

**11D PAM 1-201**  
**COMMAND INSPECTION CHECKLIST**

FUNCTIONAL AREA: Supply and Services	CHAPTER: 11 SECTION: D	DATE OF REVISION: 1 SEP 02
PROPONENT/PHONE NO: G4 350-7383	PROGRAM/ACTIVITY/TOPIC (PAT)  MKT & TOE Equipment	UNIT INSPECTED/DATE:

ITEM	GO	NO-GO
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**Required publications:**

1. AR 30-1, The Army Food Service Program.
2. AR 30-7, Operational Rations.
3. AR 30-21, The Army Field Feeding System.
4. AR 702-7, Reporting of product Quality Deficiencies Across Component Lines.
5. AR 725-50, Requisitioning, Receipt, and Issue System.
6. DA Pam 738-750, Functional users Manual for the Army Maintenance Management System. (TAMMS).
7. III C/A Army Food Service Operations.
8. FM 10-23, Basic Doctrine For The Army Field Feeding.
9. FM 10-23-2, Commanders Guide to Food Service Operations.
10. FM 21-10, Field Hygiene and Sanitation.
11. SB 10-263, 14-Day U.S. Army Reserve Component and Field Training Memorandum.
12. SB 10-495, standard "B" Ration for the Armed Forces.
13. TB MED 530, occupational and Environmental Health Food Service Sanitation.
14. TM 5-4540-202-12&P Maintenance Manual for Heater, Immersion, Liquid Fuel Fired.
15. TM 10-412, Armed Forces Recipe Service.
16. TM 10-7360-204-13&P, Maintenance Manual for Range Outfit, Field, Gasoline M59.
17. TM-10-7360-206-13, Maintenance Manual for Kitchen, Field, Trailer Mounted.
18. TM 10-7200-200-13, Can Gasoline, Military 5 Gallon.
19. TM 10-7360-213-14&P Maintenance Manual for Trailer Chassis, MKT.
20. TM 10-8340-211-13, Tent General purpose Small, Medium and Large.
21. TM 10-7360-209-13&P, Kitchen Company Level Field Feeding (KCLFF/KCLFF-E).
22. TM 10-7360-211-13&P, Food Sanitation Center.
23. TM 10-7310-281-13&P, Operators Manual for Modern Burner Unit.

**A. MKT, Mobile Kitchen Trailer:**

1. Are all items of support equipment on hand as listed in the applicable TM? If not, are missing components on valid requisition? (TM 10-7360-206.13, pages C-3 thru C-16)
2. Are travel covers, roof canopies, fabric curtains, and insect screens clean and free of mildew, rips, holes, and torn grommets? (TM 10-7360-206-13, page 2-4, No. 3)
3. Are all leveling jacks and their components functional? Are leveling jacks free of dirt, mud, debris, and lubricated? (TM 10-7360-206-13 pg. 2-5)
4. Are all corner struts, ramp stabilizing vanes, bolt latches and bench levels intact, free of mud, dirt and lubricated? (TM 10-7360-20-13, page 2-6)

ITEM	GO	NO GO
<p>5. Are all ladders intact, free of damage, and clean? (TM 10-7360-20-13, page 2-4)</p> <p>6. Are large safety bars intact and free of damage? (TM 10-73;0-206-13, page 2-4, No. 13)</p> <p>7. Are roof lifting jacks on hand and functioning properly? (TM 10.7360-206-13, page 2-4)</p> <p>8. Are corner posts intact, free of damage, lubricated IAW lubricating instructions in the TM and functioning properly? (TM 10-7360-206-13, page 2-6 and E-2)</p> <p>9. Are all strut assembly's intact, functioning properly lubricated IAW instructions in the applicable TM? (TM 10-7360-206-13, page 2-6, No. 17)</p> <p>10. Do safety bars fit into strut assemblies correctly? (TM 10-7360-306-13, page 2-6, No. 17)</p> <p>11. Does roof and roof frame show signs of damage or excessive wear? (TM 10-7360-206-13, page 2-6, No. 17)</p> <p>12. Are roof vent assemblies free of damage and functioning properly? (TM 10-7360-606-13, page 2-3, No. 1)</p> <p>13. Are all storage cabinets intact, clean, and free of damage? (TM 10-7360-206-13, page 2-4, No. 4)</p> <p>14. Are all storage cabinet fasteners intact and functioning properly? (TM 10-7360-206-13, page 2-4, No.- 4)</p> <p>15. Are griddles clean and free of damage? (TM 10-7360-206-13, page 3-4, No. 4)</p> <p>16. Are all movable cooking racks clean and free of damage? (TM 10-7360-206-13, page 2-4, No. 4)</p> <p>17. Are sink and cutting board clean and free of damage? (TM 7360-206-1.3, page 2-4, No. 4)</p> <p>18. Are drop leaf tables intact with all components, clean and serviceable? (TM 10-7360-206-13, page 2-4, No, 4)</p> <p>19. Is ice chest intact with all components clean and free of damage? (TM 10-7360-206-13, page 2-4, No. 4)</p> <p>20. Is ice chest door gasket intact, clean and functioning properly? (TM 10-7360-206-13, page 2-5, No. 5)</p>		
<p><b>B. Range Outfit, Field, Gasoline:</b></p> <p>1. Are ranges complete with all components listed in the applicable TM? If not, are missing components on valid requisition? TM 10-7340-204-13, page D-12)</p>		

ITEM	GO	NO GO
<p>2. Are range interiors and exteriors clean and free of burned on grease or other visible soil? (TM 10-7360-204-13, page 2-11)</p> <p>3. Are range rails clean and lubricated with anti seize compound IAW instructions in applicable TM? (TM 10-7360-204-13, page 2-12 and 3-1)</p> <p>4. Are all doors free of damage, functioning properly, and lubricated where necessary? (TM 10-7360-204-13P, pages 2-12 and 3-1)</p> <p>5. Are range lids, lifting handles, and retaining bars intact, free of damage, functioning properly, and lubricated where necessary? (TM 10-7360-204-13, page 2-5 and 3-1)</p> <p>6. Are all ventilation openings free of damage and obstructions? (TM 10-73;0-204-13, page 2-4)</p> <p>7. Are all utensils and knives clean and free of damage? (TM 10-7360-204-13 and TB MED 530)</p> <p>8. Are all pots, pans, lids, splash lids, and warmer adapters clean and serviceable?</p> <p>9. Are pot cradles clean, serviceable, and lubricated when necessary to prevent rust? (TM 10-7360-204-13, pages 2-7 and 3-1)</p> <p><b>C. Insulated Food Containers:</b></p> <p>1. Are food containers complete with all components?</p> <p>2. Are food container interiors clean? (TB MED 530, page 9-1)</p> <p>3. Are food components interiors clean and free of damage? (TB MED 530, page 9-1)</p> <p>4. Are food container seams of sheet metal broken or damaged (FM 10-92G-1/2/3/4)</p> <p><b>D. Insulated Liquid Dispenser 5 Gallon/Vacuum Jugs 10 Gallons:</b></p> <p>1. Are liquid dispensers complete with faucet, wing nut washer, and gasket for cover and locking handle? (TM 10-7360-208-13 &amp; P, pg 4-17,18)</p> <p>2. Liquid dispensers clean, to include inside of faucet assembly? (TM 10-7360-208-13 &amp; P, Pg4-18)</p> <p>3. Does beverage dispensers have air vent closure cap? (TM 10-7360-208-13 &amp; P, pg 4-17)</p> <p>4. Is beverage dispenser clean inside and free from odor? (TM 10-7360-208-13 &amp; P)</p> <p>5. Are beverage dispensers numbered and labeled with unit ID? (DA PAM 738-750)</p>		

ITEM	GO	NO-GO
<p><b>E. M2 Burner Units:</b></p> <ol style="list-style-type: none"> <li>1. Are all burner components on hand? If not, are they on valid requisition? (TM 10-7360-204-13P, page B-3)</li> <li>2. Are top shields free of cracks, bends, and missing or distorted hook springs? (TM 10-7360-204-13, page 2-14)</li> <li>3. Are Star burners clean and lubricated with P-1O, grade 1 preservative oil? (TM 10-7360-204-13, page 2-14)</li> <li>4. Is the star burner free of breaks and mounted correctly? (TM 10-7360-204-13, pages 4-3 and 4-11)</li> <li>5. Are main generators intact, clean, and mounted tightly? Is the flame valve functioning properly? (TM 10-7360-204-13, page 4-0)</li> <li>6. Are spare generators intact and mounted with plastic caps removed? (TM 10-7360-204-13, page 4-9)</li> <li>7. Are preheaters intact, clean, and free of damage and functioning properly? (TM 10-7360-204-13, pages 4-2 and 4-11)</li> <li>8. Are air pressure gauges intact and free of damage? (TM 10-7360-204-13, page 2-10)</li> <li>9. Do air pressure gauges have glass facings? (TM 10-7360-10-204-13, page 2-10)</li> <li>10. Are air shutters intact and functioning properly (TM 10-7360-204-13, Page 4-3)</li> <li>11. Are mixing chambers intact, clean, and free of damage? (TM 10-7360-204-13, pages 4-3 and 4-18)</li> <li>12. Are safety devices free of loose hardware, bent or damaged tubing? (TM 10-7360-204-13, page 4-3)</li> <li>13. Are air inlet valves intact with cap? (TM 10-7360-204-13, page 4-2)</li> <li>14. Are fuel filler caps intact and free of damage and is pressure escape opening unclogged? (TM 10-7360-204-13, page 4-2)</li> <li>15. Are inside threads of fuel tank free of rust and damage? (TM 10-7360-204-13, pages 4-2 and 4-16)</li> <li>16. Are fuel tanks mounted on frame correctly? (TM 10-7360-204-13, page 4-16)</li> <li>17. Are fuel tank drain plugs intact with washers and functioning properly? (TM 10-7360-204-13, page D-24)</li> <li>18. Are fuel tanks clean and free of damage? (TM 10-7360-204-13, page 4-2)</li> </ol>		

ITEM	GO	NO-GO
<p>19. Are all caution and instruction decals intact? If not, are they on valid requisition? (TM 10-7360-204-13, page D-24) _____</p> <p>20. Are sash chains for flame valve knobs intact? (TM 10-7360-204-13, page D-17)</p> <p>21. Are preheated shields clean and undamaged with all components and mounted onto unit? (TM 10-7360-204-13, page D-17)</p> <p>22. Are frames free of damage? (TM 10-7360-204-13, page 5-3)</p>		
<p><b>MBU (Modern Burner Unit)</b></p> <p>1. Is the unit complete and checked for damage such as dents, frames, cracks, dents or broken Weld; check damage fuel nipple, power connector burn well, free off of food debris? Inspect fuel lines for leaks and control panel for damage. TM 10-7310-281-13&amp;P, pages 0002 00-2, 0003 00-1,0002 00-3.</p> <p>2. Power Converter. Has it been visually inspected for external damage, missing or frayed power cords? Are there any damaged control panel or connectors? TM 10-7310-281-13&amp;P, pages 0030 00-1, 0002 00-3.</p> <p>3. Battery Pack Cover. Has it been visually inspected for Control panel and power connectors for damage? Check condition and charge status of batteries. TM 10-7310-281-13&amp;P, pages 0030 00-1, 0002 00-3.</p> <p>4. Power Cables. 110 AC, 24 Volts Direct Current (VDC) extension branch cables. Check the NATO Adapter Cable for frayed cable mission or damaged and dirty connectors. TM 10-7310-281-13&amp;P, pages 0003 00-1, 0002 00-3,0002 00-4, 0005 00-8.</p> <p>5. Fuel Can Adapter and Fuel Hose. The fuel can must be checked for leaking fuel and the fuel can adapter checked for housing, cracked, cuts or leaking hose or broken QD (Quick Disconnect) Connector. The fuel hose should be inspected for cracks and leaks or broken QD fitting. TM 10-7310-281-13&amp;P, pages 0001 00-1, 0005 00-19, 0010 00-7, 0002 00-4.</p> <p>6. MBU and Battery Pack. Inspect MBU burner well for food waste or debris. Check for evidence of fuel leaks. Check air vent assembly and clean if necessary. The battery pack should be checked for clean equipment components and recharge batteries if necessary. Also, check cable for any damages and replace if necessary. TM 10-7310-281-13&amp;P, pages 0001 00-1, 0031 00-3.</p> <p>7. Mandatory Replacement Parts (replace every 300 hours of operation). TM 10-7310-281-13&amp;P, pages 0001 00-1, 0031 0003:</p> <ul style="list-style-type: none"> <li>a. Air- Filter parts #346126 NSN 7310-01-462-4913</li> <li>b. In-Tank Fuel Filter parts #038052-8 NSN 5331-01-183-0991</li> <li>c. Fuel Regulator parts #Orig-223-PER MIL-P-83461 (NSN 5331-01-183-0991).</li> </ul>		

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<p>8. Mandatory Replacement Parts (replace every 2000 hours of operation). TM 10-7310-281-13&amp;P, pages 0061 00-1.</p> <p>a. Igniter parts #980260k (NSN 7310-01-462-4915)</p> <p>b. Fuel Nozzle part #928428k (NSN 7310-01-462-4919).</p> <p><b>F. Gasoline Lanterns:</b></p> <p>1. Are lanterns on hand, and in sufficient quantities? (TM 10-7360-204-13, page C-8)</p> <p>2. Are all lantern components intact, clean and serviceable? (TC 10-2)</p> <p><b>G. Immersion Heaters:</b></p> <p>1. Are immersion heaters on hand in sufficient quantities to provide the sanitary support to the unit? If not, are they on valid requisition? (TM 10-4540-202-12P)</p> <p>2. Are all components of heaters intact? If not, are they On valid requisition? (TM 10-7360-204-13, page 4-10, TM 5-4540-202-12, pages E-6 and E-9)</p> <p>3. Are air conditioning/heating pipes on hand and in sufficient quantity? If not are they on valid requisition? (TM 10-4540-202-12P, page 2-2)</p> <p>4. Are air conditioning/heating pipes free of damage, clean and lubricated? (TM 10-4540-202-12P, page 3-4)</p> <p>5. Are fuel tanks free of damage? (TM 10-4540-202-12P page 3-3)</p> <p>6. Are all components of fuel tanks intact, Clean, lubricated where necessary, and functioning properly? (TM 10-4540-202-12P, pages 4-11 and 4-19)</p> <p>7. Are caution decals affixed to fuel tanks? (TM 10-4540-202-12P)</p> <p>8. Are threads of fuel plugs, vent plugs and entire drip valve assembly free of foreign matter? (TM 10-4540-202-12P, page 4-7)</p> <p>9. Are burners clean and free of damage? (TM 10-4540-202-12P, page 4-18)</p> <p>10. Are lighter cup assemblies intact and with all components and do they function properly? (TM 5-4540-202-12P, page 4-5)</p> <p>11. Are backing plates and hook bolts intact and bolts functioning properly? (TM 10-4540-202-12P, page 4-5)</p> <p>12. Are burner and flue compartments clean free of rust and lightly lubricated? (TM 5-4540-202-12, Page 4-3)</p> <p>13. Are heater bodies clean and lubricated? (TM 10-4540-202-12, page 4-15)</p>		

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<p>14. Are hoods intact and functioning properly? Are all caution and instruction decals affixed? (TM 10-4540-202-12, page 4-15)</p> <p><b>H. Accessory Outfits:</b></p> <p>1. Are all components of accessory outfits on hand and serviceable? (TM 10-7360-204-13, page D-14)</p> <p>2. Are Accessory Outfits Clean?</p> <p>3. Are fire extinguishers charged, sealed, tagged, and dated?</p> <p><b>I. Miscellaneous:</b></p> <p>1. Are all food service personnel licensed on fuel fired equipment such as, the M-2 burner unit, the Modern Burner Unit, the immersion heater, and the gasoline lantern?</p> <p>2. Is all training documented on DA 348-E and corresponding with license issued?</p> <p>3. Is all equipment maintained checked IAW 10-20 Standards?</p> <p>4. Are the load plans and field SOP's available?</p> <p>5. Is the field ice chest clean, properly stored and all missing parts on valid documentation?</p> <p>6. Is the field sanitation certification with team members and orders on hand?</p> <p>7. Is the hand receipt on hand and does it match the equipment on hand?</p>		

**Rating standard (Functional Area: MKT and TOE Rooms)**

- Commendable – 90% of all items receive a “GO” rating.
- Satisfactory – 75%-89% of all items receive a “GO” rating.
- Needs Improvement – 74% and below of all items receive a “GO” rating.

Inspector’s comments mandatory for all “NO GO” items. (Attach additional sheets if necessary.)

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**NOTES:**

VERIFICATION

X \_\_\_\_\_  
Unit POC's Signature, Name Rank, Date

X \_\_\_\_\_  
Inspector's Signature, Name Rank, Date