



MASTER FILE
DEPARTMENT OF THE NAVY
NAVAL AMPHIBIOUS BASE LITTLE CREEK
2600 TARAWA COURT SUITE 100
NORFOLK, VIRGINIA 23521-3229

FILE COPY

NAVPHIBASELCREEKINST 4061.23D
N7
21 Sep 98

NAVPHIBASELCREEK INSTRUCTION 4061.23D

Subj: FEEDING OF OFFICERS IN THE GENERAL MESS, INCLUDING
SAMPLING OF MEALS

Ref: (a) NAVSUP P-486, Rev 3, Paragraph 2001
(b) NAVSUP P-486, Rev 3, Appendix F
(c) NAVSUP P-486, Rev 3, Paragraph 3202

Encl: (1) NAVPHIBASE General Mess Duty Officer Meal Evaluation
Form

1. Purpose. To authorize certain officers to purchase or sample meals in the Naval Amphibious Base Little Creek (NAVPHIBASE LCREEK) General Mess. Changes to this instruction constitute a major revision; therefore, additions, deletions, or changes are not individually marked.

2. Cancellation. NAVPHIBASELCREEKINST 4061.23C is hereby cancelled and superceded.

3. Background

a. In accordance with reference (a), general messes are designed, staffed and operated specifically to provide meal service to enlisted military personnel authorized Rations-in-Kind (RIK). The Manual for the Department of Defense Food Service Program (DOD 1338.10M) establishes specific guidelines under which Non-RIK enlisted personnel (i.e., COMRATS, BAS, Per Diem), officers, civilian employees, official visitors and guests may be authorized to obtain meals on a reimbursable basis from the General Mess in accordance with reference (b).

b. Reference (c) requires the Commanding Officer, NAVPHIBASE LCREEK (the Host Commander) to assign an officer to sample each meal in the General Mess in order to monitor the quality, quantity and overall service of the food. This function shall be performed by the NAVPHIBASE LCREEK Command Duty Officer (CDO) or Officer-of-the Day (OOD), if the CDO so delegates.

4. Action

a. Purchases. Officers who are at NAVPHIBASE LCREEK to lead a group for troop training will identify themselves as such and may either dine with the troops or dine in the E-7 and above section of the General Mess.

MASTER FILE

21 Sep 98

b. Sampling

(1) NAVPHIBASE LCREEK CDO's and OOD's shall provide visual identity of their status as duty officers to the Galley Watch Captains at each meal. They shall sample small portions of each menu item without charge or pay for the meal if a full meal is to be sampled. Each CDO and OOD who samples a small meal shall complete enclosure (1) prior to departure. Any areas of concern requiring immediate attention should be addressed directly to the Food Service Officer or the Galley Watch Captain in the Food Service Officer's absence.

(2) While tenant commands may also sample the meal, only the NAVPHIBASE CDO/OOD is authorized to do so at no cost.

c. The Food Service Officer shall ensure that only authorized officers are permitted to patronize the NAVPHIBASE General Mess and that meal charges are assessed and collected in accordance with all current directives. The Food Service Officer shall notify the Commanding Officer, via the Supply Officer and Executive Officer, whenever the essential feeding of officers may have an adverse impact on the quality of food service provided to enlisted personnel or whenever not economically feasible.


W. C. WRIGHT, Sr.

Distribution:

NAVPHIBASELCREEKINST 5216.2N

List I - Case B

List II

List III - Case B and C

Stocked by:

Commanding Officer

Naval Amphibious Base Little Creek

2600 Tarawa Court, Suite 100

Norfolk, Virginia 23521-3297

21 Sep 98

**Naval Amphibious Base Little Creek General Mess
Duty Officer Meal Evaluation Form**

Date: _____ Time: _____
 Meal: Breakfast _____ Lunch _____ Dinner _____
 Dining Area: CPO _____ Mainline _____ Speedline _____

From: _____
 Name Rank/Rate CDO/OOD Phone
 (Circle appropriate)

To: Commanding Officer, NAVPHIBASE Little Creek

Via: (1) Food Service Officer
 (2) Supply Officer
 (3) Command Master Chief
 (4) Executive Officer

Ref: (a) NAVPHIBASELCREEKINST 4061.23 (Series)
 (b) Navy Regulations Article 1982

- In accordance with references (a) and (b), I submit this Duty Officer Meal Evaluation Form with consideration as to the quality, quantity, taste and appearance of the meal sampled.
- Any comments or questions have been addressed to the Galley Watch Captain as indicated by his signature at the bottom of this form.

	Outstanding	Excellent	Sat	Unsat
Salad	_____	_____	_____	_____
Soup	_____	_____	_____	_____
Main Entrée	_____	_____	_____	_____
Vegetables	_____	_____	_____	_____
Beverage(s)	_____	_____	_____	_____
Dessert	_____	_____	_____	_____
Overall Meal	_____	_____	_____	_____
Dining area(s) appearance	_____	_____	_____	_____
Serving line(s) appearance	_____	_____	_____	_____
Personnel appearance	_____	_____	_____	_____
Service & Supervision	_____	_____	_____	_____

Comments: _____

Dishwashing Machine Temperatures for East/West Scullery:
 Wash: _____°F Rinse: _____°F Final Rinse: _____°F
 150-160°F 160-180°F 180-195°F

 Watch Captain Asst FSO FSO