



FOOD SANITATION CENTER (FSC) | DoD CFD

PURPOSE:

The Food Sanitation Center (FSC) consists of equipment required to clean and sanitize food service equipment in the field. The FSC is essential to maintain the safety and health of Warfighters in the field who are utilizing field food service equipment, whether as cooks or consumers. The responsibility of managing and upgrading the FSC falls under the Army (PM-FSS), but the FSC is used by multiple services. The FSC replaces the antiquated and unsafe mess kit laundry line, which uses garbage cans and gasoline-fired M67 immersion heaters.

CHARACTERISTICS:

There are two models of the FSC in the field: the original is the FSC-90, and the most recent is the FSC-2. Both models consist of three sink assemblies, trash barrels, sink drain table, work tables, and a tent shelter. Three burner units are included to provide hot water for a 3-step sanitation process. The FSC-2 model offers improvement over the FSC-90 through addition of a grease separator, sink fill pump, carbon monoxide (CO) monitor, NSF-compliant sinks, and more efficient layout of electrical connections.

CAPABILITIES & BENEFITS:

- Provides a clean, safe environment for sanitizing food service equipment.
- Maintains food safety in the field feeding environment.
- Offers nesting of components for easy transport.

COMMENTS:

The FSC-90 was fielded from 1990-2005, and the FSC-2 fielding has been in process since 2006. In addition to fielding complete FSC-2 systems, PM-FSS is performing a modernization effort whereby modification kits are being produced to upgrade the FSC-90 model to the FSC-2 configuration. For improved safety, reduced environmental impact and workload reduction, a CO monitor, insulation of hot surfaces, sink-fill pump, NSF compliant sinks, and grease separator will be incorporated into fielded FSC-90s as part of a basic modification kit. Fielding of modification kits to units that have FSC-90s is scheduled to commence in 2010. Development is ongoing for additional improvements to the FSC. Future improvements may include a sink exhaust system to improve air quality; automatic controls to regulate sink water temperature; and a gray water reuse pump assembly to reduce water consumption.

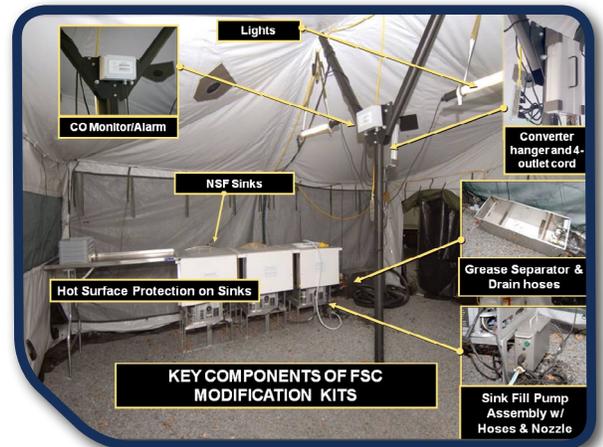
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AT A GLANCE:

■ DIMENSIONS:

Fits within one 16×20 ft (4.9×6.1 m) extendible modular utility tent or one 19×19 ft (5.8×5.8 m) Modular General Purpose Tent.

■ WATER USE:

250 gal (946 L) per day, when serving two meals per day

■ HEAT SOURCE:

3 MBUs

■ POWER:

Shares one 2 kW generator with the Mobile Kitchen Trailer or connects to Containerized Kitchen power.

■ TRANSPORT:

Is packed as cargo in the back of the kitchen's tow vehicle.