further processed lamb items. No soy additives will be included in lamb products;
- i) Fish - Whole muscle steaks or fillets. No chunked, chopped, formed, pressed, or imitation product allowed.

A.11.2 – Dairy Products

Must be pasteurized, USDA Grade A, or better.

- a) Cheese - Cheese. No imitation cheese, cheese product, cream cheese, cheese food, or cheese spread allowed except in factory wrapped, commercially available products like burritos, chimichangas, and other products used for lunches and cold can breakfast.

A.11.3 – Egg Products

- a) Fresh Shelled Eggs – USDA inspected, Grade A;
- b) Frozen or Whole Liquid Egg(s) - USDA inspected and pasteurized. No egg product or powdered eggs.

A.11.4 – Canned Vegetables

US No. 1 or equivalent (top label).

A.11.5 – Canned Fruits

US No. 1 or equivalent (top label).

A.11.6 – Fresh Fruits and Vegetables

First quality. When grading is available, fruit in the shift food provisions must be US No. 1 or better. The Resource Provider must provide documentation that validates the quality of the product is equal to US No. 1 or better. Containers, cases, and crates will be marked for grade.

A.11.7 – Frozen Fruits or Vegetables (All Meals)

Grade A.

A.11.8 – Juice

100% fruit juice or 100% fruit juice blend. 100% vegetable juice. All juice must be pasteurized.

A.11.9 – Dry Cereal (Breakfast)

Vitamin enriched.

A.11.10 – Bread

Whole grain or enriched.

A.11.12 – Coffee

High quality, Columbian or better.

A.11.13 – Tea

High quality.

A.11.14 – Oil

Pure vegetable oil and / or olive oil; no trans fats allowed.

A.11.15 – Canned Tuna Fish

Chunk light tuna, dolphin-safe, water packed.

A.11.16 – Dried Fruit

Fruit dried without added sugar.

A.12 – Packaging and Marketing

A.12.1 - Shift Provisions / Sack Lunches General Packaging Requirements

- a) Must be bagged in heavy-duty paper sacks, minimum 35 lbs. weight to protect the food;
- b) The state must be able to distinguish between vegetarian and regular Shift Provisions by use of different colored bags. Brown bags must be used to designate regular lunches;
- c) Individual Shift Provisions / Sack Lunches must be packed in cardboard boxes holding exactly 10 Shift Provisions/Sack Lunches in each box. A consume by date must be written on the cardboard box.

A.12.2 – Sandwiches and Snack Packaging Requirements

- a) Sandwiches must be packaged in plastic sandwich bags or other similar packaging. The packaging will keep the sandwiches intact and/or not excessively add to waste disposal;
- b) Sandwiches ordered as supplemental items will be individually wrapped in a resealable sandwich bag;
- c) Snack items must be individually wrapped with labels that clearly list all ingredients contained in the package for identification of food allergens.

A.12.3 – Shift Provisions / Sack Lunch Consumption Labeling

- a) The FDUL will determine how long Shift Provision / Sack Lunches and supplemental sandwiches may be held after preparation. The “consume by” date is generally within 24 hours of the preparation date. A longer or shorter period of time may be deemed appropriate by the FDUL depending on the refrigeration or storage conditions utilized at the Incident;
- b) Shift Provisions / Sack Lunches must be marked with the “Consume By” date (ex. mm/dd, 00:00).

A.12.4 – Frozen Package Items

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

A.13 – Equipment Marking

A.13.1 – Mobile Food Service Units

All vehicles comprising a complete Mobile Food Service Unit must be permanently marked with Company Name and the Unit Identification Number (UIN). Marking will be in an obvious place and have letters no less than four inches in height.

A.13.2 – Potable Water Tanks

All potable water tanks must be clearly labeled with their size and use (ex. 500 gal. Potable Water).

A.13.3 – Gray Water Bladder Bags / Storage Containers

All gray water bladder bags/storage containers must be clearly labeled with their size and use (ex. 1000 gal. Gray Water).

A.13.4 – Hoses

All hoses must be labeled at both ends to clearly identify their use (ex. gray water or potable water).

A.13.5 – Combination Hot Food / Drink Container Labeling

A.13.5.1 – Hot Food / Drink Containers

The Resource Provider is responsible for filling all combinations of Hot Food / Drink containers, sealing, stamping, and labeling them with the date and time they were filled with their contents. The container will be stamped or labeled with the following:

Prepared on date and time (ex. mm/dd, 00:00).
Must be served within ___ hours of time prepared.
Contents: _____

The serving time is typically within four (4) Hours of filling, unless otherwise approved by the FDUL.

A.13.5.2 – Container Types

Hot or cold container meals will only be packed in State furnished hot food containers (NFES 0244) and beverage containers (NFES 0246). All hot/cold food containers will be labeled with food contents and portion size.

A.13.5.3 – Alternative Packaging

Food for hot / cold container meals that are not temperature sensitive or in individually packaged containers such as milk may be packed in reusable coolers or sent without further packaging as approved by the FDUL.

A.13.5.4 – Portion Size

Portion size will be in simple terms (ex. Corn: two scoops per person, Chicken: two pieces per person).

A.13.6 – Food Labels

A.13.6.1 – Quality Standards

The quality standards of the food served must be clearly visible and or verifiable. Meat and poultry quality standards must 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 will 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 will clearly show the USDA inspection symbol (bug) and the USDA Grade A shield. Frozen fruits and vegetable packages will clearly show the Grade A wording on the package or boxes, etc.

A.13.6.2 – State’s Right to Reject

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 State.

A.13.6.3 – Allergen or Special Dietary Needs Identification

Shift Provisions/Sack Lunches or hot/cold can spreads, such as vendor-made sandwich/wrap spreads, homemade burritos, etc. must be labeled with all contents for allergen identification or special dietary needs.

A.14 – States Responsibilities

The State is responsible for the following:

- a) Containers for grease disposal;
- b) Arrangements for pick-up and disposal of all waste products, trash, and cooking grease, after the waste products have been placed in the State supplied containers by the Resource Provider;
- c) Gray water removal from the Resource Provider’s gray water holding facilities;
- d) Dust control for the main serving area as needed;
- e) Potable water delivered to the MSFU as needed, after the first 480 gallons required to be furnished by the Resource Provider is used;
- f) Refrigeration of sack lunches and supplemental items upon delivery by the Resource Provider;
- g) Daily meal count;
- h) Quality Assurance (QA). The State performs Quality Assurance inspections. Quality Assurance means “the various functions, including inspection, performed by the State to determine whether a Resource Provider has fulfilled the obligations of the contract pertaining to quality and quantity.” QA inspections are random and test the

Resource Provider's work to monitor or validate the Resource Provider's quality control inspection and testing; and

- i) When an MSFU is dispatched to an incident, the State may notify local health authorities of the time and location of the services to be performed.