

FOOD SERVICE EVALUATION RECORD

The proponent agency is NGB/A1V. The prescribing directive is AFI 34-239 ANG Sup 1.

DATE:	TIME:	ORGANIZATION:	FACILITY:	TOTAL RATING:
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CATEGORY A - KITCHEN OPERATIONS		ACTUAL	POSSIBLE	CATEGORY D - SANITATION & REPAIR MAINTENANCE		ACTUAL	POSSIBLE			
1	Food Production Log, AF 662		25	23	General Housekeeping		25			
2	Compliance with World-Wide Menus		20	24	Kitchen Area and Equipment		20			
3	Use of Standard Recipes		25	25	Serving Line and Dining Room		25			
4	Progressive Cooking		50	26	Rest Rooms and Locker Rooms		15			
5	Pre-Cooking Preparation		25	27	Five-Year Facility and Equipment Program		10			
6	Subsistence Request and Receipt		15	28	Equipment Operating Instructions Available		10			
7	Storage Practices		35	29	Cleaning Procedures		15			
8	Inventory Control		25	30	Facility/Grounds Maintenance and Reporting Procedures		20			
9	Authorized Personnel		15	31	Table Clearing Procedures		10			
10	Issues and Transfers		15	32	Operation of Dishwashing Machines		20			
TOTAL			250	33	Pot and Pan Cleaning Procedures		10			
CATEGORY B - SERVICING & DINING OPERATIONS		ACTUAL	POSSIBLE	34	Cleanliness of Utensile and Dishware		10			
11	Serving and Replenishing Food		25	35	Refuse and Trash Disposal		10			
12	Food Display and Serving Temperatures		25	TOTAL			200			
13	Guest Services		25	CATEGORY E - MANAGEMENT		ACTUAL	POSSIBLE			
14	Menu Variety and Acceptability		30	36	Senior Leadership Interest in Food Service		20			
15	Palatability and Plate Waste		50	37	Adequate Supervision and Response		15			
16	Pleasing Atmosphere		25	38	Effective Utilization and Manpower		10			
17	Menu Posting and Merchandising		20	39	Accounting Procedures and Monetary Management		20			
18	Guest Relations and Communications		25	40	Menu Planning and Recap		15			
TOTAL			225	41	Budgeting		10			
CATEGORY C - TRAINING, PERSONNEL & READINESS		ACTUAL	POSSIBLE	42	Contract and In-House Administration		25			
19	Training and Documentation		50	43	Cashier Instructions and Procedures		15			
20	Recognition and Motivation of Personnel		25	44	Protection of Funds and Forms		10			
21	Personal Appearance and Grooming		25	45	Special Meals and Ground Support Meals		10			
22	Contingency Preparedness		50	46	Safety Awareness and Procedures		10			
TOTAL			150	47	Energy Conservation		10			
SUGGESTED RATING SCALE		A	B	C	D	E	48	Expendable Supply Functions		5
Outstanding	220-250	195-225	130-150	195-200	145-175	TOTAL			175	
Excellent	180-219	155-194	100-129	165-194	120-144	OVERALL RATING				
Good	130-179	105-154	65-99	130-164	90-119	Outstanding 880-1000	Excellent 700-879	Good 500-699	Fair 340-499	Poor 0-339
Fair	100-129	75-104	30-64	80-129	70-89					
Poor	0-99	0-74	0-29	0-79	0-69					