

General guidance for all options	<ul style="list-style-type: none"> All food item preparation and packaging must be in accordance with FDA guidelines for food preparation with the current COVID 19 situation (https://www.fda.gov/food/food-safety-during-emergencies/best-practices-retail-food-stores-restaurants-and-food-pick-up-delivery-services-during-covid-19). Treat all trash/backhaul as if it were contaminated. While infection is most likely caused by person-to-person contact, ensure safe handling of all backhaul by wearing gloves and performing hand hygiene.
Assumptions for all options	<ul style="list-style-type: none"> No dining area with tables and chairs. No self-serve stations (salad and beverage bar). Resources will pick up food from the caterer, drop points or distribution areas set up by the caterer/food unit.

Catering (Modified)	<p>Summary: Caterers will supply all meals, but there should be no seating provided, no self-serve areas available. All meals should be in a “to-go” style feeding option. IMT and ICP personnel along with resources that are near the ICP can pick up their packaged meals from the caterer. Fireline resources can either pick up meals from the caterer or as supported by logistics.</p> <p>Catering contracts provide diverse options and meets nutritional requirements. Caterers can provide a wider variety of food and more complete nutrition in comparison to prepackaged items in other options.</p>
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Food Box (Agency Provided)	<p>Summary: Food boxes are intended to provide shelf-stable food 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.</p> <p>Intended uses: The intended use is for line spiked personnel (crew, engine, single resources) where caterer-provided meals is logistically challenging, increases risk, or temperatures cannot be maintained. This box does not require refrigeration. Providing additional fresh produce should be considered.</p> <p>Items selected follow recommendations of approximately 65% carbohydrate, 20% fat, and 15% protein for arduous work, as well as previous studies finding caloric expenditures up to 6,300 calories per day. Menu includes shelf stable items (freeze dried, canned goods, pre-packaged items) intended for two people for three days.</p> <p>Allows for a variety of food items and crew distancing. Does not require refrigeration.</p> <p>Variable menus can be tailored to provide adequate calories with appropriate macronutrient breakdown.</p>
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MRE with Complementary Items	<p>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. MREs have a long shelf life and resources can arrive to a fire with supply.</p> <p>Intended usage: The MRE option is intended for use during initial attack, extended attack, and type 3 fires when other options are not viable or for hard-to-reach geographical divisions of type 1 and 2 fires. When possible, MREs should be supplemented with fresh produce and complementary food items (selected from non-perishable shift provision items). The Army Combat Feeding Directorate also indicates that MREs "Can be consumed as the sole source of subsistence for up to 21 days. When available, bread, fruit, as enhancements, and milk as a supplement to the MRE are recommended." MRE use should not exceed 7 days without supply of standard meals. Recommend establishing a tracking system to ensure crews are provided meals.</p>
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A current diet of strictly three MREs per day provides 3,600 kcal when all components are consumed, with about 13% protein, 36% fat, and 51% carbohydrates.

-MREs offer a limited variety of food options.

-MREs are fortified; however, better sources of carbohydrates, fiber, and other nutrients are available.

-MRE alternatives can provide varying calories and nutrients as well as supplement items lacking in MREs.

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

-Apples -Pears -Plums -Grapes -Oranges -Carrots -Celery

-Broccoli -Cauliflower -Radishes -Snap peas -Peppers -Avocados -Cherry tomatoes

Shift provisions: 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.