

# National Multi-Agency Coordinating Group

3833 South Development Avenue; Boise, ID 83705

NMAC Correspondence M2023-04

August 23, 2023

To: Geographic Area Coordinating Group Chairs, Geographic Area Coordination Center Managers

From: National Multi-Agency Coordinating Group

Subject: Management of National Caterers

The National Multi-Agency Coordinating Group (NMAC) provides national strategic coordination to ensure firefighting resources are managed efficiently and appropriately in a cost-effective manner. Mobile Food Service Units (MFSUs), also called national caterers, are defined by NMAC as a national resource, are in high demand with limited availability, and are managed by the National Interagency Coordination Center (NICC).

## **Management of MFSUs by Incident Management Teams:**

Incident management teams (IMTs) are strongly encouraged to meet incident needs with a single MFSU, as ordering more than one reduces the capability to support other incidents. MFSUs may be reallocated by NICC under the direction of NMAC to meet higher priority obligations.

IMTs are encouraged to consider the ability to support line resources when locating MFSUs rather than locating the MFSU at the incident base/ICP. Consider remote meal delivery to the incident base/ICP instead of to line resources where feasible.

Modifications to the catering contract that were in put in place during the COVID-19 pandemic, including the requirement to provide individually packaged meals, are no longer applicable to MFSU management. While there is no intent to require all resources to receive hot meals in one location or to prevent delivery of hot meals to multiple remote locations, both IMTs and MFSU contractors must operate within the scope of the contract. Contract specifications can be reviewed [here](#).

## **Food transportation:**

Delivery of hot meals to remote locations is accomplished via hot or cold food and beverage containers (i.e., hot cans), National Fire Equipment System (NFES) catalog numbers 0246 and 0244. The use of hot food and beverage containers maximizes food temperature retention (food safety) and quality. Food should be consumed within four (4) hours of the time packaged at the caterer.

## **Additional Feeding Options:**

If hot meals cannot be delivered and consumed as described above, IMTs may consider providing additional shift provisions from the caterer (i.e., double lunches) or may provide MREs. If resources are asked to be self-sufficient, see NWCG Standards for Interagency Business Management, [PMS 902](#) Chapter 20 regarding replacement of preseason purchased supplemental foods consumed on an



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incident.

/s/ Jeff Arnberger

Chair, National Multi- Agency Coordinating Group

CC:

- NMAC Representatives

Attachment 1 – Information for Logistics and Food Unit Leaders

