

DISPOSITION FORM

For use of this form see AR 140-15 the procuring agency is TAGO

11

REFERENCE OR OFFICE SYMBOL

SUBJECT

ATTA-DOL-CM

Results of October's 1985 Food Service Quality Assurance Random Surveillance Evaluations, Contract DABT 56-86-C-0004

DOC FROM C, LCMD, DOL DATE 6 Nov 85 CMT1
ATTN: Mrs. Miner Stop 85 Mr. Goodall/mae/43938
Stop 75C

1. Following are results of the Random Surveillance evaluations conducted during the month of October 1985 on the Food Service Contract. Evaluations are at enclosure 1.

<u>EVALUATIONS</u>	<u>NUMBER OF TIMES EVALUATED</u>	<u>NUMBER OF REJECTS</u>	<u>ACCEPTABLE ACL</u>	<u>POSSIBLE POINTS</u>	<u>EARNED POINTS</u>	<u>EARNED PERCENTAGE</u>
Dining Facility Management (RS1)	13	1	85%	1482	1408	95.0%
Food Preparation And Service (RS2)	13	0	90%	3627	3595	99.0%
Facility and Equipment Maintenance Cleanliness and Sanitation (RS3)	13	0	85%	1822	1759	96.5%
Subsistence, Receipt, Storage and Protection (RS4)	5	0	85%	684	676	98.8%
Dining Facility Administration (RS5)	5	0	85%	929	923	99.4%

2. Following areas need additional attention:

- Personnel were observed walking through the Food preparation area without hairnets or other appropriate head cover. (para. 1.4.12.5)
- Diners are not always being served within the time limits of eight (8) personnel per minute on the cafeteria line and five (5) personnel per minute on the short order line. (para. 5.10.1 and 5.10.2)
- The three (3) percent tolerance was exceeded at the end of the accounting month. (para. 5.3.3)
- Kitchen exhaust hoods, filters, light fixtures, etc. are not being cleaned daily. (para. 5.24.5)
- Contractor personnel are smoking on the loading platform and leaving cigarette butts in the area.