

# THE MENU

The Official Magazine of the DSCP Directorate of Subsistence

summer 2004



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DSCP

Defense Supply Center Philadelphia  
Directorate of Subsistence



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## To Our Entire Team, CUSTOMERS, DSCP EMPLOYEES AND BUSINESS PARTNERS

We certainly had many challenges this past winter and spring. Throughout the globe our business partners and the DSCP team jointly provided sustained subsistence support to all our customers. From the warfighters in Iraq and Afghanistan and elsewhere deployed to our school children that were provided fresh fruits and vegetables through the National School Lunch Program, the Subsistence Team was there when needed. By far our biggest challenge, support our warfighters in Operation Iraqi Freedom and Operation Enduring Freedom. We provided Subsistence Prime Vendor support to some very transportation challenged parts of the globe. Subsistence Prime Vendor Iraq became a reality, an especially difficult challenge to conduct operations under hostile fire conditions. The Subsistence Team met every obstacle straight on and provided support to our valued customers.

I invite you to spend a few minutes to peruse this issue of "The Menu". You will discover more about the outside influences and challenges we faced that made supporting our customers no easy task. You will also be provided an update on our Business Systems Modernization (BSM) efforts and some insight into other electronic programs we have developed to enhance our electronic commerce with our business partners.

We appreciate all of your support. As One Team – Customers, Employees and Business Partners, we can conquer any challenge.

**JEFFREY D. BRADLEY**  
**CAPT, SC, USN**  
**Director, Directorate of Subsistence**

## The Menu

Summer 2004

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A  **DOY**  **IN**  
 the  **LIFE**  
 of  **A**   
**FIELD**   
**BUYER** 

By: Cyndi Ayres

Imagine waking up to a shopping list that contains 950 red delicious apples, 780 cases of iceberg lettuce, 675 cases of naval oranges, and 1100 cases of baking potatoes.

Did you ever wonder who buys the fresh fruits and vegetables for our commissaries, troops, and USDA customers - and how they get it where it needs to be? The Produce Business Unit's Field Buyers spend their days traveling from field to field checking out harvest conditions, product quality, and prices. In the past year, our field buyers alone have purchased over 84,000 tons of fresh produce.

start their days at sunrise with visits to the growing fields in their jurisdictions to inspect and select the freshest and best quality fruits and vegetables to be shipped out that very day to troop, commissary, and school customers around the country and overseas. The fresh fruit and vegetable business is a rapidly moving and time sensitive business. These factors keep the buyers busy not only keeping up with the years' crop condition but with an eye to the sky as well. As

Genaro Cordova says, "The strawberry crops look great today, but all it takes is one unexpected rain and maybe throw in a little hail and yesterday's nice crop is all but gone today."

Our buyers know from experience that every year brings different conditions in the business. Night and day weather conditions affect the crops tremendously during the growing season. Every item has what is considered as their ideal growing conditions. The problem is Mother Nature has her own agenda. For example, last year there were great deals to offer our customers on small-size oranges. Customers remember those deals and expect them again this year. But this year's above normal rainfall in the growing areas has produced very large and beautiful fruit. Therefore, the deals will be on the larger oranges, and the market prices will be higher on the sweet and small sized fruit this year.

**The Export Connection**

Our field buyers are responsible for not only getting the freshest fruits and vegetables to our customers within the U.S. but also for our customers abroad. When they inspect the crops, they have to consider the quality of the produce they are shipping today but also the condition of that same product being delivered to the military base three weeks from now. In a normal weekly logistics cycle, there are seavans being loaded, vans on vessels embarked to Japan, Guam, Korea,



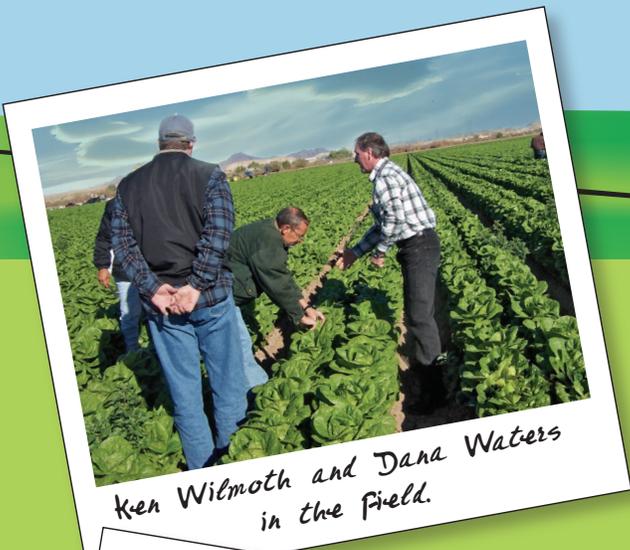
**The Team**

Our field buyers are located throughout the United States in key growing areas. The Field Buying team includes Ken Wilmoth and Bill Raker in Wicomico, Virginia; Cloyd Conley, Alan Reif, Andrew Baxley, and Gregg Sankovic in Florida; Bob Rumsey in Yuma, Arizona; and Genaro Cordova and Curt Cadogan in California. Every day, the field buyers travel to farms and markets to inspect and select only the best produce items, making sure they are ripe and blemish free. Our team has many years of experience in this business, and care about the quality of everything they buy because they care about our customers. Our field buyers personally tailor their approach, responding to the customers' needs for quality, timeliness, and variety, and they work together very closely to compare market conditions and availability. With our troops virtually all over the world, it is extremely important that only the best quality produce is bought for shipment.

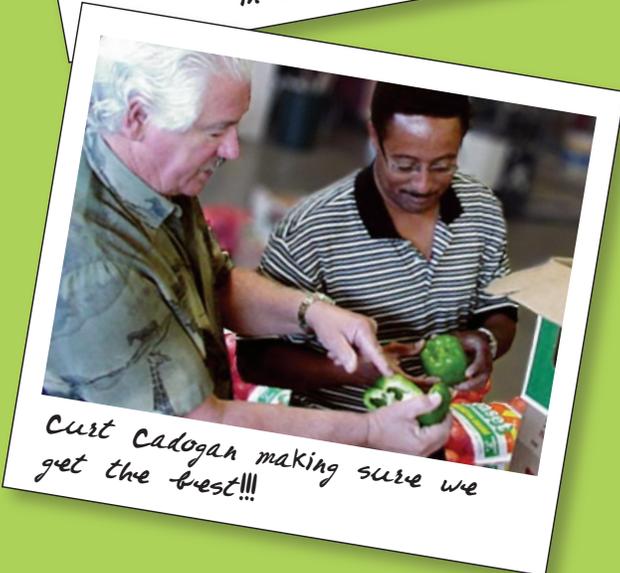


**Looking for the Best**

What's a day like in our produce field buyers' world? Buyers from the East coast to the West coast



*Ken Wilmoth and Dana Waters  
in the field.*



*Curt Cadogan making sure we  
get the best!!!*

and Okinawa, and vans being trucked overland to the final destination. It is crucial that only the hardest and freshest product be bought for export. As Curt Cadogan says, "Produce doesn't get better with age. We certainly have to ensure that our produce leaves the port with the longest shelf life or we don't take that chance."

Produce buyers have to be technologically savvy when it comes to their export missions. They are always looking at commercial ways to ship sensitive produce items over long distances. One method currently used is called the Controlled Atmosphere (CA) process. Fruits and vegetables are a lot like us, they breathe. The air we breathe is approximately 21% oxygen, 79% nitrogen, and trace amounts of carbon dioxide. The carbon dioxide is a naturally occurring gas resulting from a person or product's respiration. Different fruit and vegetable products benefit from varying levels of carbon dioxide and oxygen resulting in an increased shelf life. The role of nitrogen is important as well in determining the proper atmospheric settings in the seavan during its journey. Each container is inspected and pressure leak tested before loading, to control the

proper gas levels as well as maintain the natural humidity of the product while in transit.

As you can see our buyers' jobs are never done and a typical day is anything but typical. With customers' orders coming in everyday, laptops, cell phones, and Blackberries are essential communication tools with customers as well as growers. Monitoring bid prices and crop conditions is a never-ending task. Our buyers are our eyes in the growing field and our customers depend on their knowledge.



### **Providing More Value-Added Services**

Another important part of their job is to assist commissaries in resetting produce departments or attending meetings with growers and state school food service personnel to assist them in meeting their goals of improving school nutrition. The tasks associated with supporting the USDA School Lunch Program are met with real pride. Greg Sankovic remarked that his biggest challenge is "getting the farmers and vendors to understand how important it is to meet our quality and delivery requirements. On the receiving end, the biggest challenge is to get everyone to handle the produce in the right way, such as proper stock rotation, inventory control, and keeping the cold chain intact!"

Ken Wilmoth, Chief of the Field Buying team, had this to say about his team. "With my buyers located all across the country there have been times when I forgot about the time zones. I have called our west coast buyers at 5am east coast time, forgetting that it was only 2am on the west coast. What surprises me is that I get someone on the phone. I try not to let this happen too often but I will say that my team from the east coast to the west coast is always on call. I sometimes wonder if and when they sleep."

This job is not your typical food buying position. Our buyers work in extreme weather conditions at times with long hours traveling day in and day out. Ken in Wicomico said, "with our troops and their families all over the world, it is a challenge to get quality product to them. This challenge is met with enthusiasm and pride. Our warfighters and their dependents are able to get some great taste of home wherever they may be."

# THE MRE BETTER THAN EVER

By: Various Authors\*

## During Operation Enduring Freedom (OEF) and Operation Iraqi Freedom (OIF), Defense Supply Center Philadelphia (DSCP) Subsistence provided the U.S. troops with more than 70 million Meal, Ready-to-Eat (MRE) meals.

The MRE program is now more than 20 years old, and the improvements that the program has made over the years have made it better received by soldiers than ever before. It is the team effort between DSCP, its many partners in government and industry, and the Services that have made the MRE program the success that it is today.

“...without them [MRE] it sure would have been tough on the troops that were moving north into Baghdad,” said CW5 Richard Goodman, Command Food Advisor for DLA/DSCP. “The lines of supply were stretched so thin that the only meal the troops could count on was their MREs...they have definitely improved over the last 5-10 years in quality and troop acceptability...I did not hear of anyone complaining about them and turning them down...there were many units that survived off the MREs for more than 35-60 days...I basically lived off the MREs... for almost 5 months and I never got tired of them nor did I ever have a bad one.”

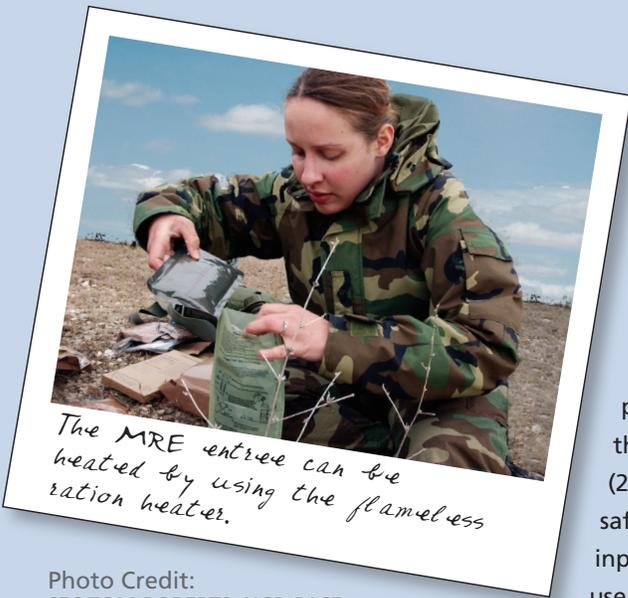
### THE BASICS

The MRE is the core combat ration of the U.S. Military. It is an individual, self-contained, single meal for one soldier and it is designed to be used “on the move.” The MRE is the first ration meal to be issued to troops upon entering combat or a contingency scenario. According to

the U.S. Army Field Feeding Plan and the Office of the Surgeon General (OTSG), ideally the MRE should not be used as sole source of nutrition past 21 days, however the plan may not be followed at times depending on the unique operational scenario and the various factors that would make following the plan difficult. As time goes on and facilities become more permanent (field kitchens established, refrigeration capability installed, etc.), the feeding plan migrates from prepackaged, individual rations (MREs) to group field feeding rations (Unitized Group Ration – Heat and Serve [UGR-H&S] and Unitized Group Ration – A Option [URG-A]) and then finally line item A (fresh) food.

The MRE is now currently in its 24th production year. It replaced its predecessors like the C-Ration and the Meal, Combat, Individual (MCI), moving away from a metal container-based ration to a flexible plastic pouched-based one.

Currently, the MRE boasts a 24-menu variety. Each year the menus are reviewed and components and entrees are replaced with more favorable ones. Each menu (1 meal) provides for an average of 1200 kilocalories – an accelerated nutritional profile to adequately provide for the physical rigors of combat. A typical menu may include an entrée, a starch, a dessert, a fruit, a candy, beverage, accessory



*The MRE entrée can be heated by using the flameless ration heater.*

Photo Credit:  
SFC TOM ROBERTS, NGB-PASE,  
NATIONAL GUARD BUREAU, FORT LEONARD  
WOOD, MO

packet, and a flameless ration heater. The flameless ration heater allows for users to heat the entrée via a chemical reaction with water.

### INNOVATIVE ACQUISITION REFORMS

The Meal, Ready- To-Eat (MRE) program was chosen to be the model to implement Acquisition Policy Reforms in 1995. The goal was to eliminate military specifications and to use performance and commercial specifications in lieu of government unique specifications and standards. Natick Subsistence had over 300 subsistence documents to process, with 100 belonging to MRE.

Along with industry, academia, military services, and other governmental agencies, a Process Action Team (PAT) was formed to explore ways to streamline the specification development, review, approval, and change processes which (1) address the soldiers' requirements; (2) maintain government safeguards; (3) maximize industry input/feedback; (4) encourage use of commercial processes and materials; and (5) assist in acquisition process.

From 1995 to 1996, selected MRE rations were converted from detailed military specifications (MIL-DTLs) to military performance specifications (MIL-PRFs) or to commercial item descriptions (CIDs). Army Material Command (AMC) performance specification training was taken in order to draft those first subsistence items. By the end of 1996, Natick was the first in the Army to approve 10 MIL-PRFs as a result of this PAT process.

The positive impacts were: Performance based requirements, satisfied OASD standardization and Office of the Surgeon General (OTSG) nutritional concerns, and received the Services' approval. The negatives

included: Prohibited inclusion of acceptable quality levels (AQLs) and military packaging, and required a supplement.

From 1996 to 1997, Natick continued to convert detailed military specs to MIL-PRFs or CIDs, and concurrently developed a new standardization strategy to eliminate the negative impacts from 1995-1996. Through a joint effort by Natick and DSCP, this new process was a performance-based document that became integrated into the contract itself and not as a reference to a military specification. Although viewed as a radical departure from the normal way of business, this new document, called a Performance-based Contract Requirement (PCR), was approved in 1997. The PCR supported acquisition reform, was self contained, relied on industry expertise and processes, and was endorsed by the Office of Undersecretary of Defense, Director/Command General of DLA, Army DepSO, DLA Standards improvement Executive and former Deputy for Acquisition Activities.

In 1998, the Natick Military Rations Process Improvement Team won Vice President Al Gore's "Hammer Award" for its efforts in reform and

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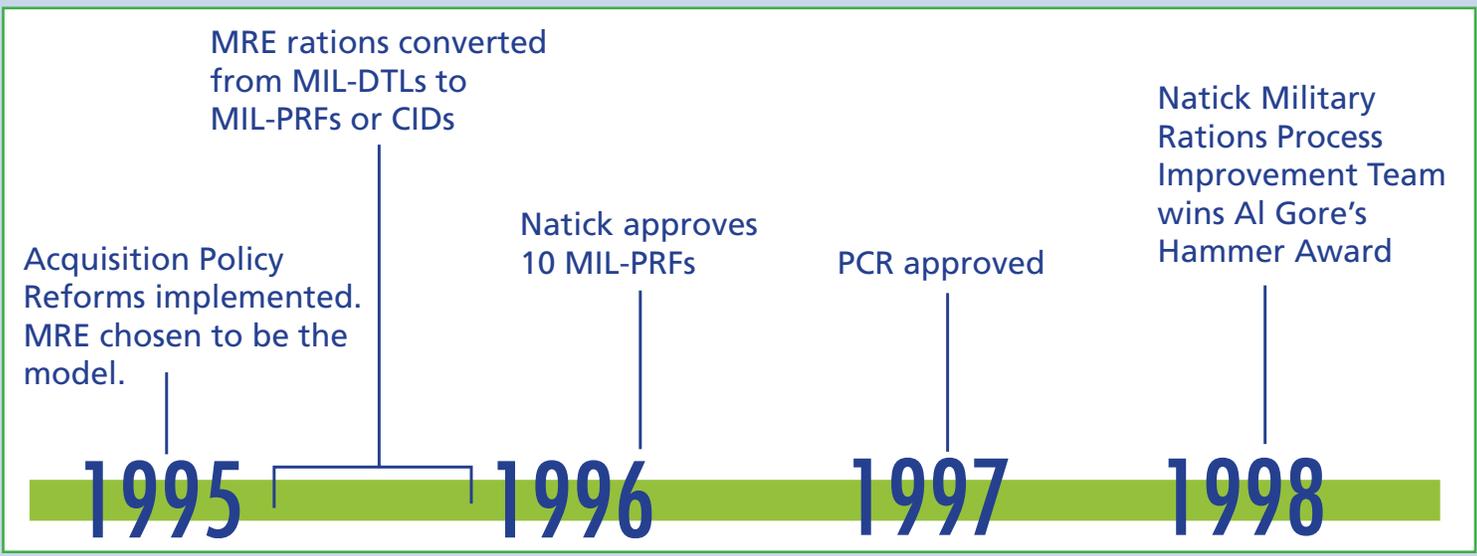


Photo Credit: DoD Combat Feeding Directorate, Natick, Mass.



demonstrated significant savings to the taxpayers.

Currently, 97% of the MRE subsistence documents have been converted to either PCRs or CIDs. The MRE 24 program buys components using 40 PCRs, 27 CIDs, 1 MIL-PRF and 4 MIL-SPECS.

As part of Specification Reform, in 1995, the Directorate of Subsistence became a preparation activity for the CIDs used in the Operational Rations programs.

### QUARTERLY EVALUATIONS

The Army established the Joint Service Operational Rations Forum (JSORF) to improve the quality and acceptability of the MRE. In the 1990s there were only 12 menus, which became very repetitive after a short time. There are currently 24 menus that include a total of 4 vegetarian meals. The Army Center of Excellence, Subsistence (ACES), Quality Assurance Division (QUAD), Fort Lee, VA 23801, successfully completes a quarterly consumer/product evaluation of MREs from each of the MRE manufactures (Ameriquel, Sopakco, and Wornick) with a representative sampling of fresh meals.

In December 2003, the Quality Assurance Division (QUAD) had 72 meals from all three manufactures or a total of 216 meals on-hand for this quarterly evaluation. With a cross-section of approximately 54 soldiers from the US Army Quartermaster School to participate in this evaluation consisted of instructors, students, privates and non-commissioned officers were enthusiastically willing to assist in the collection of data.

QUAD's surveys or evaluations are primarily the method used to collect product information directly from the soldier or the customer about their personal preferences on appearance, flavor/taste and overall likes and/or dislikes of food products/components in the MRE. The survey form used is

a simple, one page, quickly scored and objectively measures complex eating behavior of today's soldiers. On a 9 point scale, 1 - dislike extremely, to 9 - like extremely, and a set of fixed-choice items such as appearance, odor, flavor, texture and overall quality is designed for rapid responses without having to consider any response as "Right or Wrong."



While conducting this survey, the participants/soldiers are given clear instructions to evaluate individual components in each meal. QUAD has also determined that the soldier's age and regional preferences have a direct bearing on eating behaviors.

The soldiers participating in this product evaluation, both male and female from approximately 20 different States in the Continental United States (CONUS) were instructed to evaluate all of the 24 different

The soldiers participating in this product evaluation, both male and female from approximately 20 different States in the Continental United States (CONUS) were instructed to evaluate all of the 24 different varieties of meals. Components are selected to complement each entrée as well as provide necessary nutrition.

The survey form used is a simple, one page, quickly scored and objectively measures complex eating behavior of today's soldiers. On a 9 point scale, 1 - dislike extremely, to 9 - like extremely...

**1** **9**



The "MRE Postcard", with free postage from the warzone, is slated to become an addition to the MRE meal in the near future.

varieties of meals. Components are selected to complement each entrée as well as provide necessary nutrition. The components vary among menus and include Mexican and white rice, fruits, bakery items, crackers, spreads, beverages, snacks, candy, hot sauce, and chow mein noodles for the beef teriyaki entrée. The fruits may be applesauce, pears, peaches, pineapple, or strawberry.

The bakery items, including a fudge brownie, cookies, fruit bars, a toaster pastry, pound cake (in flavors of lemon, vanilla, orange, pineapple), and mint chocolate chip cookies were a pleasant surprise to all the soldiers. The bakery items consistently scored high, with an average score of 8.8 out of a possible 9.0.

The vast cross-section of 54 soldiers, to include 9 Lacto-ovo vegetarians, greatly assisted the Army's food program in understanding the eating behavior of today's young soldiers.

## INSPECTIONS ENSURE PRODUCT QUALITY

The U.S. Department of Agriculture's (USDA) Agricultural Marketing Service (AMS) has been providing origin inspection of food components used in various Department of Defense (DOD) Operational Rations since 1997. These rations include the MRE, various group-feeding rations, and other specialized rations. USDA/AMS in-plant inspectors

continuously monitor contractor operations to verify that plant performance and production is acceptable and in compliance with DSCP contract requirements. AMS also performs certain chemical and/or microbiological tests on Operational Ration components when contractually required. USDA/AMS works closely with DSCP, the U.S. Army Natick Research Development and Engineering Center, and other DoD activities to ensure that the inspection service meets DoD's evolving needs.

Under normal peacetime conditions, 25-30 inspectors are stationed in-plant at approximately 16 processing plants nationwide. During the surge in demand for Operational Rations in support of OIF, the number of in-plant inspectors doubled to approximately 60. This increase was necessary to allow USDA/AMS to provide uninterrupted inspection coverage of component production, which, during the peak surge, was at a rate of approximately 99 million units per month – an over four-fold increase over monthly peacetime production.

## CUSTOMER'S VOICE IS HEARD

In addition to the survey method talked about in this article, informal

feedback also can lead to reform to make the MRE a stronger program.

In March 2003, the mother of a deployed U.S. Marine (Ms. Peggy Elliott) wrote to DSCP with a suggestion. Her son had used the outside of a MRE entrée carton as a postcard and mailed it to her from overseas. Other families had also received similar "postcards" from their family members too. Ms. Elliott's suggestion was to have a postcard printed on the outer entrée carton for the troops. The suggestion was sent to our partners and briefed at the most recent Joint Services Operational Ration Forum (JSORF) in February 2004. The "MRE Postcard", with free postage from the warzone, is slated to become an addition to the MRE meal in the near future.

The MRE is truly a collaborative effort.

\*The various writers that contributed to this article are:

Richard Boyd, USDA  
Helen Richardson, ACES  
Ray Valvano, Natick  
John Woloszyn, DSCP  
Joseph Zanolle, DSCP

### For more information

on the MRE, please visit the following web pages:

**MRE DSCP Web Page:**

[www.dscp.dla.mil/subs/rations/meals/mres.htm](http://www.dscp.dla.mil/subs/rations/meals/mres.htm)

**Natick MRE Web Page:**

[www.natick.army.mil/soldier/media/fact/index.htm](http://www.natick.army.mil/soldier/media/fact/index.htm)

# Customer Conference 2003 TEAM

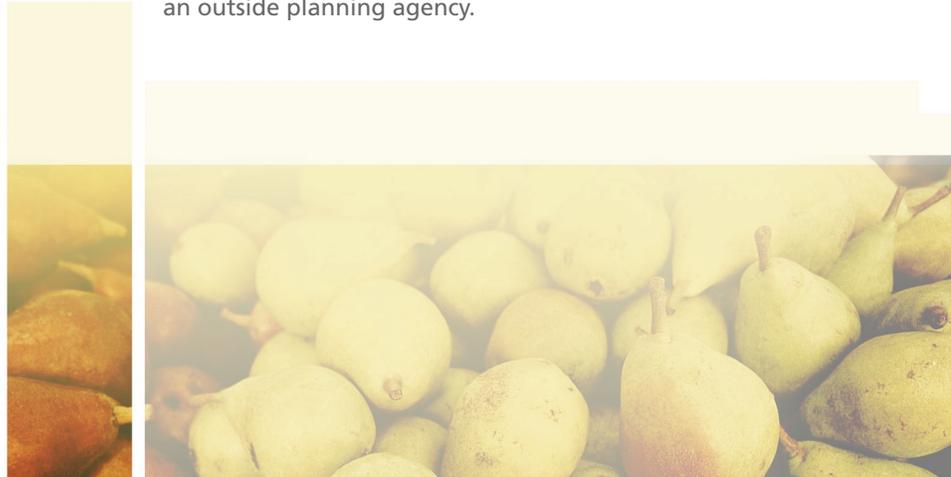
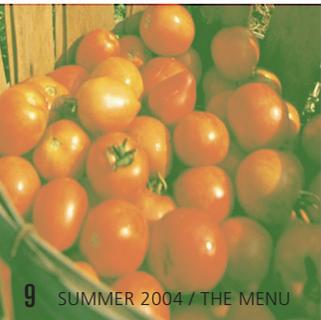
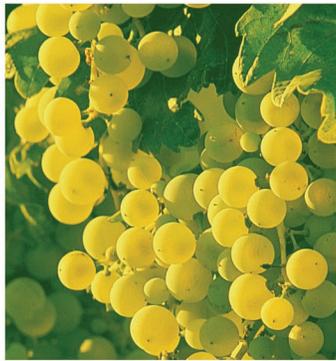


- |                   |                   |
|-------------------|-------------------|
| Ray Jacquette     | Roe Colaberdino   |
| Jack Rebok        | Ed Lees           |
| Dottie Jankiewicz | Mike DiTomo       |
| Claire Singletary | Kathy Perry       |
| Teresa Jimenez    | Linda Emmertz     |
| Flossie Weller    | Chris Poplawski   |
| Bob Muller        | Andrea Ingargiola |
| Rosemary McGeever | Fred Radtke       |

**This award goes to the "Customer Conference 2003 Team"** for their outstanding interactions with our customers, food manufacturers, and prime vendors at the 2003 Worldwide Customer Conference and Food Show held this year in Atlantic City. This Conference had the largest attendance over previous shows, with over 1,200 conference attendees and more than 170 food service customers who attended the

**Thanks to this Team's efforts, they saved the Government at least \$300,000.00 which would have been the cost of hiring an outside planning agency.**

conference along with a larger than usual number of personnel from the Air National Guard and Coast Guard. This Team worked diligently from 6:00 AM to past 7:00 PM, working tirelessly and demonstrating creativity and problem solving skills in ensuring a well run, polished conference and food show. The successful turnout for this Conference had a huge impact on customer relations with our vendors and major food manufacturers. Due to this Team's expertise and attention to detail, the Subsistence Directorate has been recognized by our customers and vendors as producing the most interesting and informative customer conference in DLA. Thanks to this Team's efforts, they saved the Government at least \$300,000.00 which would have been the cost of hiring an outside planning agency.



**The Business Systems Modernization Program has implemented Release 1.1 at the Defense Supply Center Philadelphia. Release 1.1 has five distinct implementation phases and includes Battle Dress Uniforms (BDU) for Clothing and Textiles (C&T), and all of Subsistence Business.**

The planning for Release 1.1 implementation involved the same overall process as Release 1.0 including requirements analysis, blueprinting, etc. DSCP subject matter experts have been involved in this process. End-to-end testing has been expanded in Release 1.1, with an additional focus on data cleansing and conversion. Release 1.1 adds functionality to that present in Release 1.0 and pilot tests a multi-tiered distribution needed for Clothing and Textile Battle Dress Uniforms (BDU's) program. By incorporating this multi-tiered network design into the DLA distribution system, DLA will gain knowledge that can be used for other product lines.

The BSM team is aggressively identifying system problems and resolving issues. BSM users are applying workarounds where there are problems. The lessons learned from Release 1.0 have been applied, and the BSM team and users are working through several new business processes. Training and job aids have also been improved with Release 1.1.

1

**Release 1.1 cutover**

1 went live on December 1, 2003 and included BDU's for C&T, and three of Subsistence's Produce Buying Offices (PBOs), Boston, Jessup, and Philadelphia.

2

**Release 1.1 cutover 2**

included additional PBO's (Denver, San Antonio, Wicomico, Ft Worth, Kansas City, and Orlando), which went live January 12, 2004; the Central Region Market Ready, which went live January 26, 2004 ; Northeast and West Regions Market Ready, Alaska/Hawaii Market Ready, and Produce Offices in San Francisco, Seattle, San Diego, Los Angeles, Alaska, Hawaii, and Guam, which went live February 23, 2004.

3

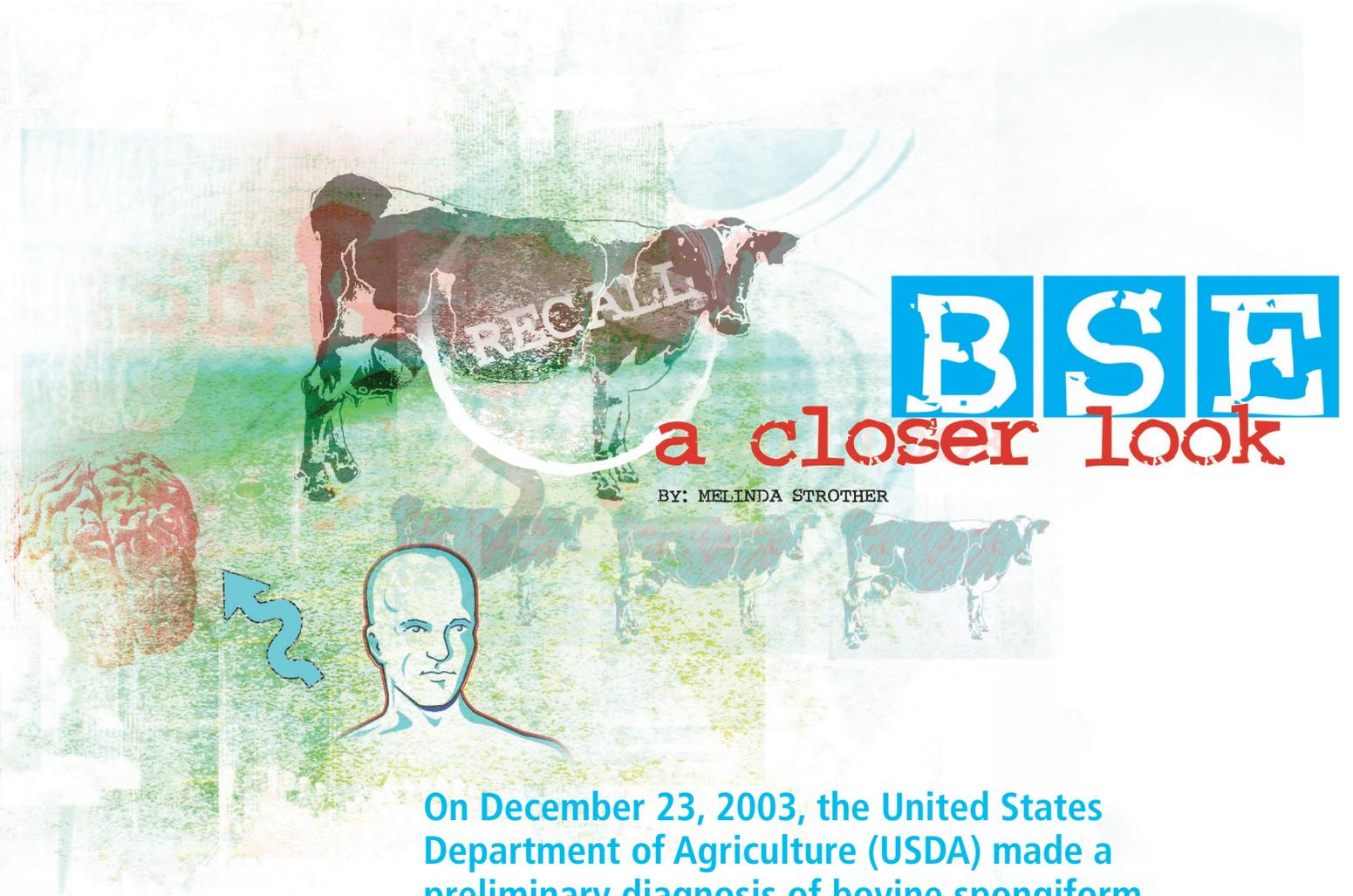
**Release 1.1 cutover 3**

includes the Prime Vendor Central Region went live March 22, 2004; the Prime Vendor West Region went live April 5, 2004 and the Prime Vendor NorthEast Region went live April 19, 2004.

**More to come...**



For additional information regarding BSM, check the BSM link at [www.dla.mil/j-6/bsm/default1.asp](http://www.dla.mil/j-6/bsm/default1.asp) or on the DLA Today and Tomorrow homepage under field activities.



# BSE

## a closer look

BY: MELINDA STROTHER

**On December 23, 2003, the United States Department of Agriculture (USDA) made a preliminary diagnosis of bovine spongiform encephalopathy (BSE)(commonly known as Mad Cow Disease) in a Holstein dairy cow in Washington State. On December 25, 2003, the BSE international reference laboratory in Weybridge, England confirmed this diagnosis, making this the first case of BSE in the U.S.**

In response to the single Holstein cow that tested positive for BSE, the USDA's Food Safety and Inspection Service (FSIS) initiated a Class II recall of meat (10,140 pounds). The recall included 20 animals slaughtered on December 9, 2003 at the Verns Moses Lake Meat facility, in Moses Lake, Washington. Additionally, a deboning facility and two processing facilities participated in the recall. None of the potentially contaminated meat was in the DoD supply chain.

As a result of the BSE incident, over 50 countries instituted bans on beef exports from the USA. Through coordination with DLA/OTSG, the USDA agreed to

allow government meat inspectors to issue export certificates stating "for military use only." This agreement facilitated the continued supply of beef and beef products to our service members and their families overseas.

On December 30, 2003, Agriculture Secretary Ann Veneman announced additional safeguards to bolster the U.S. protection system against BSE and to further protect public health.

### **BSE Prohibited Materials**

Downer cattle and specified risk material and tissues will immediately be banned from the human food chain.

Skull, brain, trigeminal ganglia, eyes, vertebral column, spinal cord and dorsal root ganglia of cattle over 30 months of age and a portion of the small intestine of cattle of all ages are now considered specified risk materials and are prohibited from entering the human food supply.

Dorsal root ganglia, clusters of nerve cells connected to the spinal cord along the vertebral column, in addition to already – prohibited spinal cord tissue, will be prohibited in products labeled as “meat”.

### BSE Prohibited processes

- The air-injection stunning of cattle
- Mechanically separated meat in human food

### BSE Surveillance

Any normal cattle, if they are targeted for BSE surveillance testing at slaughter, will no longer be marked as “inspected and passed” until confirmation is received that the animals have, in fact, tested negative for BSE.

A verifiable system of national animal identification will be immediately implemented.

BSE is a fatal, chronic degenerative disease affecting the central nervous system of cattle and has also been called “mad cow disease” because of the neurological symptoms. It belongs to a family of human and animal diseases known as the transmissible spongiform encephalopathies (TSEs). There is no test to identify BSE in a live animal. Current scientific theory maintains that a type of protein called a prion causes TSEs. Prions occur in two forms, a normal harmless form and an infectious form. The causative agent is extremely difficult to destroy.

The human disease, Creutzfeldt-Jakob disease (CJD) is a rare, degenerative, fatal brain disorder with 99% of patients dying within one year. It occurs within the general population at a rate of 1 case per million annually. As the illness progresses, mental deterioration becomes pronounced and involuntary movements, blindness, weakness of the extremities, and coma may occur.

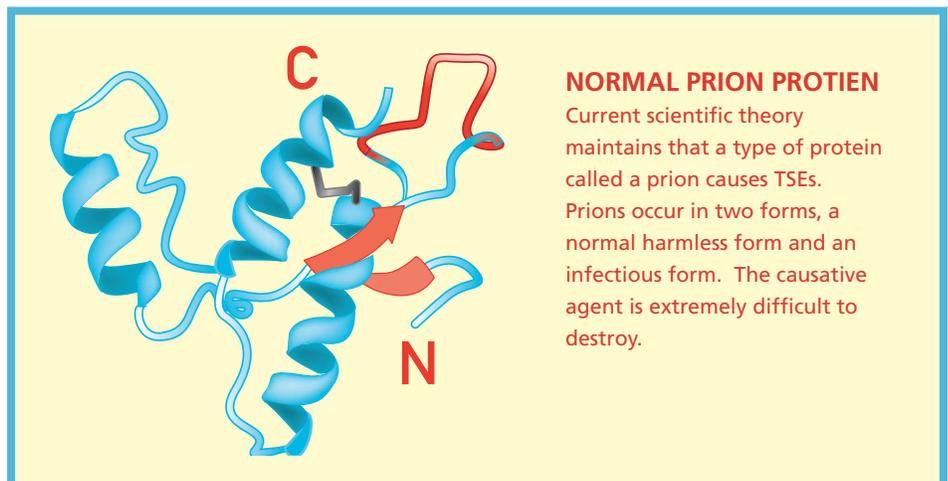
**For more than a decade, the United States has had in place an aggressive surveillance, detection and response program for BSE. The United States has tested over 20,000 head of cattle for BSE in each of the past two years, 47 times the recommended international standard.**

In March 1996, a variant of CJD (vCJD) was reported in humans. It resembles classical sporadic CJD, but occurs in younger people (average age 29 years vs. 60 years) and takes longer to develop the disease (average of 13 months vs. 4-6 months). The length of incubation for vCJD is unknown, but may be as long as 25 years. There is no treatment for vCJD and

confirmation of suspected human cases is accomplished after death.

The consumption of meat products from cattle infected with BSE has been implicated as a potential risk factor in the development of vCJD. No information exists on a possible threshold dose or the effect of repeated and very low doses of BSE agent on human health. Brain, spinal cord, neuron ganglia, retina, bone marrow, and ileum have been identified as containing BSE infectivity and are classified as Specified Risk Materials (SRM). The tissues in the central nervous system account for 95% of the SRM.

For more than a decade, the United States has had in place an aggressive surveillance, detection and response program for BSE. The United States has tested over 20,000 head of cattle for BSE in each of the past two years, 47 times the recommended international standard. An independent analysis by Harvard in 2001 and again in 2003 concluded that the risk of BSE spreading in the United States is low, and any possible spread would have been diminished by the controls that are already in place.



# Personnel Support to the Middle East

By: Terry Reynolds

DSCP would like to thank the Subsistence personnel for their diligent customer support:

**Army Chief Warrant Officer, Richard Goodman**

**CDR James McCormack, Readiness Office for Operational Rations**

**Major Kim, Chief of QA Technical Policy & Support Branch**

**LTJG Kalvig, DSO Tidewater, Active Duty Navy Officer**

**Major David Selnick, Acting Chief of Business Office's Operational Team**

**LT Craig Mihalik, Contracting Navy intern**

**Ms. Deborah Palmer, DSO Tidewater, Supply Technician**

**Mr. Jim Haverstick  
Mr. Gordon Ferguson  
Mr. Gary Shifton  
Ms. Joanne Rota**

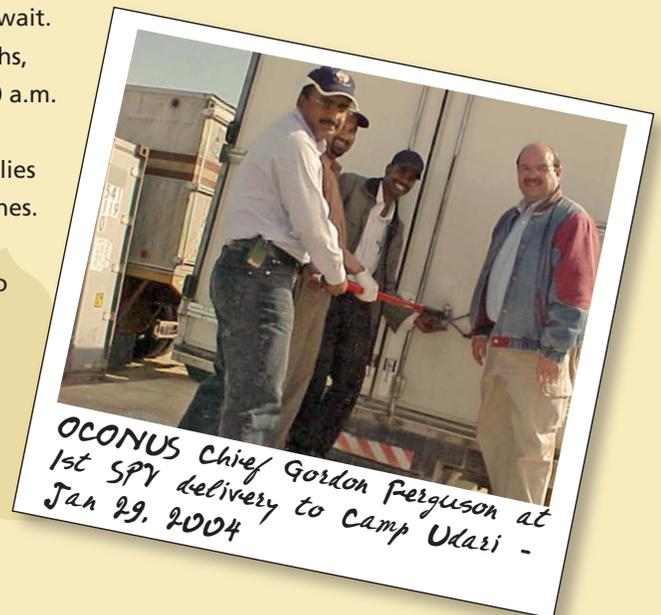
Since the spring of 2003, the personnel of DSCP's Directorate of Subsistence have been providing up close support to our customers in the Middle East. Team DSCP has participated with Theater Personnel in developing specific feeding plans and respective headcount projections taking the actual storage capabilities of the base locations into consideration as well as addressing force protection concerns in real-time as new issues develop. To make this happen, members of Team DSCP traveled to Kuwait and Iraq to lay the foundation, and remain present in order to oversee the current storage and transportation of Subsistence to insure that the successful Theater Wide Subsistence Prime Vendor Implementation that began on February 1, 2004 can continue to blossom and achieve all functional objectives of the project.

## Army Chief Warrant Officer Richard Goodman

was one of our first to be deployed to Kuwait. While in Kuwait for five months, Goodman's day started at 5:00 a.m. He ensured that shipments of food, water and cooking supplies reached soldiers in combat zones. His typical day consisted of a 20-hour shift to ensure that no troops went hungry or thirsty. Chief Goodman earned the Bronze Star Award in September 2003 for his participation in Operation Iraqi Freedom (OIF) and in recognition of the personal

sacrifices which this entailed. In fact, although CW5 Goodman only recently came home to Philly after completing another four months in theater assisting with the implementation of the Subsistence Prime Vendor (SPV) program throughout Kuwait and Iraq, he has since returned to the theater yet again.

**CDR James McCormack, Readiness Office for Operational Rations**, has been to Kuwait and other Middle Eastern countries three times over the past six months, for a total time of four and a half months in the OIF Area of Responsibility (AOR.) CDR McCormack's primary purpose overseas was to serve on the Subsistence Prime Vendor (SPV) Implementation Team, which was responsible for coordinating and facilitating the first deliveries of SPV for all of Kuwait and Iraq. Additionally, during CDR McCormack's time in the AOR, he assisted in security assessments



of all Subsistence Prime Vendors operating there. Although the bulk of his time was spent in Kuwait working alongside the SPV for the region, the Public Warehousing Company (PWC), and the Army customers in theater, he additionally made periodic trips elsewhere in the AOR, including Iraq, Qatar, Bahrain, Dubai, Afghanistan, and Uzbekistan.

**Major Kim, Chief of QA, Technical Policy & Support Branch**, was deployed to the CENTCOM Theater from November 2003 through February 2004 in support of OIF. He served as the Class I Commodity Specialist for the DLA Contingency Support Team within the Coalition Forces Land Component Command (CFLCC) Sustainment Cells. Major Kim played an integral part in coordinating and assisting with various facets of subsistence matters within the theater.

**LTJG Kalvig from DSO Tidewater is an active duty Navy Officer** who was deployed to Mozul, Iraq on January 24, 2004 for a four-month period. She is currently imbedded with the 4th Infantry Division.

**Major David Selnick, Acting Chief of the Business Office's Operational Team**, was deployed to Kuwait in February 2004 for 120 days. He is the Subsistence Prime Vendor Liaison at this time, and, along with Chief Goodman represents our current presence in the Theater.

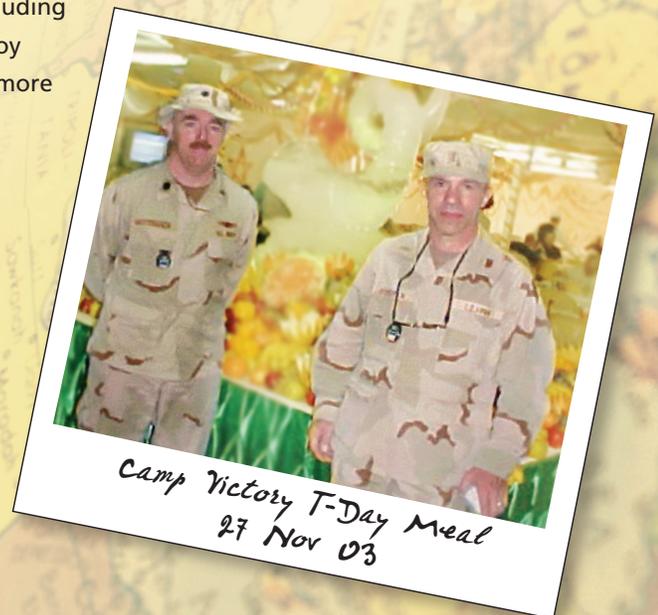
**LT Craig Mihalik, a Contracting Navy intern from the Subsistence Navy Ships Prime Vendor Region** was deployed to Kuwait in March 2004 for a four-month period. In Philadelphia he has been attending classes and working on procurements to fulfill the requirements for his DAWIA certification. Lt. Mihalik is now serving as the Operations Officer on the DCS team at Camp Arifjon, Kuwait.

**Ms. Deborah Palmer is a Supply Technician from DSO Tidewater.** She is currently at Fort Jackson, SC. She began her active duty on March 1, 2003. Her original period of active duty was scheduled as 365 days but has been extended. Ms. Palmer's duties include serving as an Instructor of Advanced Individual Training for Light Wheel Vehicle Mechanics. She is also a Team Teacher, which is an overall mentor or motivator for the students. As Team Teacher, she assists the Drill Sergeant with all tasks that are taught in the field including land navigation, first aid, convoy operations training and many more skills.

Civilians from our Subsistence workforce have also traveled to Kuwait in an effort to ensure customer satisfaction. Members of the Food Services Business Unit, including **Mr. Jim Haverstick, Mr. Gordon Ferguson,**

**Mr. Gary Shifton, and Ms. Joanne Rota** visited the Middle East for an extended period in early 2004. The team was able to provide as needed support and guidance to both the vendor and the customers during this critical transition period. As issues arose with the STORES system, catalog updates, transportation and logistics concerns, and matters of product integrity and convoy security, this experienced team was there to give the needed insight. They served both as subject matter experts in the field and as conduits to quickly relay key questions to our legal, policy and contracting staff here in Philadelphia so that solutions could be achieved.

**The DSCP Subsistence Team will continue to provide support to its customers throughout the world. Our outstanding employees will travel whenever and wherever they are needed most.**



*Camp Victory T-Day Meal  
27 Nov 03*

# ANOTHER LOGISTICS CHALLENGE SOLVED



By: **Maryann DiMeo**

## How far will Prime Vendor (PV) go to support its customers?

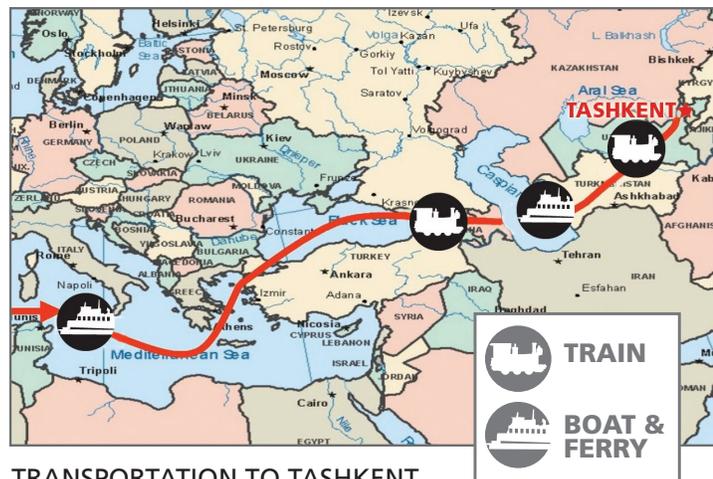
By boat- by a smaller boat- by train- by ferry- by train- by truck. That's how Theodore Willie Intertrade (TWI), DSCP's Europe Northern zone PV, transports product to support customers in Tashkent, Uzbekistan. Although obviously not located in Northern Europe, Tashkent is one of TWI's customers under the deployment zone provision. This provision has been included in our most recent buys to provide coverage worldwide for customers who form in various locations worldwide with very little advance warning. This particular TWI platform in Tashkent was established to support Army customers at Kharsi-Khanabad (K-2) and Peter J. Ganci Air Base in Bishkek, Kyrgyzstan, which is known as the Manas mission. If everything flows perfectly, it takes 45 days for the Prime Vendor and UGR-A product this platform supports to make the journey from the East Coast to Tashkent. When logistical challenges arise, it could take up to as long as double this figure. Due to the long lead-time and necessary transfers of transportation modes, this may well be the most challenging logistics pipeline DSCP has ever supported. The Tashkent platform is just one more innovative solution DSCP has needed to implement in order to address the real-time needs of our customers worldwide.

**The Tashkent platform is just one more innovative solution DSCP has needed to implement in order to address the real-time needs of our customers worldwide.**



**TWI'S WAREHOUSE**

Located in Tashkent, Uzbekistan



**TRANSPORTATION TO TASHKENT**

It takes 45 days for the Prime Vendor and URG-A product to make the journey from the East Coast to Tashkent

# STORES RECONCILIATION TOOL

By: Thomas Tarpey

The DLA Business System Modernization (BSM) undertaking is designed to unite all DLA systems into one system. Implementing BSM throughout DLA will be accomplished over several years. DSCP Subsistence is one of the first commodities to migrate to BSM, and, as expected with any new system development, issues have been uncovered. One of the issues that most directly impact the Subsistence vendors is payment, specifically timeliness and accuracy. BSM is a detailed driven system that matches the details, such as; contract number, purchase order number, line number, quantity, unit price, etc. of the individual lines between the vendor submitted invoices and the customer receipts. This detailed matching has resulted in a significant number of exceptions requiring processing in BSM. Error correction requires extensive manual intervention to

BSM is a detailed driven system that matches the details, such as; contract number, purchase order number, line number, quantity, unit price, etc. of the individual lines between the vendor submitted invoices and the customer receipts.

correct. This combination of increased errors and greater time to correct each error has created a significant backlog of unpaid invoices.

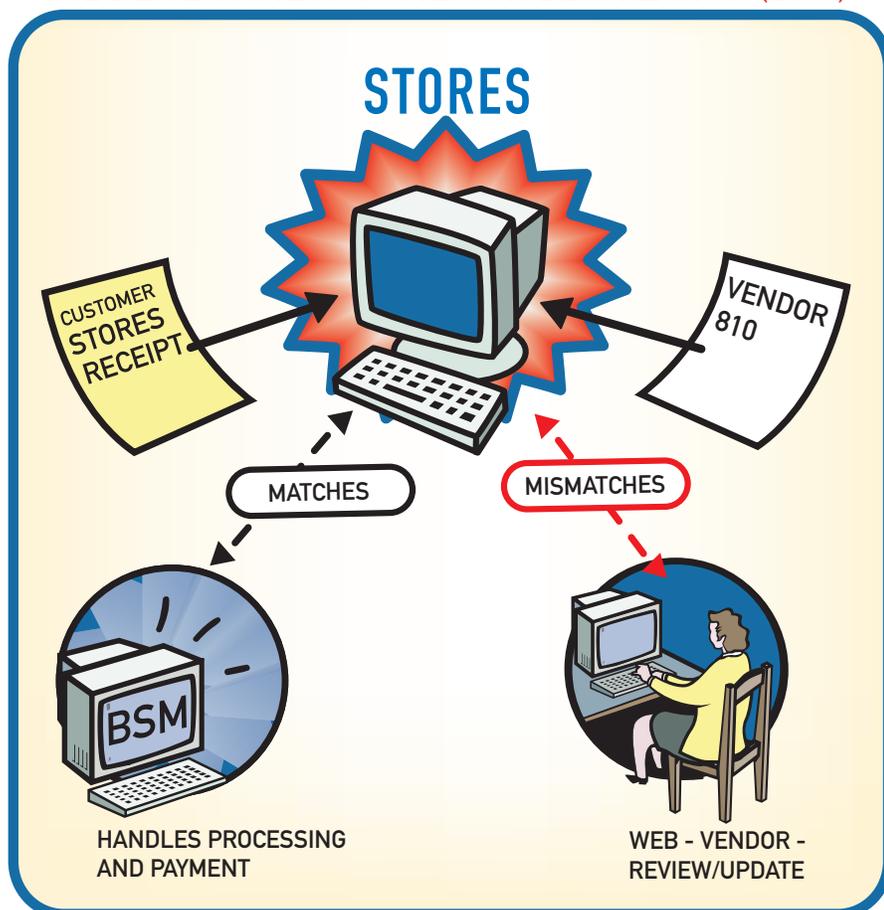
DLA and Subsistence plan to expand BSM beyond the Southeast United States; however, prior to expanding BSM, a means of reducing the number of invoice/receipt mismatch errors was needed. This is the role of the STORES Reconciliation Tool.

For Questions about the STORES Reconciliation Tool contact:  
**Tom Tarpey, (215) 737-4507,**  
**Thomas.Tarpey@dla.mil**

The STORES Reconciliation Tool will match the customer receipt to the vendor's electronically submitted EDI 810 invoice before the invoice is released to BSM. Matching will occur on the same fields BSM currently matches. Invoices or lines on an invoice that match the detail exactly will be directly passed to BSM for processing and payment. Line information that does not match will be made available to the vendor for web review and possible update. Invoice information will be available on the Web for seven days. The expectation is that a significant amount of the mismatched information can be researched, updated and matched before the invoice is passed to BSM. This should result in more efficient and accurate vendor payments.

Vendors and subsistence personnel were provided STORES Reconciliation Tool training in March 2004. Vendor Beta testing began in February and the STORES reconciliation tool went live on March 17, 2004.

## THE DLA BUSINESS SYSTEM MODERNIZATION (BSM)



# DSCP DEPLOYABLE FIELD SUPPORT CONTINUES TO GROW

The Department of the Air Force recently sent the Deployable Field Support (DFS) Inventory Support Team (IST) (formerly known as the Field Feeding Equipment [FFE] Team) a letter of intent to purchase the **Single Palletized Expeditionary Kitchen (SPEK)**. This request is a major acquisition for the team and will be a significant source of new sales dollars.

**By: Joe Zanolle**

The FFE Team came to DSCP Subsistence in January 2000 from the General and Industrial (G&I) Directorate. At the time, the team consisted of only three members. Since that time, the team has undergone some changes. Recently, the amount of business that the team has done warranted more members being added. From 1999 to 2004, the team has seen an 84% sales growth, from \$15.8M to \$29.0 M. The team currently now has eight members (see a list of team members below)\*. Also, under Business Systems Modernization (BSM), the team will undergo a name change. The former FFE Team is now known as the DFS IST.

The DFS IST has been working diligently to support and service their current customers, while trying to attract new customers and business. When the Air Force sent the team a letter of intent to purchase the SPEK, it marked a significant achievement. The team has been trying to support more end-items for its customer base. Currently, a lot of the team's business is spare parts support for their customers. The SPEK, however, will include both end-item and spare parts support for the Air Force. The Air Force is looking to purchasing 79 SPEKs over a period of the next few years. Two initial requirements requested 16 SPEKs for the Air Force and 15 SPEKs for the Air National Guard (ANG). The request for the balance of the 48 SPEKs has not yet been identified.

The SPEK was designed to allow preparation of the Unitized Group Ration- Heat and Serve (UGR-H&S) for 300 individuals twice a day. The Air Force Field Feeding Plan calls for UGR-H&S to begin being issued on Day 3, although this is the ideal scenario. Uncontrollable circumstances can sometimes slow-down the transition from the Meal, Ready-to-Eat (MRE) (the first combat ration that is issued) to the UGR-H&S.

The SPEK, designed by the Systems Equipment and Engineering Team at the Department of Defense Combat Feeding Program, located at the U.S. Army Soldier System Center in Natick, Mass., was created to satisfy the Air Force's

requirement for a rapidly deployable, temporary kitchen for use in remote and undeveloped locations. Everything but fuel, water and food is packed onto a single air cargo pallet and flown in an Air Force C-130. The entire SPEK can be set up by eight personnel in less than two hours and requires a four-person crew to operate the equipment and serve the food. The SPEK can also be de-constructed, packed-up, and moved to another location when necessary. The SPEK is one of the key factors that allow Air Force personnel to begin receiving the UGR-H&S. The SPEK will eventually replace the Mounted Kitchen Trailer (MKT) for the Air Force. The DFS IST does not provide end-item support for the MKT, only spare parts support. Again, the team will support both for the SPEK.

Talks between Defense Supply Center Philadelphia (DSCP) and the Air Force regarding acquisition of the SPEK have been on going for several years. "The SPEK is a major field feeding equipment acquisition for DSCP", said Ed Heaton, Product Specialist for the DFS IST. "Our support of both the end item and spare parts is significant for a variety of reasons. It will allow one face and 'one-stop shopping' to the customer. Also, the additional business allows us more leveraging power and also ultimately benefits the customer with lower prices in the future. The more revenue we generate, the less our cost recovery rate (CRR) will be."

The team is hopeful that this acquisition will continue the trend of attracting new business and new revenue. The team also is working toward providing more end-item support in addition to spare parts for other equipment items to present "one face" and "one-stop shopping" to the customer. The continued success of the team is not accidental, though. It is the result of the hard work and the knowledge of its members. The recent additions to this team will only make the DFS IST that more successful and efficient in the future.



The main function of the SPEK is to give the Air Force capability to prepare the UGR-H&S.

Photo credit: DoD Combat Feeding Directorate, Natick, Mass.

## DFS IST Members

**Gus Altieri**  
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(215) 737-2964, DSN 444-2964  
Gus.Altieri@dla.mil.

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Purchasing Specialist  
(215) 737-3852, DSN 444-3852  
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William.Woltjen@dla.mil

\*Joe Zanolle is a Subsistence Marketing and Management Analyst at the Defense Supply Center Philadelphia.



When deployed, the SPEK can be unpacked, assembled, and packed again. Here, this photo illustrates what the SPEK looks like packed on the pallet.

Photo credit: DoD Combat Feeding Directorate, Natick, Mass.



This photo shows the tent that houses the SPEK and the pallet that the components come packed on.

Photo credit: DoD Combat Feeding Directorate, Natick, Mass.



## Already in the Works Thanksgiving and Christmas 2004

By: Tom Ferzetti

**It's that time of year again! OCONUS prime vendors are in the process of planning to fulfill the annual Thanksgiving and Christmas requirements.** To build on the success of last year, and pushing forward with our lessons learned, DSCP has already asked some of our most remote customers to begin their annual holiday planning requirements. In many regions of the world, such as the Middle East, sourcing and shipping product to the customer can take upwards of 150 days. Also, extra lead-time is necessary to compensate for port problems anticipated due to local Muslim holidays. Holiday planning for Thanksgiving and Christmas 2004 actually began last Dec when it was decided to use more lead-time. Therefore, in the Middle East section, requirement projections were sought during May 2004 (for Thanksgiving) and June 2004 (for Christmas) and submitted to our Prime Vendors. For customers in Europe and the Pacific, right now in early July is a good time to bring your requirements forward to your account managers for timely submission to the vendors. Sooner is better. This will give the prime vendors ample opportunity to plan for products many of which aren't normally on the catalog. Even though planning begins early, there's always an element of variability that can't be ignored as troop levels, personnel, and requirements can vary greatly over six months. However, with customers as far away as Diego Garcia and Afghanistan, the time is needed in order to coordinate and ship supplies from the States. It is always DSCP's mission to give our troops a little taste of home, and with coordination through our customers and prime vendors we look forward to making it happen again during the upcoming holiday season.



*APOD Kuwait DFAC*



*Victory Kuwait DFAC*



# WEB INVOICING

## REVOLUTIONIZING THE MARKET READY BUSINESS

**Easy Processing! Less Paperwork! Prompt Payment!** These phrases should sound like music to the ears of every bread and dairy vendor currently invoicing the Defense Supply Center Philadelphia (DSCP). Well, now this is truly a reality. Our Market Ready vendors now have a tool at their disposal that will revolutionize the way that invoices are tracked and paid.

Old invoicing methods are antiquated. Mounds of paperwork, telephone tag, and mail delays. This was the way of the past. Now the future of invoicing is clear here. Electronic commerce is now an effective business tool for both public and private industry. But, upgrading to electronic invoicing can be an expensive and exhausting process for each vendor to do on it's own. So now, The Defense Supply Center Philadelphia is bringing this technology to you, our Market Ready Vendors.

In order to accomplish this, DSCP Personnel have developed the Market Ready Invoicing Web Site. This web site has been designed specifically for those market ready vendors that submit manual invoices in lieu of electronic "810" invoices. It provides these vendors with the benefit of electronic invoicing without requiring a major technological upgrade. All that is required is a personal computer with Internet access.

Old invoicing methods are antiquated. Mounds of paperwork, telephone tag, and mail delays. This was the way of the past. Now the future of invoicing is clear here.

Rollout of this Web site began in February 2004 and is now available to all market ready vendors on the Continental United States with overseas vendors to be added soon. This rollout schedule coincides with the rollout of the Defense Logistics Agency Business System Modernization (BSM) release schedule. The Web invoicing tool will help to make the processing of your invoices transition through BSM much smoother.

To use the Web site, each vendor must visit the following web site <http://www.dscp.dla.mil/subs/mredi.htm>. From there the vendor can register to use the system. After submitting

all of the required registration information, each vendor will receive a password and log-on name by email. When that is received the vendor can log on and begin invoicing using the system. It's just that easy!

Using the customer receipt information, this option allows you to view a system-generated invoice, make adjustments, and send the invoice to DFAS through BSM for payment. The website will present the proposed invoice in the format that can be accepted into the BSM system, which has to match exactly on each line of the invoice to the receipt. All you have to do is give it a valid invoice number for tracking purposes yours and ours. It gives our vendors full electronic visibility of all of their invoices.

It also provides an opportunity to resolve any discrepancies before submitting the invoice. A clean invoice that matches exactly with the receipt will result in a full and complete payment. All of this can be accomplished in the time it takes to get the invoices mailed to DFAS. The result is quicker payment-usually in 10-15 days.

This system also reduces the amount of paperwork involved in the invoicing process. A click of the mouse sends the invoice to be paid, just print a copy for your records and that's it. Easy as pie!

Similar efforts in the DSCP Produce Office have proved to be very successful, and this market ready site should be no different. In the short time since the site has been deployed, there has already been great success stories, including vendors receiving their payments in as little as eight days. With the ease of the system, and the resulting prompt payment, this tool is a benefit for all involved. For this reason, the Directorate of Subsistence urges all of our Market Ready vendors to sign up and begin using the site.

Training packets along with an instructional video were created to provide step-by-step navigation through the site. These training materials are available through your regional account manager. Any questions about this site can be addressed to your account manager, **or Mr. Jack Rebok at (215) 737-2743/ email: Jack.Rebok@dla.mil**

# WHERE IN THE WORLD IS DEE?



Where in the world is Dee? That's a question frequently asked by those who seek the guidance, advice, and marketing skills of our Western Area Produce Merchandiser -- Dee Thompson.

By: Cyndi Ayres

She is definitely our "best kept secret". Dee can be found in a Single Soldier facility in Korea such as Camp Page, on the Island of Saipan looking for new sources of fresh produce, or at a Commissary in Southern California assisting with the reset of a produce department. With her produce buying knowledge and extensive relationships with vendors, Dee has been able to create extraordinary merchandising displays to showcase DSCP produce and generate increased commissary sales for The Defense Commissary Agency, (DeCA). Her success is in the numbers -- as store after store posts increases in their produce departments. Around the clock, around the world is a cliché for Dee, as she travels from one end of the Pacific to another expanding the Produce network into merchandising services and talent. Dee is ahead of the game in her corner of the world. With her laptop, blackberry, and cell phone, she is flexible and responsive to any request for her services. Our customers

can be assured that traffic through their departments will increase if they contact Dee Thompson!

**What does Dee do?** In her capacity as the Western Area Produce Merchandiser, she is responsible for assisting the produce managers and store directors at our commissaries with merchandising and displays to increase sales. Her goal is to help the managers understand the best way to display and cross merchandise within the limited amount of floor space allotted and also to assist with introducing new items to the customers.

Dee can be found setting up produce demos, preparing recipe cards, conducting training in safe handling practices, proper storage and co-mingling of like products i.e. bananas and tomatoes should never be refrigerated. She also assists with commercial trends -- how they influence the commissary

## Her success is in the numbers as store after store posts increases in their produce departments.



*Dee Thompson and the Produce Manager at Osan, Korea*

patron, education, what items work best in a specific market, as well as understanding the request for “ethnic” items, targeting children and their parents to better understand the role that produce plays in nutrition and healthy lifestyles. Dee presents ideas to shoppers so that every meal can be built around fresh produce, and of course environmental influences -- how the climate affects crop yields, shortages/overages, etc. Dee also can be found preparing the Commissaries for DeCA inspection teams, VIP visits, refurbishing and Produce re-sets. Thanks to Dee’s easy-going manner and can-do/will-do attitude she is booked and her calendar is filled with new and repeat requests for her services throughout the DeCA Western Region.

### What does Dee think of her role as a Merchandiser?

The role of Merchandiser just comes naturally for Dee despite those long hours, frequent travel, adjusting to time zone after time zone, living out of a suitcase, and clocking more frequent flyer miles than anyone in the world. Imagine a child with crayons and a fresh clean piece of paper creating this great masterpiece - that is Dee - continuously

creating one masterpiece after another. She enjoys walking into a produce department, rolling up her sleeves, and helping her customers. The minute she enters she gets this vision of what the department should look like. In an instant she is creating, designing, and implementing unique displays that rival those of any commercial facility.

Her innovative talent has

no end. As Dee puts it, “I enjoy the challenge, it is fun, and I love meeting new customers and talking with people from around the globe about produce.”

### Who exactly is Dee Thompson?

Dee is the behind the scenes person responsible for the displays, re-sets, and merchandising for almost every Commissary from San Diego to the Okinawa. She performs these functions flawlessly and ensures each customer is serviced according to their unique needs with the goal of complete customer satisfaction the only acceptable outcome. She has a thorough knowledge of Fresh Fruits and Vegetables and the entire logistics supply chain be it for a delivery to Alaska or air and/or surface movement to Pacific locations.

She is fully aware of the differing requirements of our customers – Troop, School Lunch, retail techniques for the Defense Commissary Agency (DeCA). She has planned and conducted Farmer’s Markets, Carnivals, case lot sales, etc. at Osan, Yokota, Kunsan, Orote, Yongsan, Camp Carroll, Camp Casey, Camp Stanley, Atsugi, Misawa and Sagimahara. She has cultivated relationships with store personnel, as

well as local produce vendors, in order to fashion eye-catching shelves of fresh fruits and vegetables for the patrons’ pleasure and purchase. She is also far-sighted enough to train produce department personnel on how to inspect their produce deliveries and store and rotate the produce properly.

Prior to her outstanding federal career, Dee served from 1958 to 1961 in the U.S. Navy. From 1961 through 1990, Dee wore many hats working as a Produce Manager at the Presidio Commissary in San Francisco. She joined our family here at DSCP in 1990 serving as the Produce Specialist at our Defense Subsistence Office San Francisco. From 1996 to 2000, Dee served as the Deputy Chief in that office. In 2000, Dee became our Western Area Produce Merchandiser and the rest is history. While there are many creative, innovative, and tireless personnel throughout the Produce network, Dee has distinguished herself by the amount of hours she spends in creating relationships and distribution to meet the needs of a specific store. The best reward is to see a shopper with half a cart full of fresh fruits and vegetables. Dee makes sure this is the trend throughout the Pacific Region.

**So, the next time someone asks: Where in the world is Dee? Just follow the trail throughout the Pacific Rim of beautiful displays and produce departments, somewhere there --- you’ll find her!!!!**

# RFID TAGS

## GLOBAL ASSET VISIBILITY FROM VENDOR TO THE WARFIGHTER

A new Department of Defense (DoD) Policy dated October 2, 2003, states that the “DoD will be an early adopter of innovative RFID technology that leverages the Electronic Product Code (EPC) and compatible RFID tags.” In the near future, all vendors that sell goods to DoD must use RFID tags on the smallest practical unit of packaging.

RFID (or Radio Frequency Identification) systems carry data in transponders (known as tags), and retrieve data, by machine-readable means (known as a reader or interrogator, which can be fixed or mobile). This technology and the asset visibility data that these tags carry will help to eliminate problems in the supply chain such as inaccurate inventory, menu redundancy, unidentified containers, and inconsistent deliveries. Also, the increased efficiency that this technology will bring to tracking product will also “free-up” personnel for other missions and tasks.

RFID is just one type of Automated Identification Technology (AIT). There are three broad classifications of RFID Tags: Active, Passive (aka Auto-ID RFID tags), and Semi-Passive. **Active Tags** are battery powered tags that attach to an item and contains detailed data. The tags can be read by a reader/interrogator via a radio frequency signal. Tag power can be turned off to conserve the battery life. This type of Tag can hold/emit a large quantity of data due to the internal power source. **Passive, or Auto-ID RFID, Tags** have no internal power (battery) source. The Passive Tags operate purely off of the signal of the reader/interrogator. When a Passive Tag is hit by the RF signal from the reader/interrogator, the reflected RF signal contains the EPC data from the Tag. The EPC, or Electronic Product Code, is the 16-digit unique identifier for each and every package and/or part. The EPC contains information

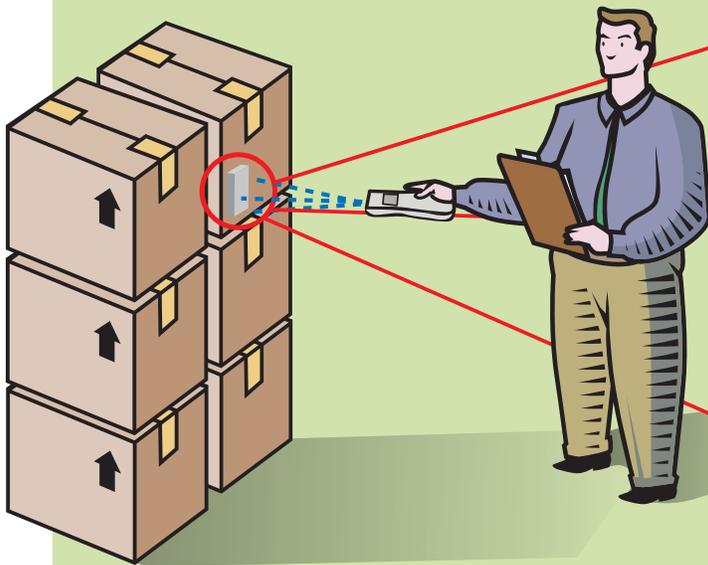
for the manufacturer, product category, item, and the serial number. Essentially, it is an electronic Universal Product Code (UPC), with the addition of a serial number for every unit produced. Finally, the **Semi-Passive, or Battery-assisted Passive (BAP), Tag** generates a response to the reader/interrogator similar to the Passive Tag, but it differs as it has an internal battery power source that allows other functionality, such as reading environmental conditions like the temperature. Passive Tags cost less money and are also physically smaller than Active Tags. Active and semi-passive tags are useful for tracking high-value goods that need to be scanned over long ranges, but they cost a dollar or more, making them too expensive to put on low-cost items. Product that is less expensive would use passive tags, which cost under a dollar today. Their read range isn’t as far as an Active Tag, but they are less expensive.

Currently, all DSCP Subsistence rations shipped in seavans for Outside the Continental United States (OCONUS), and all Subsistence shipped to/within Southwest Asia for Operation Enduring Freedom (OEF) and Operation Iraqi Freedom (OIF) must have an RFID Tag on each seavan shipment. The tags that are being used are Active Tags. This technology has also been used by Subsistence in the past for key exercises like Exercise Bright Star. These tags have been one key aspect to good in transit visibility of product. Some issues with usage of the technology include incomplete data on the tags and unavailability of readers/interrogators. These issues are being addressed as the industry and the Services acclimate themselves with this technology.

The RFID technology has been used in the commercial business world since the late 1980s. Examples of such applications include road toll collection (EZ-Pass) and retail

	ACTIVE TAGS	PASSIVE TAGS	SEMI- PASSIVE TAGS
<b>ADVANTAGES:</b>	<ul style="list-style-type: none"> <li>• Long Read Range</li> <li>• Holds large quantity of data</li> </ul>	<ul style="list-style-type: none"> <li>• Less expensive</li> </ul>	<ul style="list-style-type: none"> <li>• Internal battery power source allows other functionality</li> </ul>
<b>DISADVANTAGES:</b>	<ul style="list-style-type: none"> <li>• More expensive</li> </ul>	<ul style="list-style-type: none"> <li>• Short Read Range</li> <li>• Holds less data</li> </ul>	<ul style="list-style-type: none"> <li>• More expensive</li> </ul>

## ACTIVE, PASSIVE, AND SEMI-PASSIVE



1

### ACTIVE TAGS:

- Battery powered tags that attaches to an item and contains detailed data.
- Continuously powered, whether in the reader field or not.
- Tag power can be turned off to conserve the battery life.

2

### PASSIVE TAGS:

- Lacks internal power (battery) source.
- Operates off of the signal of the reader/interrogator.
- The reflected RF signal contains the EPC data from the Tag.
- Costs less and are physically smaller.

3

### SEMI- PASSIVE TAGS:

- Possess an internal power source (battery) for the tag's circuitry.
- Uses an internal power source to monitor environmental conditions (ex. temperture).

theft prevention. DoD has worked with the Wal-Mart retail chain to learn from their experiences with the Passive Tags. The DoD has been conducting several RFID test projects. In one, the Natick Soldier Center DoD Combat Ration Feeding Program and the Defense Logistics Agency (DLA) recently completed a successful test in February 2004 at Defense Depot in San Joaquin, California, where it simulated the tracking of combat rations throughout the entire supply chain using Auto-ID RFID.

By the Summer of 2004, DoD has promised instruction on the next step in RFID policy. IBM was recently awarded a three-year contract to help the DoD with their RFID technology deployment plan. It is expected that the new policy will call for incorporation of Passive Tags as well as policy on how product is to be tagged. This policy will be issued to the industry supplier and vendors of DoD. Active Tags will continued to be used while the Passive

**For more information (including Frequently Asked Questions and a glossary of terms) and timely updates on RFID Technology, you can visit the RFID Journal website at [www.rfidjournal.com](http://www.rfidjournal.com).**

Tags are implemented, but the Passive Tags will have much broader application due to the significant difference in cost between the two types. It has been speculated that the Passive Tags will be used on the case, while Semi-Passive (BAP) Tags will be used on the pallet or container. This is based on the dollar value of the product being tagged.

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Here is a Semi-Passive, or Battery-assisted Passive (BAP), Tag attached to a pallet of Unitized Group Rations-Heat and Serve (UGR-H&S).

Photo Credit: DoD Combat Feeding Directorate, Natick, Mass.



# TOP 10 TIPS

Despite the availability of high-speed broadband service, most people still access the Web with a dial-up account. Waiting for web pages to download can be extremely frustrating, as is trying to find the information desired because of the wealth of information available on the Internet today. Here are ten tips to make Web surfing a more enjoyable and rewarding experience.

By: Andrea L. Liss

## 1 View sites in text-only mode

Web designers spend a great amount of time creating wonderful graphics, but it can often take a long time to download large graphic files. To decrease load time, turn off the images in your web browser. With Internet Explorer 5.0, under the Tools menu, select Internet Options, then click the Advanced tab and uncheck Show Pictures. Most web designers will include something called an ALT tag, which is a written description of the image. Then, if you want to see that image, click on the tag with your right mouse button and select View Image. For Mac users, just hold down the mouse button over the graphic. You can also click the Image button in Navigator to load all the images.

## 2 Use the Stop button

When you access a website, what you are actually doing is downloading a set of digital files. You can see how the download is progressing by looking at the status bar located in the lower left-hand corner of your web browser. If you get tired of waiting, click the Stop button to view the files that have already downloaded. Then

you can decide if you want to continue. If you do, click the Reload or Refresh button.

## 3 Increase your cache

Files you download are stored in a cache (pronounced like "cash") on your hard drive. That way when you return to a site, you don't have to download the files again from the server, just access them locally from your cache. After a while though, the cache becomes full. Your web browser automatically deletes old files as you continue to surf the Web. But if you visit many of the same sites regularly, you can speed up access by caching more of them. To do this, increase the size of your cache. 10 Mb is optimal.

If you use Netscape Navigator 4.0 or a later release, under the Edit menu, choose Preferences, then click on Advanced, then click on Cache. In the appropriate box, increase the cache size. With Explorer 5.0, under the Tools menu, select Internet Options, then on the General tab, click on Settings. Use the slider to increase the cache.

## 4 Save keystrokes by using Bookmarks or Favorites

Web addresses or URLs can be cumbersome. Even worse, if you type them wrong, you get an error message or even end up going into another site altogether, which can be very frustrating to the user! To avoid these problems, save the web addresses of sites you revisit most frequently in Bookmarks and Favorites so that you can return to them quickly, without having to retype the addresses repeatedly. Whether you are using Netscape or Internet Explorer, the procedure is similar.

To save a web page, go to the Bookmarks or Favorites menu or click on its icon and select Add. When you click on the icon again, the title of the page you recorded will appear at the bottom of the list. To access the page, just double-click on the title.

## 5 Use the Find feature of your web browser

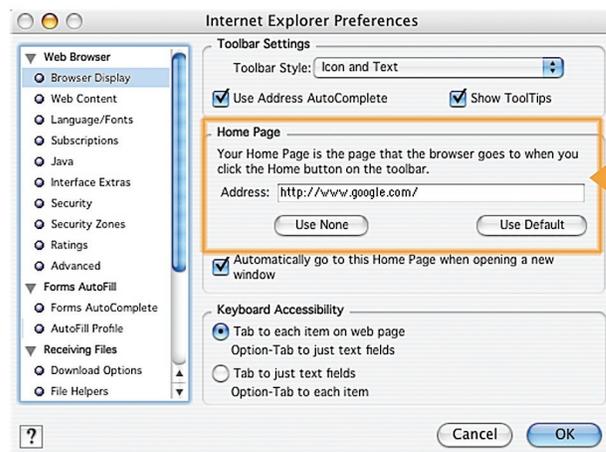
Once you have accessed a web page, use the Find feature to quickly locate a particular term of interest. This way you will not have to take the time to scroll through the entire document.

## 6 Pick two search engines and learn how they work

Although there are many search engines available, choose two, then take the time to learn them well. Two of the top favorites are Yahoo! and Google.

## 7 Choose your own home page

Both Netscape and Internet Explorer set their respective sites as the default home page when you launch your web browser. If you want to begin surfing by reading a daily newspaper then you can set your browser to the newspaper. You can make any website your default home page. When you are ON the web page you want to use for your new home page, in Netscape, select Edit, then Preferences, then where it says Home Page select use Current Home Page. In Internet Explorer, select Tools, then on the General tab where it says Home Page, click on Use Current and it will set the home page.



In Internet Explorer, select **Tools**, then on the General tab where it says **Home Page**, click on Use Current or type in your own url and it will set this home page.

## 8 Open a new window

While you are downloading one web page, you can access another site by opening a second browser window. With Netscape, go to the File menu and choose New, then Navigator Window. With Internet Explorer under the File menu select New, then Window. A word of caution: even though you can open multiple windows, this will slow down your computer, so don't go overboard. Remember to close the additional windows to free up disk space.

## 9 Surf during off-peak hours

The Internet usually gets the most congested in the late afternoon and early evening when people log on to check e-mail, chat, and play games. As a result, load time is slow. To avoid the slowdown, go online in the morning or late at night, when traffic is lighter.

## 10 Get a faster connection

If you are still using a 28.8 Kbps modem, it's time to upgrade. Most people these days access the Web at twice that speed. New modems offer access at 56 Kbps. Before you upgrade, however, make sure your Internet service provider supports 56 Kbps modems. Better yet, consider getting a high-speed service such as DSL or cable modem. It may cost a bit more, but it will greatly improve your satisfaction.



Stay tuned for next issue's tips on "How to Search the Internet".

# SUMMER 2004

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