

TRAINING SITE COMMAND – CAMP CROWDER

BLDG ISSUE HISTORY SHEET

BLDG # and Description: BLDG 751 DFAC

Unit Issued To: _____

Contact Name: _____ Contact Phone #: _____

Issued By: _____ Date Issued: _____

Cleared By: _____ Date Cleared: _____

COMMENTS / ISSUES AT TIME OF ISSUE:

*****WITH UTENSILS Y or N

COMMENTS / ISSUES AT TIME OF CLEARING:

CLEARING CHECKLIST(S) - MUST BE COMPLETED PRIOR TO CLEARING

Units must complete this checklist prior to requesting Training Center personnel to clear their buildings. Completed checklist will be inspected prior to the start, and during, the clearing process.

DINING FACILITY (DFAC)

	Item Inspected by:	TCC		Item Inspected by:	TCC
	<u>Unit</u>	<u>Cadre</u>		<u>Unit</u>	<u>Cadre</u>
1. Dining Hall			4. Kitchen		
a. floor mats swept / vacuumed	<input type="checkbox"/>	<input type="checkbox"/>	a. exhaust vents cleaned / wiped	<input type="checkbox"/>	<input type="checkbox"/>
b. trash cans emptied / cleaned	<input type="checkbox"/>	<input type="checkbox"/>	b. grill, range, ovens cleaned / wiped	<input type="checkbox"/>	<input type="checkbox"/>
c. tables / chairs stacked properly	<input type="checkbox"/>	<input type="checkbox"/>	c. refrigerator / freezer cleaned / wiped	<input type="checkbox"/>	<input type="checkbox"/>
d. floors swept / mopped	<input type="checkbox"/>	<input type="checkbox"/>	d. sinks cleaned / wiped dry	<input type="checkbox"/>	<input type="checkbox"/>
2. Cold Food Line / Drink Station(s)			e. garbage disposal cleaned out / rinsed	<input type="checkbox"/>	<input type="checkbox"/>
a. cold food counter cleaned / drained	<input type="checkbox"/>	<input type="checkbox"/>	f. dishwasher drained / cleaned	<input type="checkbox"/>	<input type="checkbox"/>
b. coffee machine cleaned / filter basket emptied	<input type="checkbox"/>	<input type="checkbox"/>	g. work tables cleaned / dried	<input type="checkbox"/>	<input type="checkbox"/>
c. silverware dispenser(s) cleaned / emptied	<input type="checkbox"/>	<input type="checkbox"/>	h. can opener, mixer, meat slicer clean	<input type="checkbox"/>	<input type="checkbox"/>
d. all drink machines emptied / clean and put back together	<input type="checkbox"/>	<input type="checkbox"/>	i. trash cans emptied / cleaned	<input type="checkbox"/>	<input type="checkbox"/>
3. Latrines Male/Female (if applicable)			j. floors swept / mopped	<input type="checkbox"/>	<input type="checkbox"/>
a. toilets / urinals cleaned	<input type="checkbox"/>	<input type="checkbox"/>	5. Utility Closet / Utensil Room		
b. excess supplies removed	<input type="checkbox"/>	<input type="checkbox"/>	a. trash cleaned out	<input type="checkbox"/>	<input type="checkbox"/>
c. sinks cleaned / dry	<input type="checkbox"/>	<input type="checkbox"/>	b. vacuum emptied / cleaned (if applicable)	<input type="checkbox"/>	<input type="checkbox"/>
d. trash cans emptied / cleaned	<input type="checkbox"/>	<input type="checkbox"/>	c. all cleaning utensils accounted for	<input type="checkbox"/>	<input type="checkbox"/>
e. floors swept / mopped	<input type="checkbox"/>	<input type="checkbox"/>	d. all cooking utensils accounted for	<input type="checkbox"/>	<input type="checkbox"/>
			e. floor swept / mopped	<input type="checkbox"/>	<input type="checkbox"/>
			f. mops rinsed and hung to dry	<input type="checkbox"/>	<input type="checkbox"/>

Note: Any discrepancies in the DA Form 2062 should be annotated and ensure the Supply Sergeant is notified so updates to room inventories/2062s can be completed.

HAND RECEIPT/ANNEX NUMBER <small>For use of this form, see DA PAM 710-2-1. The Proponent agency is ODCSLOG.</small>		FROM: CDR, TRAINING SITE COMMAND		TO:			HAND RECEIPT NUMBER TEMP							
FOR ANNEX/CR ONLY	END ITEM STOCK NUMBER	END ITEM DESCRIPTION Bldg 751	PUBLICATION NUMBER			PUBLICATION DATE		QUANTITY						
STOCKNUMBER <i>a.</i>		ITEM DESCRIPTION <i>b.</i>			* <i>c.</i>	SEC <i>d.</i>	UI <i>e.</i>	QTY AUTH <i>f.</i>	g. QUANTITY					
									A	B	C	D	E	F
		Key RING #021 Ext: 1-79 1, Kit: 1-80 1, Sto: 1-78 1, Off: 1-77 1, Cold KHC106 1					EA	1						
		DFAC **OUTSIDE OF BUILDING**					/	/						
		Furn TABLE, PICNIC					EA	2						
		DFAC **DINING AREA w/FOLLOWING ITEMS**					/	/						
		Supply FLOOR MAT					EA	4						
		Furn BOARD, BULLETIN LARGE CORK					EA	1						
		DEV FIRE EXTINGUISHER					EA	2						
		Furn DISPENSER, SILVERWARE					EA	2						
		Furn BEVERAGE TABLE, STAINLESS STEEL					EA	1						
		APP COFFEE MAKER SN: U300010332					EA	1						
		APP COLD FOOD COUNTER SN: 243871-4					EA	1						
		Furn CLOCK					EA	1						
		MONITOR TELEVISION WITH REMOTE SN: 004FXKD2W173					EA	2						
		Furn CHAIR, RED STACKING **10 PER CART**NEATLY**					EA	250						
		Furn CART, CHAIR (small square cart)					EA	25						
		Furn TABLE, FOLDING ALUMINUM (2 Stacks 13, 2 Stacks 14)					EA	54						
<p>* WHEN USED AS A:</p> <p>HAND RECEIPT, enter Hand Receipt Annex number</p> <p>HAND RECEIPT FOR QUARTERS FURNITURE, enter Condition Codes</p> <p>HAND RECEIPT ANNEX/COMPONENTS RECEIPT, enter Accounting Requirements Code (ARC).</p>														

STOCKNUMBER <i>a.</i>	ITEM DESCRIPTION <i>b.</i>	* <i>c.</i>	SEC <i>d.</i>	UI <i>e.</i>	QTY AUTH <i>f.</i>	g. QUANTITY					
						A	B	C	D	E	F
	Furn CART, TABLE			EA	4						
	DFAC **SERVING LINE w/FOLLOWING ITEMS**			/	/						
	APP ICE MACHINE SN: 04091280010975			EA	1						
	APP FOOD WARMER SN: B17W-2505			EA	1						
	Furn TABLE, STAINLESS STEEL			EA	2						
	APP STEAM TABLE SN: 20192			EA	1						
	APP GRIDDLE SN: 602028361G04			EA	1						
	APP TOASTER SN: 70986R5			EA	1						
	DFAC **KITCHEN w/FOLLOWING ITEMS**			/	/						
	APP RANGE OVEN SN: 481491633			EA	1						
	APP OVEN, CONVECTION, GAS SN: 481502951, 481502949, 541006732, 541006731			EA	4						
	APP ELECTRIC CAN OPENER SN: 043479			EA	1						
	APP MEAT SLICER SN: 561200879			EA	1						
	APP MIXER W/STAND AND 5 ATTACHMENTS SN: 5014070002			EA	1						
	APP FREEZER SN: 1-3892559			EA	1						
	DEV FIRE EXTINGUISHER			EA	1						
	Furn TABLE, STAINLESS STEEL W/RACK			EA	1						
	Furn TABLE, STAINLESS STEEL			EA	2						
	APP BRAZING PAN			EA	1						

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						A	B	C	D	E	F
	Furn CART, METAL ROLLING **UNDER MIXER**			EA	1						
	APP DISHWASHER RACK			EA	11						
	DFAC **WALK IN COOLER #3 W/FOLLOWING ITEMS**			/	/						
	Furn SHELIVING UNIT, FOUR SHELF W/CASTERS			EA	4						
	DFAC **WALK IN COOLER #2 W/FOLLOWING ITEMS**			/	/						
	Furn SHELIVING UNIT, FOUR SHELF W/CASTERS			EA	4						
	DFAC **WALK IN COOLER #1 W/FOLLOWING ITEMS**			/	/						
	Furn SHELIVING UNIT, FOUR SHELF W/CASTERS			EA	4						
	DFAC **DRY STORAGE AREA w/FOLLOWING ITEMS**			/	/						
	Furn SHELIVING UNIT, FOUR SHELF W/CASTERS			EA	6						
	DFAC **OFFICE w/FOLLOWING ITEMS**			/	/						
	Furn DESK, OFFICE			EA	1						
	Supply TRASH CAN, SML OFFICE (METAL OR PLASTIC)			EA	1						
	Furn CHAIR, OFFICE w/WHEELS			EA	2						
	VOIP PHONE			EA	1						
	DFAC **BATHROOM**			/	/						
	Supply BRUSH, TOILET			EA	1						
	Supply PLUNGER, TOILET			EA	1						
	Supply TRASH CAN, SML OFFICE (METAL OR PLASTIC)			EA	1						

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						A	B	C	D	E	F
	DFAC **LOADING DOCK W/FOLLOWING ITEMS**			/	/						
	Supply TRASH CAN, LRG (METAL OR PLASTIC)			EA	8						
	Tool RAMP, DOCKING			EA	1						
	Tool DOLLEY, 2 WHEEL TRUCK			EA	1						
	DFAC **CAN WASHROOM W/FOLLOWING ITEMS**			/	/						
	Supply MOP BUCKET W/RINGER			EA	3						
	Supply MOP HANDLE W/MOP HEAD			EA	4						
	Supply DUST MOP W/HANDLE			EA	2						
	Supply BROOM, PUSH			EA	3						
	Supply BROOM, STRAW OR PLASTIC			EA	2						
	Supply DUSTPAN			EA	3						
	Tool SNOW SHOVEL			EA	1						
	Supply HOSE, WATER			EA	1						
	Supply BRUSH, FOXTAIL			EA	1						
	Supply SQUEEGEE, FLOOR			EA	1						
	DFAC **FEMALE LATRINE w/FOLLOWING ITEMS**			/	/						
	Supply BRUSH, TOILET			EA	1						
	Supply PLUNGER, TOILET			EA	1						
	Supply TRASH CAN, SML OFFICE (METAL OR PLASTIC)			EA	1						

TRAINING SITE COMMAND – CAMP CROWDER

BLDG ISSUE HISTORY SHEET

BLDG # and Description: BLDG 751 DFAC UTENSIL ROOM

Unit Issued To: _____

Contact Name: _____ Contact Phone #: _____

Issued By: _____ Date Issued: _____

Cleared By: _____ Date Cleared: _____

COMMENTS / ISSUES AT TIME OF ISSUE:

COMMENTS / ISSUES AT TIME OF CLEARING:

CLEARING CHECKLIST(S) - MUST BE COMPLETED PRIOR TO CLEARING

Units must complete this checklist prior to requesting Training Center personnel to clear their buildings. Completed checklist will be inspected prior to the start, and during, the clearing process.

DINING FACILITY (DFAC)

Item Inspected by:	TCC	
	<u>Unit</u>	<u>Cadre</u>
1. ROOM CONDITION	<input type="checkbox"/>	<input type="checkbox"/>
a. floors swept / mopped (to include under the rolling racks)	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>
2. UTENSILS	<input type="checkbox"/>	<input type="checkbox"/>
a. Stored in proper place		
b. All utensils free of damage and in good working order	<input type="checkbox"/>	<input type="checkbox"/>
c. ALL UTENSILS CLEAN!	<input type="checkbox"/>	<input type="checkbox"/>
i. FREE OF ANY VISIBLE STAINS		
ii. IS NOT STICKY TO THE TOUCH	<input type="checkbox"/>	<input type="checkbox"/>
iii. NO BURNT FOOD ON THEM		

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FOR ANNEX/CR ONLY	END ITEM STOCK NUMBER	END ITEM DESCRIPTION Bldg 751 Utensils	PUBLICATION NUMBER			PUBLICATION DATE		QUANTITY						
STOCKNUMBER <i>a.</i>		ITEM DESCRIPTION <i>b.</i>			<i>*</i> <i>c.</i>	SEC <i>d.</i>	UI <i>e.</i>	QTY AUTH <i>f.</i>	<i>g.</i> QUANTITY					
									A	B	C	D	E	F
		Key RING #022 BLDG 751 UTENSIL ROOM 1-62 1					EA	1						
		UTENSIL ROOM ***ON WALL RACK LEFT TO RIGHT TOP TO BOTTOM***					/	/						
		Furn SHELIVING UNIT, FOUR SHELF W/CASTERS					EA	2						
		DEV APC POWER BACKUP					EA	1						
		Tool DIPPER, 1 Qt					EA	4						
		Tool DIPPER, 1/2 Qt					EA	1						
		Tool LADLE, 12 OZ					EA	4						
		Tool LADLE, 8 OZ					EA	4						
		Tool LADLE, 4 OZ					EA	3						
		Tool LADLE, 2 OZ					EA	4						
		Tool LADLE, 1 OZ					EA	4						
		Tool TONGS, 9" L					EA	5						
		Tool SPOON, SERVING 21" LONG					EA	4						
		Tool FORK, SERVING 15" LONG					EA	4						
		Tool FORK, SERVING 21" LONG					EA	4						
		Tool SKIMMER					EA	3						
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						A	B	C	D	E	F
	UTENSIL ROOM***WIRE RACK SHELVES FROM LEFT TO RIGHT TOP TO BOTTOM***			/	/						
	Tool COLLANDER			EA	1						
	Tool STRAINER, FOOD			EA	1						
	Tool PITCHER, METAL			EA	1						
	Tool MEASURE, 1 GAL			EA	2						
	Tool POT, 10 GAL			EA	3						
	Tool LID, 10 GAL POT			EA	3						
	Tool LID, STEAM, 10"W x 12"L			EA	4						
	Tool LID, STEAM, 12"W x 20"L			EA	2						
	Tool PAN, STEAM, 6"W x 12"L x 6" DEEP			EA	3						
	Tool PAN, STEAM, 10"W x 12"L x 4" DEEP			EA	7						
	Tool PAN, STEAM, 6"W x 12"L x 2.5" DEEP			EA	12						
	Tool KNIFE, COOK'S Large knives			EA	2						
	Tool KNIFE, BREAD long serrated			EA	2						
	Tool KNIFE, SLICING shorter			EA	3						
	Tool Scimitar, 10 In.			EA	2						
	Tool KNIFE, BONING			EA	3						
	Tool KNIFE, PARING			EA	4						
	Tool KNIFE, STEEL, SHARPENING			EA	1						

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						A	B	C	D	E	F
	Tool TONGS, 12" L			EA	4						
	Tool TONGS, WIRE			EA	1						
	Tool MEASURE, SPOON SET 1 plastic, 2 metal			EA	3						
	Tool Can Opener, Hand			EA	2						
	Tool SPOON, SERVING SLOTTED			EA	4						
	Tool SPOON, SERVING 15" LONG			EA	4						
	Tool DIPPER, ICECREAM			EA	4						
	Tool WHIP, EGG			EA	2						
	Tool POTATO PEELER			EA	3						
	Tool TURNER, FOOD, 15" LONG HANGING FROM UTENSIL SHELF			EA	4						
	Tool BOWL, METAL SET OF THREE			EA	1						
	Tool PAN, FRYING (MEDIUM)			EA	1						
	Tool PAN, STEAM, 12"W x 20"L x 2.5" DEEP			EA	15						
	Tool PAN, STEAM, 12"W x 20"L x 4" DEEP			EA	7						
	Tool PAN, STEAM, 12"W x 20"L x 6" DEEP			EA	4						
	APP PANCAKE MAKER			EA	1						
	Tool PAN, SQUARE HEAD w/LID			EA	4						
	Tool PAN, ROASTING 16"W x 18"L x 1"D			EA	20						
	Tool PAN, STEAM PERFORATED 12"W x 20"L x 4"D			EA	1						

