



## FOOD SERVICE DELIVERY VEHICLE

<b>DESCRIPTION</b>	A Food Service Delivery Unit deploys as an operational vehicle with personnel capable of delivering prepared meals. Food Service Delivery Units typically work in conjunction with a stationary kitchen, which cooks the meal that the food service delivery units distribute.		
<b>RESOURCE CATEGORY:</b>	Mass Care	<b>RESOURCE KIND:</b>	Unit
<b>OVERALL FUNCTION</b>	This feeding unit delivers prepared food directly to survivors and responders. Food service capabilities are based on a predetermined standard meal. Meals can be served from within a Type I unit, while a Type II unit requires an external set up to serve meals.		<b>COMPOSITION &amp; ORDERING SPECIFICATIONS</b> Specify crew numbers needed and vehicle delivery capacity

RESOURCE TYPES:			TYPE I	TYPE II	TYPE III	TYPE IV	NOTES
COMPONENT	METRIC / MEASURE	CAPABILITY					
Vehicle	Per unit	Transports food	Voluntary agency vehicle [e.g., American Red Cross Emergency Response Vehicle (ERV), Salvation Army Disaster Response Unit (DRU)](see glossary)	Cargo van (e.g., acquired from a rental company) to include method for securing insulated containers Step van (e.g., delivery van) to include method for securing insulated containers	Not specified	Not specified	Not specified
Personnel	Per unit	To operate or drive vehicles	2 drivers and 1 vehicle capable of distributing 1,500 meals per day in accordance with safe food handling requirements	Same as Type I	Not specified	Not specified	Not specified
Supplies	Per unit	Food safety supplies	36 pairs of gloves 6 hairnets 36 disposable aprons	Not specified	Not specified	Not specified	Food-grade, single-use gloves (12 pairs per worker per day); disposable hairnet (1 to 2 per worker per day); disposable apron (12 per worker per day) May be supplied with up to 3 days (72-hour supply)

<b>COMMENTS:</b>	As soon as the Food Service Delivery Unit is ordered, the requestor should initiate the coordination of tables (for serving food), insulated food containers, picnic packs, and food safety supplies, which may not be delivered with the Food Service Delivery Unit. Additional consideration should be given to the coordination of extra vehicles, equipment, and supplies such as insulated food containers, fuel, etc. ***Compliance with food safety, sanitation, and solid waste and other public health requirements and standards are established and required by the AHJ.
<b>REFERENCE(S)</b>	