

Feeding Options Summary

General Guidance For All Options

- Follow masking, hygiene, and physical distancing requirements.
 - Wash hands and don gloves when handling or serving food.
 - Meals packaged by the caterer should be delivered and served within 4 hours to minimize the risk of foodborne illness.
-

Caterer (Modified) Option

Summary: Caterer supplied meals may be packaged “to-go” in individual clamshells or in hot food containers (hot cans) at the resource level or shared between multiple resources. There will be no seating provided and no self-serve areas available. Meals may be picked up at the catering window or as delivered to a spike camp.

Intended uses: Catering is intended to provide food items for resources assigned to the incident. The caterer can scale options to meet the size of the fire and varying resource needs. Caterers will package all meals to-go.

MRE with Complementary Items Option

****Recommend not exceeding 7 days of MREs as only meal option.**

Summary: MREs can be supplied and used in multiple scenarios and are intended for short-term usage or need to be complemented with other options. Modified caterer contract supports the use of complementary items with MRE use.

Intended usage: Best suited for initial attack, extended attack, and type 3 fires when other options are not viable because food temperatures cannot be maintained (ex, hard-to-reach geographical divisions of type 1 and 2 fires).

Produce: *Consider spoilage rates of fruits/vegetables (e.g., berries will not hold up during transport and storage like radishes).

- | | | |
|-----------|---------------|-------------------|
| • Apples | • Carrots | • Snap peas |
| • Pears | • Celery | • Peppers |
| • Plums | • Broccoli | • Avocados |
| • Grapes | • Cauliflower | • Cherry tomatoes |
| • Oranges | • Radishes | |

Shift provisions: Contractors shall select one item from each of the following categories: food bar, snack bar, candy/cookie/dessert, chips/pretzels/crackers, alternative protein, nuts/seeds/trail mix, and a treat item.

Shelf Stable Food Box Option (NFES #001848 or #007478)

Expected availability: June 1

Summary: The shelf-stable food box provides items for two individuals for three shifts. The contents include freeze-dried meals, canned items, and other packaged goods. Water will be required to reconstitute some menu items.

Intended uses: The intended use of the food box option is for line spiked or remote resources where providing caterer prepared meals is logistically challenging, increases risk, or temperatures cannot be maintained. This box does not require refrigeration. Providing additional fresh produce should be considered.

****Water is required for reconstitution for some menu items, additional water should be provided.**