

722 BACHELOR HOUSING –MESS AND CONFERENCE FACILITIES

This group includes dining facilities for unaccompanied personnel *and conference centers operated by Bachelor Housing that are located in, or adjacent to, Bachelor Housing facilities.* For clubs and open mess facilities, see the appropriate codes in 740 series.

722 10 ENLISTED DINING FACILITY (PN)

722 31 CIVILIAN DINING FACILITY (PN)

See UFC 4-722-01 for design criteria.

Code 722 31 is to be used only for inventory purposes where civilians have existing separate dining facilities.

General. Dining facilities for enlisted personnel shall provide for cafeteria style feeding of short order and regular meals.

Projects must be reviewed by the NAVFAC Engineering Innovation and Criteria Office (EICO) and (if applicable) Commandant of the Marine Corps, Code LFS-4 and subsequently by the DoD Food Service Board. See step 2 for specific guidance.

Dining facility requirement may be generated in three basic steps (1) determination of serving requirements (2) analysis of existing facilities, and (3) determination of space requirements.

Planning Steps

Step 1 – Determination of Serving Requirements

The number of enlisted personnel to be served during a meal period shall be determined by multiplying the maximum unaccompanied personnel housing projected occupancy by the appropriate percentage (s), as provided in Table 722-10A. Personnel on separate rations shall not be included in the serving requirements when planning new dining facilities, or retaining and modernizing permanent facilities. The average on-board count of crews of ships entitled to rations-in-kind while shipboard dining facilities are untenable but crew is living on board, shall be added to projected housing occupancy figure.

TABLE 722-10A
Personnel To Be Served

Type of Mission/Operation	Percentage to be Served (2)
<u>Training</u>	
Basic and/or Recruit Training.....	95 %
Mobilization/Annual Training.....	95 %
Advanced Individual Training.....	90 %
Service Schools, Recruit Reception Stations.....	85 %
<u>Permanent Party</u>	
Remote Locations.....	90 %
Naval Stations	
Air Stations	
Support Activities, Construction Battalions, Shipyards, Weapon Stations.....	70 %
Personnel Transfer and Overseas Processing Centers.....	50 %
Brig (1)	110 %

(1) 100% should be applied against the maximum capacity of prisoners in order to determine the serving requirements.

(2) Officers and civilians shall not be included in the serving requirement when planning, retaining or modernizing enlisted personnel dining facilities, except in overseas or remote locations where support is authorized.

STEP 2 -- Analysis of Existing Facilities

New dining facilities shall not be planned solely to support an additional unaccompanied personnel housing increment. They shall be justified based on an evaluation of existing dining facilities capacity, age, condition, and location of facilities relative to work and housing areas. Due to numerous changes in food service operations it is necessary to re-evaluate the capacities of dining facilities constructed utilizing earlier criteria. While overall square foot authorization for new facilities are generally applicable to determination of capacities of existing facilities, there are many independent factors which will limit capacity. Certain types of these limiting parameters are as follows:

1. Storage Capacity
2. Service Capacity – A properly equipped and manned regular meal serving line can sustain a service rate of 8 personnel per minute. A properly equipped and manned short-order to-order serving line can sustain a service rate of 5 personnel per minute.

3. Seating Capacity – Seating capacity is determined by the total number of patrons to be served divided by the turnover rate. Turnover rates can vary according to the size of facility and seating capacities. See UFC 4-722-01, Figure 6-1 for turnover rates and minimum seats.
4. Meal Periods – The local command determines the meal period.
5. Service Period – For planning purposes the total service time should not be less than 72 minutes or more than 142 minutes.
6. Equipment Capacity

The NAVFAC Engineering Innovation and Criteria Office (EICO) and (if applicable) Commandant of the Marine Corps, Code LFS-4, should be consulted for planning and evaluation assistance. As a minimum, UFC 4-722-04, “Design: Dining Facilities,” requires documentation that the above office has reviewed, and approved all of the MILCON, O&M and minor construction food service related facility projects prior to submission for higher approval.

STEP 3 – Determination of Space Requirements

The authorized floor areas are based on the serving requirement and shall conform to Table 722 10B. For Shore Facilities Planning System documentation purposes, the sizes of dining facilities are expressed as total feeding capacity in number of personnel.

TABLE 722-10B
Space Criteria for Enlisted Personnel Dining Facilities

Number of Enlisted Personnel to be Served	Dining Facility			Flight Kitchen (4)	
	Gross SF	Gross SM		Gross SF	Gross SM
	(1)	(2)	(3)		
1 to 80					
81 to 150	3,675		341	1,080	100
151 to 250	5,250		488	1,080	100
251 to 400	6,720		624	1,080	100
401 to 650	9,345		868	1,080	100
651 to 1,000	13,545		1,258	1,345	125
1,001 to 1,500	18,060		1,678	1,345	125
1,501 to 2,200	21,840		2,029	1,615	150
2,201 to 3,000	30,975		2,878	1,615	150
3,001 to 4,000	38,115		3,541		
4,001 to 5,000	47,145		4,380		
	55,600		5,073		

Notes:

- (1) The gross SF includes: toilets facilities, receiving, storing, preparing, serving, dining areas, and mechanical spaces.
- (2) Space for vestibules, interconnecting covered walks, enclosed corridors and other architectural devices for climate and comfort are not included in Table 722-10B and may be added, if need is fully justified. Aesthetic embellishments which add space to dining facilities are not justifiable.
- (3) These figures include any cold storage space provided within CCN 722-50, Detached Cold Storage.
- (4) Not all locations will require a flight kitchen. A flight kitchen is a staging area where food products are assembled and packaged for delivery to aircraft.

722 41 COMMISSIONED PERSONNEL DINING FACILITY – (PN)

The operation of closed messes in support of unaccompanied officers' quarters is being discontinued. New Commissioned Officers' Closed Mess Facilities will not be planned for new or existing quarters.

722 50 DETACHED COLD STORAGE (SM)

This code is for inventory purposed only in cases where cold storage facilities are detached from the galley proper. There is no additional space allowance for galley cold storage, and therefore this space must be provided from within allowances authorized for dining facilities.