



# The Main Course

Newsletter of DSCP's Food Service Office  
February 2003, Edition #15

## *Notes From the Editor:*

This edition is packed with food shows and other events coming up this spring. DSCP reps are on their way to visit many of our customers who are farthest away from Philly. Please plan to take advantage of these opportunities to sample new products, meet your account managers and contracting contacts, talk to your Prime Vendors and generally get the chance to make your opinions heard.



**Maryann DiMeo**

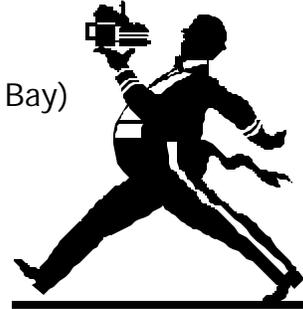
## Upcoming Events

### Guam Food Show 2003

Quality Distributors of Guam will be holding their first Food Show as Prime Vendor on April 10th and 11th 2003. Quality's point of contact for this event is Peter Lai, Prime Vendor Manager, who can be reached at either 671-649-8988 or 671-647-6188.

The event will run from 10:00 A.M. - 5:00 P.M. both days.

Location: Hyatt Regency Guam (overlooking beautiful Tumon Bay)  
1155 Pale San Vitores Road  
Tumon, Guam 96931, USA  
Tel: 671-647-1234  
Fax: 671-647-1235



A special room rate of \$155.00 + 11% tax will be available for participants in the PHARE/DSCP Guam Food Show.

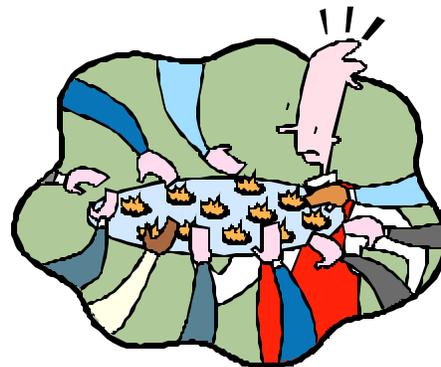
There will simultaneously be a PHARE Food Show on April 10, 11 & 12th. (The DSCP portion will be only 2 days.) For more information, please contact Contracting Officer, Alby Farrant, at (215)737- 4526, DSN 444-4526, or e-mail [Albina.Farrant@dla.mil](mailto:Albina.Farrant@dla.mil).

### DSCP Worldwide Customer Conference and Food Show 2003

The 2003 DSCP Worldwide Customer Conference and Food Show will be held at the Atlantic City Convention Center in Atlantic City, NJ. The dates are June 10th and 11th.

For further info call the conference hotline at 215-737-5300



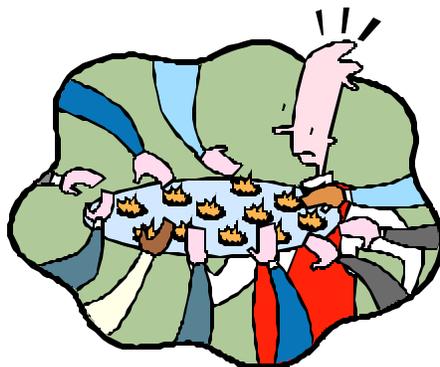


## 2<sup>nd</sup> Korea Food Show

USFI Inc., Prime Vendor Korea, is having a food show in **Seoul Korea on April 24th and 25th, 2003**. The food show will be held at Hotel Lotte, Seoul, 1 Sogong Dong, Chung-Ku, Seoul, Korea on Thursday, April 24, 2003 from 11:00 AM to 4:00 PM. DSCP will conduct a customer conference from 9:00 AM to 11:00 AM on Thursday, April 24, 2003 at the same venue to discuss Prime Vendor Operational Rations, Produce, Food Equipment and other Subsistence issues of interest to our customers. The food show was coordinated to coincide with Eighth Army Food Service Management Board which will be held from 4:00 PM to 6:00 PM after the food show. On Friday, April 25, 2003, a mini review of the catalog will be conducted in the morning from 9:00 AM to 12:00 PM. Additional information may be obtained from the following:

1. Contracting Officer Representative (COR) in Korea, Dave Edmonson, cell phone: 011-82-11-9672-0529, email: [paa5762@dla.mil](mailto:paa5762@dla.mil)
2. Contracting Officer, Yasmin Dossa, 215-737-8020, email: [Yasmin.Dossa@dla.mil](mailto:Yasmin.Dossa@dla.mil)
3. Chris Lee, Director, USFI Inc., 310-768-1937, email: [chris@usfifoods.com](mailto:chris@usfifoods.com)
4. Larry Rosenberg (in country Customer Service Manager) USFI Inc., DSN: 753-8879, email: [larryrosenberg@yahoo.com](mailto:larryrosenberg@yahoo.com).
5. For information concerning the Eighth Army Food Service Management Board, please contact Mr. Kim, DSN: 723-4457, email: [kimts@usfk.korea.army.mil](mailto:kimts@usfk.korea.army.mil)

This will be an exciting event for all DSCP customers and should serve as a significant forum for our customers to have open discussions with DSCP, USFI and Manufacturer's. We look forward to your participation in the second Korea food show



## On The Street

### Okinawa Prime Vendor Solicitation

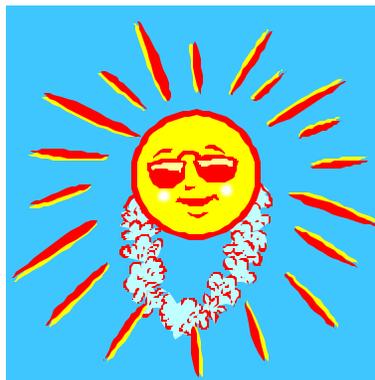


On 24 January 2003, solicitation SP0300-03-R-4007, the re-solicitation for Prime vendor support to Okinawa, was issued to the Procurement Gateway. A pre-proposal conference was just held on February 19, 2003 at 10:00 AM at the Kadena NCO Club. For more information concerning this solicitation, feel free to contact the Contracting Officer, Yasmin Dossa at (215) 737-8020, DSN 444-8020, or e-mail [Yasmin.Dossa@dla.mil](mailto:Yasmin.Dossa@dla.mil).

### Awards

The Hawaii Ships contract has been awarded to Y. Hata. & Co., Honolulu, HI. The new contract number is SP0300-03-3050. The contract provides for a 2- year base period with 2 option periods of 2 years each. The base year totals 22 million dollars. The delivery period is to begin on 23 February 2003.

This is the first prime vendor award in Hawaii set-aside for small businesses. To ensure the success of this set-aside, the DSCP account manager, and the ordering facilities will be assisting Y. Hata in utilizing small business products to the maximum extent practicable. **In addition, Y. Hata is planning a food show to be held on April 22<sup>nd</sup> 2003 at the Sheraton Waikiki in Hawaii.** For more information, please contact the Contracting Officer, Gina Vasquez at (215) 737-7530, DSN 444-7530, or e-mail [Gina.Vasquez@dla.mil](mailto:Gina.Vasquez@dla.mil).



## ***Focus on Initiatives***



### **LOOKING FOR SOME "GOOD TREATS"?**

A pleasant addition will be coming to a PV catalog near you very soon. The item is called "Good Treats". Simply put, this is a snack pack for use in the field during exercises, deployments and any other instance where service personnel are in the field for a period of time. A pack contains a 16oz bottle of water and several snacks such as pretzels, cookies or granola bars. The average cost is \$2 a pack and there is an 8-12 day lead-time. For more information, contact Nicholas McGinty @ DSN 444-4202 or commercial 215-737-4202 or email [Nicholas.McGinty@dla.mil](mailto:Nicholas.McGinty@dla.mil).



### **Thought You Should Know**

Effective 03 Feb 2003, all DSCP employees and contractors (with mailboxes on our system) now have an e-mail address that ends with "@dla.mil"  
(Firstname.Lastname@dla.mil. e.g. John Doe's email will be: John.Doe@dla.mil.)

## PRE-CUT PRODUCE



Do you want to save time, money and not worry a lot about sanitation? Then pre-cut produce is the answer for you. We have been working with our produce suppliers to offer you pre-cut produce items for your daily use.

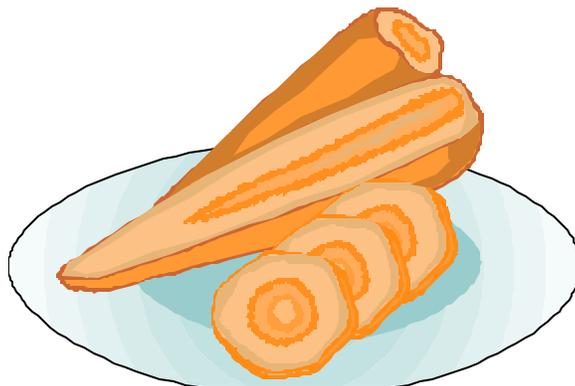
The yield from these items will save you money, time, and most importantly reduce the worry of sanitation. You can save from, on average, 4 to 90 minutes per item in preparation time alone. This is a considerable amount especially if you are paying for labor or if you have a limited staff to do the work.

Although you may think you're paying more for them up front, you have the knowledge of knowing that the yield from pre-cut items will be constant, while the yield varies when doing it from scratch. The most common benefits of pre-cut produce are:

1. Increased yield (most fresh-cut products are 100% usable)
2. Reduction in cooler storage space requirements
3. Improved portion control
4. Improved product uniformity and plate presentation
5. Facilitate menu change and product rotation due to greater predictability in product size, yield, cost, and availability

We will have a demonstration and information on pre-cut items at our DSCP World Wide Customer Conference in June 03. However if you would like more information prior we will gladly send it to you ahead of time.

For more information please feel free to contact the following individuals at DSCP:  
East Coast - Ms. Honey Scarangelli - 215-737-3745 - [Helen.Scarangelli@dla.mil](mailto:Helen.Scarangelli@dla.mil)  
Central - Ms. Susan Seislove - 215-737-2914 - [Susan.Seislove@dla.mil](mailto:Susan.Seislove@dla.mil)  
West - Ms. Ruthann Simotas - 215-737-7482 - [Ruthann.Simotas@dla.mil](mailto:Ruthann.Simotas@dla.mil)





## PRODUCT AT THE BACK DOOR



We are all keenly aware of the Berry Amendment and the fact that, with the exception of a few items, all subsistence items must be processed or further processed within the United States to be fully compliant. Each service has received guidance from their respective headquarters to comply with this requirement, however, this may not always happen.

During routine VETCOM inspections, at the back docks, of dining facilities and Quality Audits, of Subsistence Prime Vendors, there has been an increased receipt of items that violate the Berry Amendment. Dining Facility Managers are not ensuring that their receiving personnel reject the items at the back door and/or are removing them from their Subsistence Prime Vendor (SPV) catalogs.

The account managers here at DSCP can assist the customer to ensure that such items are deleted provided they are being informed of the situation immediately. To ensure the Berry Amendment requirements are met it will truly require everyone's assistance. Our SPV's must not sell non-compliant items to our customers. Likewise our food service managers, at all levels also must ensure non-compliant items are not on their catalogs, ordered, and or received.

Information regarding the Berry Amendment may be found at the following site <http://www.acq.osd.mil/dp/dars/dfars/pdf/r20021220/252225.htm>. For additional assistance contact, Ms Betty Romano (215) 737-4200 email: [Elizabeth.Romano@dla.mil](mailto:Elizabeth.Romano@dla.mil) Mr. Dennis Polimeni (215) 737-4201 email: [Dennis.Polimeni@dla.mil](mailto:Dennis.Polimeni@dla.mil) astly our Subsistence Product Services Office, SFC Thomas, (215) 737-3845 email [Shawn.Thomas@dla.mil](mailto:Shawn.Thomas@dla.mil) or Ms. Nancy Selvaggio (215) 737-4259 are available to assist you.

Below is the section of the Federal Acquisition Regulation (FAR) that addresses Berry Amendment purchases:

### **PREFERENCE FOR CERTAIN DOMESTIC COMMODITIES (APR 2002)**

#### **(a) Definitions. As used in this clause--**

**(1) "Component" means any item supplied to the Government as part of an end product or of another component.**

(2) "End product" means supplies delivered under a line item of this contract.

(b) The Contractor shall deliver under this contract only such of the following items, either as end products or components that have been grown, reprocessed, reused, or produced in the United States, its possessions, or Puerto Rico:

(1) Food.

(2) Clothing.

(3) Tents, tarpaulins, or covers.

(4) Cotton and other natural fiber products.

(5) Woven silk or woven silk blends.

(6) Spun silk yarn for cartridge cloth.

(7) Synthetic fabric, and coated synthetic fabric, including all textile fibers and yarns that are for use in such fabrics.

(8) Canvas products.

(9) Wool (whether in the form of fiber or yarn or contained in fabrics, materials, or manufactured articles).

(10) Any item of individual equipment (Federal Supply Class 8465) manufactured from or containing fibers, yarns, fabrics, or materials listed in this paragraph (b).

(c) This clause does not apply-

(1) To items listed in section 25.104(a) of the Federal Acquisition Regulation (FAR), or other items for which the Government has determined that a satisfactory quality and sufficient quantity cannot be acquired as and when needed at U.S. market prices;

(2) To end products incidentally incorporating cotton, other natural fibers, or wool, for which the estimated value of the cotton, other natural fibers, or wool-

(i) Is not more than 10 percent of the total price of the end product; and

(ii) Does not exceed the simplified acquisition threshold in FAR Part 2;

(3) To foods that have been manufactured or processed in the United States, its possessions, or Puerto Rico, regardless of where the foods (and any component if applicable) were grown or produced;

(4) To chemical warfare protective clothing produced in the countries listed in subsection [225.872-1 <225 8.htm>](#) of the Defense FAR Supplement; or

(5) To fibers and yarns that are for use in synthetic fabric or coated synthetic fabric (but does apply to the synthetic or coated synthetic fabric itself), if-

(i) The fabric is to be used as a component of an end product that is not a textile product. Examples of textile products, made in whole or in part of fabric, include:

(A) Draperies, floor coverings, furnishings, and bedding (Federal Supply Group 72, Household and Commercial Furnishings and Appliances);

(B) Items made in whole or in part of fabric in Federal Supply Group 83, Textile/leather/furs/apparel/findings/tents/flags, or Federal Supply Group 84, Clothing, Individual Equipment and Insignia;

(C) Upholstered seats (whether for household, office, or other use); and

(D) Parachutes (Federal Supply Class 1670); or

(ii) The fibers and yarns are para-aramid fibers and yarns manufactured in the Netherlands.



### NAPA Update

The total calendar year 2002 Napa (National Allowance Pricing Agreement) savings for DSCP customers comes to **\$14,689,451**. For the month of January 3003, we've already saved **\$1,232,124**. For more information, please contact Ed Lees (215) 737-9238, or e-mail [Edward.Lees@dla.mil](mailto:Edward.Lees@dla.mil).

## This Month's NAPA Recipe Courtesy of Rastelli's

### Caribbean Spiced Pork Tenderloin & Citrus Glazed Rock Shrimp w/ Fennel Orange Salad

#### "The Peel and Squeal"



1 Rastelli's Pork Tenderloin, cut into 4-2oz medallions 7334642

1 medium fennel bulb, sliced

3oz U.S. SeaFresh Rock Shrimp 5362504

1 small orange, juiced & segmented

1 tsp ground ginger

1 tsp ground nutmeg

1 tsp ground cayenne pepper

¼ tsp ground cinnamon

¼ tsp ground cumin

1 tsp cumin seed

1 tsp sugar

1 medium red onion, sliced



1 tbs. orange marmalade

juice of 2 limes

1 tbs. butter

4 tbs. vegetable oil

kosher salt

ground black pepper

½ tsp granulated garlic

Toss fennel and onion with cumin seed and 1 tbs. of oil. Roast at 375 for 15 minutes or until vegetables have softened slightly. Mix together dash each of salt and pepper along with all spices and sugar. Rub medallions with 1 tbs. of the oil and coat with spices. Heat remaining oil in sauté pan and sear pork 1-2 minutes per side. Finish in a 375' oven for 3-4 minutes. Heat butter in sauté pan and add shrimp. Cook 1 minute. Add marmalade and lime juice. Cook until slightly thickened. Toss with fennel and orange segments. Mix well. Serve with pork and shrimp sauté.

## DSCP HAPPENINGS

**Team of the 1st Quarter, Fruit Cup Trophy:** OPERATION ENDURING FREEDOM HOLIDAY SUPPORT TEAM Rich Faso, Gordon Ferguson, Earl Milligan, Richard Morrow, Mary Jane Garza, Joanne Rota, Major David Selnick, Pama Hamlet, Tina Frederico, Linda Ford, Don Murphy, Tom Haley, Carole Peterson, Gary Shifton

Planning began early in July 2002 as requirements were requested and logistic routes identified. Sounded easy enough, but considering limited on-base storage and local religious holiday events such as Ramadan, their ability to meet specific customer needs at deployed troop locations was magnified. Through the Account Managers reaching out to the customer base in identifying the requirements, and their Contracting Team working to ensure proper sourcing, staging and delivery of the items, the process worked. The Team came together with a consensus plan last July. In basic terms, given lead-times and delivery restriction, it was determined to stage the product at the Prime Vendor Facilities in Germany, Bahrain and Dubai by early October. At that point, customer and line item content detail were provided to prioritize offloading at specific customer site. Just one week prior to Thanksgiving, all customers indicated successful receipts of Thanksgiving Meal Requirements, except one, Djibouti, Africa.

Now, only six days prior to Thanksgiving, it was determined the ocean carrier failed to deliver the product timely and would not be able to re-schedule deliver to our forces in Djibouti, Africa prior to Thanksgiving. That's when this Team went into overdrive. Led by Rich Faso, Gordon Ferguson and Gary Shifton, Earl Milligan, Richard Morrow, Carole Peterson, Mary Jane Garza, Major Selnick, Don Murphy, Tina Frederico, Linda Ford, Thomas Haley and Joanne Rota became a team and brainstormed potential solutions to the problem. Four ideas were developed and each person, along with Pama Hamlett, DSO Tidewater, played a significant role in incorporating the plan.

This team worked under enormous pressure in addition to the media scrutiny; any related problems with Holiday Support for our troops in support of Operation Enduring Freedom would have been a huge negative and insult for the DSCP work force. This team came through with flying colors and deserves the Subsistence "Team of the Quarter" Award.

**Customer Service Recognition Award** - Bill McClenahan and Paul Brown

The support to the USS Tarawa is the latest example of Food Service Equipment Prime Vendor (FSE PV) support to Navy Ships. Since 9/11, the FSE PV Program has provided full life cycle support for Food Service Equipment (FSE) to over 200 Navy ships worldwide. In most cases, the ships had to accelerate deployments on short notice to meet operational requirements. The customers came to DSCP for expedited deliveries of material and installation. As a result, the improvement of Quality of Life for the ships and overall readiness of galley and scullery operations onboard ships was achieved. The success that DSCP and the Prime Vendor's have achieved in obtaining accelerated material deliveries from the manufacturers to the ultimate destination to meet ever-changing requirements cannot be overstated. The DSCP FSE PV Program has become the program of choice of FSE for the Navy.

**January Senior Employee of the Month** - Brenda Salvatore, Contract Specialist, Navy Ship Region

Until recently, Brenda Salvatore was the sole Contract Specialist in the Prime Vendor Navy Ships Region responsible for the award and contract administration of Prime Vendor and Market Ready contracts. Although the workload was beyond her job requirement, Brenda consistently awarded buys and options for the contracts in a timely and professional manner. The Region is annually responsible for approximately \$128M in contracts for the Navy ships. In addition, Brenda willingly participated on the "tiger team" project to reduce the backlog of invoices due to a recent downsizing and also participated in training Navy Supply Corps officers in the specific requirements of the DSCP Food acquisition process. Brenda is currently assisting the G & I Directorate to overcome their backlog, on Saturday duty, in response to a request through our Director.

**February Junior Employee of the Month** - Rosemarie Martini, Commodity Business Analyst, HFOE

Rosemarie's completion of several additional work assignments during the past few months has demonstrated her commitment to her fellow co-workers and to our mission. Over the past few months, her office has lost the services of three team members with no replacements. In order to continue order process, receipt verification, catalog updates, invoice reconciliation and administrative functions such as time and attendance (ATTAPS,) Rosemarie accepted the role of supporting all of these missions without complaint and with a positive attitude. Results were astonishing. All customer orders were processed timely to include holiday meal orders; tracked for shipment verification and confirmed that receipts occurred.

Although obligations grew over the past few months, on-time payments through her reconciliation processes concluded in significant interest payment reductions. Rosemarie's learning of the ATTAPS system meant that her fellow employee time and attendance records were input correctly and on-time. All of her actions were of great assistance to her team and supervisor.

**February Senior Employee of the Month** - Diane Orapallo, Contracting Officer, HFC Diane's primary job duty is acting as the Contracting Officer/Group Leader of the Beverage Group within the Central Contracts Team. In this capacity, Diane is responsible for managing the three National Soda Contracts for Bag in the Box soda syrup which DSCP has with Coca Cola, Pepsi-Cola and 7 Up/Dr. Pepper and also for managing the more than 50 Basic Purchase Agreements for canned and bottled soda and water which DSCP has set up with Coca-Cola and Pepsi Cola bottlers coast to coast and overseas. The canned/bottled soda/water agreements are a relatively new initiative undertaken by the Central Contracts Section. They enable DSCP to provide brand name soda/water to various customers including Air Force Flight Kitchens. These brand name Coke and Pepsi products are a great morale booster for young servicemen and women and the initiative has met with widespread enthusiasm from our customers. Within the past few months, Diane's traditional heavy workload has increased even more due to the loss of three personnel from her group. None of the three positions have been filled as of this date. Rather than allow the quality of work being performed by her group to decline, Diane assumed more work herself and in addition reorganized the balance of her group to ensure that the high level of support her customers are accustomed to would continue on uninterrupted.

Special thanks to our newsletter staff for their contributions: Jim Haverstick; Lennie Giorgianni; Ed Lees; Patty Falance; Bill McClenahan; Nick McGinty; CW5 Richard Goodman; and Jim Skedzielewski. To provide feedback or input for our next newsletter, please e-mail the Editor, at [Maryann.Dimeo@dla.mil](mailto:Maryann.Dimeo@dla.mil).

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Central Contracting and Foodservice Equipment Chief - Bill McClenahan, (215) 737-4270, DSN 444-4270, e-mail [William.Mcclenahan@dla.mil](mailto:William.Mcclenahan@dla.mil)

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Northwest Chief - Nicholas McGinty (215) 737-8766, DSN 444-8766, [Nicholas.Mcginty@dla.mil](mailto:Nicholas.Mcginty@dla.mil).

For more information, check out the Foodservice Web site <http://www.dscp.dla.mil/subs/pvendor.htm>.