Fleet Hospital Functional Area Evaluation

FOOD SERVICE OPERATIONS

OBJECTIVE	MC	NMC	COMMENTS
Perform pre-start inspection and operate Galley Feeding System and all associated equipment			
** (EOS) Energize, operate and shutdown all equipment			
** Enforce personal hygiene standards			
** Ensure sanitary standards for food preparation are met at all times - all food preparation surfaces and utensils must be properly cleaned and sanitized			
** Prepare menu based on schedule and supplies available			
**Perform recipe conversion procedures.			
** Implement procedures for providing meals to bed patients to include *1. How to modify diets for patients with special needs *2. Methods implemented are effective and efficient use of personnel			
Establish proper communication with public works for operational support.			
Properly set up and operate M-2 Burners			
** Ensure there is a qualified recordskeeper who is knowledgeable of both manual and computerized recordkeeping procedures (FSM).			
Designate areas for all phases of operating all gas-fueled equipment			
** (EOS) Energize, operate and shutdown scullery system			
** Ensure SOP is available for review			

FOOD SERVICE OPERATIONS

IMPLEMENTATION OF FIRE AND DISASTER PLAN

OBJECTIVE	MC	NMC	COMMENTS
** Ensure all evacuation plans are posted near all exits			
** Locate and identify fire fighting equipment nearest to the area			
** Report fires IAW established procedures			
** Establish and implement fire control procedures			
** Establish and implement disaster and mass casualty procedures			
** Establish and implement evacuation plan for Fire, Bomb Threats, Air Raids, etc.			
** Ensure all staff don and clear gas masks during chemical attacks			

MC – Mission Capable

NMC – Not Mission Capable

** - Critical Indicator, MUST COMPLETE to be Mission Capable

SUMMARY: This Functional Area was found Mission Capable/Not Mission Capable