



DEPARTMENT OF THE ARMY  
ASSISTANT CHIEF OF STAFF FOR INSTALLATION MANAGEMENT  
600 ARMY PENTAGON  
WASHINGTON, DC 20310-0600

DAIM-ZA

17 JUL 2009

MEMORANDUM FOR

Commander, US Army Corps of Engineers (CEMP), 441 G St NW,  
Washington, DC 20314  
Installation Management Command (IMCOM), 2511 Jefferson-Davis Highway,  
Arlington, VA 22202-3926

SUBJECT: Army Standard for Permanent Party Enlisted Personnel Dining Facilities

1. The Army Standard (encl) for Permanent Party Enlisted Personnel Dining Facilities (EPDF) is hereby approved for implementation.
2. These standards apply to all Army Components. Dining facilities in support of Initial Entry Training or Operational Readiness Training Complexes are addressed by separate Army Standards. Only the Assistant Chief of Staff for Installation Management has authority to approve exceptions to this standard. Waivers from the Army Standard must be approved in accordance with AR 420-1.
3. These standards are mandatory for Military Construction, Army (MCA) projects in FY10 and beyond. Designs based on these Army Standards, Standard Designs and Design Criteria will be developed consistent with MILCON transformation methodologies.
4. The co-chairs for Facilities Design Team (FDT) for EPDF are Mr. John McNulty, DCS G-4 (DALO-SUT), john.mcnulty@conus.army.mil, (703) 614-0874 and Mr. Charles Huffman, DAIM-ISH, charles.huffman@conus.army.mil, 703-601-0712. The FDT POC at the USACE Center of Standardization for EPDF is Ms. Lisa Bobotas, CENAO-TS, lisa.a.bobotas@usace.army.mil, (757) 201-7220.

Encl

ROBERT WILSON  
Lieutenant General, GS  
Assistant Chief of Staff  
for Installation Management



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## **The Army Standard for Permanent Party Enlisted Personnel Dining Facilities**

### **Description:**

Permanent Party Enlisted Personnel Dining Facilities (EPDF) are required by the Army to accommodate a specified range of Soldiers during a 90 minute meal period. Staffing is based on a 40-hour work week along with the menu, layout, equipment, feeding stations, serving lines and the mission of the organization it supports. There are three EPDF sizes based on feeding capacity ranges of: 251-500; 501-800; or 801-1300 personnel (PN). Functionally, the Dining Facility consists of a Patron Dining Area, a Food Service Area, a Kitchen, and Food Storage and Receiving areas.

### **Applicability:**

- The Army Standard applies to Active, Reserve and National Guard Component facilities on Army Installations.
- This Army Standard does not apply when facility is defined in another Army Standard. Example: The Army Standard for Basic Training / One Station Unit Training (BT/OSUT); Advanced Individual Training (AIT); and Operational Readiness Training Complex (ORTC) each define the unique dining facility requirements to meet the specific mission requirement.
- All USACE geographic districts shall incorporate the mandatory design criteria described herein in close coordination with the USACE designated Center of Standardization (COS), for Permanent Party EPDF.
- All EPDF projects must be reviewed by COS to ensure conformance with the Army Standard.
- This Army Standard supersedes space allowance criteria contained in AR 405-70, as noted herein, and serves as the primary authority for EPDF worldwide.

### **Waivers:**

- Only the Assistant Chief of Staff for Installation Management has the authority to approve exceptions to the Army Standard.
- Waivers from the Army Standard must be requested in accordance with (IAW) AR 420-1 and the Army Facilities Standardization Program Charter, latest edition.
- All waiver requests to this Army Standard require COS conflict resolution prior to submission by the Garrison Commander.
- Garrison Army Standard waiver request submissions must be received in sufficient time to allow completion of Facility Design Team review and development of recommendations or courses of action for the Army Facilities Standardization Committee to consider prior to implementation into project design.
- All waiver requests shall include compelling rationale of functional and operational deviations to include substantiating documentation in sufficient detail for the Army to assess implications of approving the waiver.
- All HQDA approved waivers shall be documented in installation master plans thereby serving as the installations modified standards.

## The Army Standard for Permanent Party Enlisted Personnel Dining Facilities

### PERMANENT PARTY ENLISTED PERSONNEL DINING FACILITIES ARMY STANDARD

ITEM	MANDATORY CRITERIA						
Gross Area of Facilities	<p><u>GSF (Gross Square Feet) Deviation:</u> Facility constructed gross area shall not exceed 105% of space allocation set forth in this document to accommodate site, construction, or environmental factors.</p> <p>The Army Standard provides all square footage at full scope. There are no spaces computed at one-half the actual floor area.</p> <p><u>Dining Facility:</u> Includes Dining, Kitchen, Storage, Attached Canopies and Loading Dock in Gross Square Footage (GSF) limits listed below.</p> <table style="margin-left: 40px;"> <tr> <td>251-500 PN</td> <td>18,000 GSF</td> </tr> <tr> <td>501-800 PN</td> <td>19,500 GSF</td> </tr> <tr> <td>801-1300 PN</td> <td>26,500 GSF</td> </tr> </table>	251-500 PN	18,000 GSF	501-800 PN	19,500 GSF	801-1300 PN	26,500 GSF
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Facility Consolidation	Dining facilities are intended to be standalone facilities. Combining a dining facility with other facility types into one building is not allowed.						
Energy and Sustainability	Dining facilities shall be designed to meet energy and sustainable design and development requirements as established by Federal Law and Department of the Army policy.						
Accessibility	<ul style="list-style-type: none"> <li>• Dining Facility shall comply with the Americans with Disabilities Act (ADA) Accessibility Guidelines (ADAAG) for Buildings and Facilities.</li> <li>• While kitchen and serving equipment shall not be required to be accessible, the pathways through these equipment and serving areas shall be accessible.</li> <li>• The Staff and Patron Restrooms, Dining, and Administrative areas shall be accessible.</li> </ul>						
Patron Seating Requirements	<p><u>Patron Seating Minimum Requirements:</u></p> <table style="margin-left: 40px;"> <tr> <td>251-500 PN</td> <td>240 seats</td> </tr> <tr> <td>501-800 PN</td> <td>384 seats</td> </tr> <tr> <td>801-1300 PN</td> <td>624 seats</td> </tr> </table>	251-500 PN	240 seats	501-800 PN	384 seats	801-1300 PN	624 seats
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Walkways / Vehicular Access	<ul style="list-style-type: none"> <li>• Emergency Vehicle access with Dining Facility complex shall be a minimum of 20 feet wide.</li> <li>• Major pedestrian ways (Troop Walks) within complex used for formations shall be 15 feet wide. Troop Walks shall be increased to 20 feet wide if they are also used for emergency vehicle access.</li> </ul>						

## The Army Standard for Permanent Party Enlisted Personnel Dining Facilities

<p>Private Operated Vehicle (POV) Parking / Service Deliveries</p>	<ul style="list-style-type: none"> <li>POV parking areas shall meet setback requirements dictated IAW UFC 4-010-01, DoD Minimum Antiterrorism Standards for Buildings.</li> <li>Provide signage and pavement markings per Americans with Disabilities Act (ADA) Accessibility Guidelines (ADAAG) for Buildings and Facilities.</li> <li>Provide sufficient access for turnaround/backing space for tractor trailer (WB-53) traffic for food service deliveries.</li> </ul> <p><u>Patron Parking Minimum Requirements:</u></p> <table> <tr> <td>251-500 PN</td> <td>40 Spaces</td> </tr> <tr> <td>501-800 PN</td> <td>64 Spaces</td> </tr> <tr> <td>801-1300 PN</td> <td>104 Spaces</td> </tr> </table> <p><u>Staff Parking Minimum Requirements:</u></p> <table> <tr> <td>251-500 PN</td> <td>42 Spaces</td> </tr> <tr> <td>501-800 PN</td> <td>60 Spaces</td> </tr> <tr> <td>801-1300 PN</td> <td>65 Spaces</td> </tr> </table>	251-500 PN	40 Spaces	501-800 PN	64 Spaces	801-1300 PN	104 Spaces	251-500 PN	42 Spaces	501-800 PN	60 Spaces	801-1300 PN	65 Spaces
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<p>Entrances / Exits</p>	<ul style="list-style-type: none"> <li>Provide separate entrances to each of the serving/dining areas.</li> <li>Provide hand wash stations immediately inside the entrances.</li> <li>Provide direct access from dish drop-off to facility exits.</li> </ul>												
<p>Field Feeding Preparation &amp; Storage Area</p>	<p>Provide an area accessible from the dock for preparation and storage of field feeding. This area shall include equipment for hot and cold beverage preparation, an icemaker, and space for handling and storage of insulated containers.</p>												
<p>Materials Receiving Area</p>	<ul style="list-style-type: none"> <li>Provide two dock spaces (each sized for a WB-53 trailer) with one dock leveler at 48 inches above grade. A ramp and stair shall provide access from dock to dumpster/trash area. A can wash area shall be located adjacent to the loading dock.</li> <li>Provide a designated area for storage and pick-up of milk crates.</li> <li>Provide a floor service sink.</li> </ul>												
<p>Administrative Areas</p>	<ul style="list-style-type: none"> <li>Provide three telephone and data receptacles in each office.</li> <li>Provide built-in shelving in Administrative Storage.</li> <li>Provide a 70 minimum Net Square Footage (NSF) private office for Dining Facility Manager with unobstructed visual monitoring of food preparation areas and room shall ensure privacy for closed door counseling sessions.</li> <li>Provide a semi-private 160 minimum NSF office that serves System Manager and Administrative Clerk with unobstructed visual monitoring of food preparation areas. Provide a wall or floor mounted anchor for safe and mount Control system for intercom, public announcement and background music sound system inside the office.</li> </ul>												

## The Army Standard for Permanent Party Enlisted Personnel Dining Facilities

Dining Areas	<ul style="list-style-type: none"> <li>• Provide a minimum of four separate television ceiling- or wall-mounted brackets dispersed throughout each main Dining area.</li> <li>• Provide one television ceiling- or wall-mounted bracket in private Dining area.</li> <li>• Provide chair rails and impact resistant wainscot to protect wall surfaces.</li> </ul>						
Serving	Tray slides shall accommodate a 14" deep tray full depth. Note: this applies to all tray slides in this facility.						
Headcount Station	Provide custom built rectangular-shaped counter 48" long x 36" deep x 42" high to house each headcount data/cash register system. Provide power and data receptacles at each system.						
Restrooms	Provide separate gender specific bathrooms for Patrons and Service employees.						
Locker / Break Room	<ul style="list-style-type: none"> <li>• Provide lockable lockers with sloped top to prevent overhead storage and mounted on locker manufacturer's base.</li> <li>• Provide manufactured benches secured to floor in front of lockers.</li> </ul> <p><u>Minimum Locker Requirements:</u></p> <table> <tr> <td>251-500 PN</td> <td>42 Lockers</td> </tr> <tr> <td>501-800 PN</td> <td>60 Lockers</td> </tr> <tr> <td>801-1300 PN</td> <td>64 Lockers</td> </tr> </table>	251-500 PN	42 Lockers	501-800 PN	60 Lockers	801-1300 PN	64 Lockers
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Janitor Closets	Provide floor mounted stainless steel mop sink 33" x 25" x 10" high; service faucet; mop hangar; hose & bracket; one 18" deep x 60" long x 48" high four tier, heavy duty shelving unit for storage of cleaning supplies. Floor space to accommodate mop bucket.						
Refrigerated Storage	Provide walk-in cooler and freezer floors at the same elevation as the kitchen floor. Run drain lines so they do not intrude into the working aisles. Operating temperatures shall be as indicated in TB Med 530.						
Dry Food Storage	<ul style="list-style-type: none"> <li>• Walls shall extend up to underside of roof deck or floor above.</li> <li>• Provide one telephone receptacle, one data receptacle, and a double duplex electrical receptacle at desk location adjacent to entry door. One door leaf shall be "Dutch" type with a minimum 10" shelf on the Dry Storage side.</li> <li>• Provide bumpers or other protective feature to prevent wall damage from mobile racks.</li> </ul>						
Non Food Storage / Paper Storage	<ul style="list-style-type: none"> <li>• Walls shall extend up to underside of roof deck or floor above.</li> <li>• Provide bumpers or other protective feature to prevent wall damage from mobile racks.</li> </ul>						

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<p>Meal Replacement Area/Carry Out</p>	<ul style="list-style-type: none"> <li>• Provide power, data, and mounting brackets for two 42" flat panel monitors above serving lines for menu display. Data cables shall terminate in the Administrative Office.</li> <li>• Where a drive-through is indicated, provide remote speaker, menu board and order system with capability of being customized by the facility staff.</li> <li>• Provide power and data for two POS stations</li> </ul>
<p>Dishwashing</p>	<p>Ceiling heights in dish washing rooms will be compatible with dish washing equipment, but not less than 10 feet 6 inches. A minimum of 3 feet clearance is required for removal of inspection doors on dish washing machines.</p>
<p>Can Wash</p>	<p>Provide exterior hose bibb inside can wash. Floor must slope to drain. Floor surface must be free of curbs or other obstructions, which will prohibit rolling garbage cans /equipment into the space. Can drying racks, mop and broom storage brackets will be provided out of range of spray cleaning equipment. Can wash must be directly accessible from the loading dock.</p>
<p>Receiving &amp; Staging Area</p>	<ul style="list-style-type: none"> <li>• As a minimum, exterior area adjacent to the loading dock shall accommodate a front loaded trash dumpster, a front loaded recycling dumpster, two grease recycling barrels, and underground grease interceptor.</li> <li>• Provide hose bibb at all dumpster areas.</li> <li>• Ensure trash locations and enclosures meet AT/FP standoff distance requirements.</li> <li>• Entire dock area shall be constructed of rigid pavement to withstand tractor trailer traffic and maneuver and ensure proper drainage.</li> <li>• Loading dock shall accommodate a minimum of two front loaded trash dumpsters</li> </ul>
<p>Outdoor Receiving Platform</p>	<ul style="list-style-type: none"> <li>• Receiving platform shall be elevated 4 feet above dock pavement.</li> <li>• Roof/canopy shall extend 4 feet beyond the end of the receiving platform and provide a minimum clearance of 14 feet 6 inches above the dock pavement.</li> <li>• One 25,000-pound dock leveler, bumpers, and truck restraints shall be provided at the commercial vehicle receiving platform. Platform must be sloped at a one percent pitch away from the building. Platform surface shall have a broom finish.</li> </ul>

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<p>Corner Guards / Protective Wall Coverings</p>	<ul style="list-style-type: none"> <li>• 72 inch high corner guards are required for all outside corners of walls and columns throughout the facility except in toilets.</li> <li>• Corner guards in kitchen, servery, dishwashing and other utility/service areas shall be stainless steel.</li> <li>• Provide corner guards in Dining Area and other patron/public areas.</li> <li>• Provide protective wall coverings on all walls adjacent to mobile food service equipment.</li> </ul>
<p>Signage</p>	<ul style="list-style-type: none"> <li>• Each building shall be identified by signage for convenience of new occupants, visitors, and emergency and service personnel. The signage system shall identify each building as directed by the installation design guide.</li> <li>• Provide interior signage types for identification, way finding, service, and mandatory/prohibitory requirements. A comprehensive signage package shall be provided and installed.</li> <li>• Signage shall be provided and clearly define the major areas of this facility, identify different service areas and types of food served, identify food items over the kiosks, provide directional information and traffic flow and compliment interior design scheme.</li> </ul>
<p>Doors</p>	<p>Provide commercial grade doors and hardware appropriate for the specific application. The doors between the Kitchen and the Servery, between the Kitchen and Receiving Vestibule and into the Dishwashing area, shall be lightweight, high impact resistant, double-swing doors with protective bumpers, pivots, and vision panels.</p>
<p>Telephone and Data Outlets</p>	<ul style="list-style-type: none"> <li>• Telecommunications infrastructure meets Installation Information Infrastructure Architecture (I3A) and American National Standards Institute/Telecommunications Industry Association/Electronic Industries Alliance (ANSI/TIA/EIA) 568 and 569 requirements.</li> <li>• Telecommunications lines will be underground from the installation's telecommunications system to the main distribution equipment located in the telecommunications equipment room.</li> <li>• Telecommunications outlets shall be IAW I3A technical guide.</li> <li>• Telecommunications room (TR) shall be provided for the voice and data network. There shall be a minimum of one TR on each floor designed in accordance with the I3A Guide and ANSI/TIA/EIA-569-B.</li> <li>• Data outlets will be provided per the I3A technical guide based on functional purpose of the various spaces with the facility as modified by user special operational requirements.</li> <li>• Data receptacles shall be included in the Offices, Points of Sale, Headcount Area, Dry Storage Room, Mechanical, Electrical, and Telecommunications Room.</li> <li>• Telephone receptacles shall be included in the Offices, Dry Storage Room, Mechanical, Electrical, and Telecommunications Room.</li> </ul>

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Cable Television (CATV)	<p>The facility shall include a cable television system which includes structural support, mounting bracket, electric, and CATV jack in each TV location. Each mounting bracket shall be suitable for a 50" minimum flat panel television.</p>						
Fire Protection	<ul style="list-style-type: none"> <li>• Fire protection system shall be designed based on available water source. If hydraulic calculations based on water flow test for each sprinkler system exceed that of water supply, a fire pump shall be provided.</li> <li>• Provide kitchen hood fire extinguishing system IAW NFPA 96.</li> </ul>						
Mechanical System	<ul style="list-style-type: none"> <li>• The facility shall be air conditioned except for storage and service areas which shall be ventilated and heated as required by code.</li> <li>• The Kitchen, Dish wash, Pot/Pan Washing shall be cooled not to exceed 85 degrees Fahrenheit and heated to maintain temperature no less than 68 degrees Fahrenheit. The Kitchen, Dish wash, Pot/Pan Washing, service spaces, and Restrooms shall maintain a negative pressure while the Dining, Point of Sale and Interior Queuing areas shall have a positive pressure.</li> <li>• Air curtain fan shall be provided over all personnel entry/exit doors and receiving vestibule doors. Fans shall be full width of doors and mounted on interior side immediately above door. Emergency exit doors do not require air curtain fans.</li> <li>• Kitchen hood systems shall be stainless steel all welded construction and shall include lights, filters, grease troughs and fire protection systems. Hoods shall be UL and NSF approved/certified/listed. Hoods shall be certified to meet International Mechanical Code required velocities for the service application. If face discharge hoods are utilized, they shall be provided with tempered makeup air. Makeup air shall be tempered to 85 degrees Fahrenheit for cooling and 60 degrees for heating. Kitchen hood systems shall be designed and installed in compliance with NFPA 96. Kitchen hoods shall be UL rated IAW UL 710.</li> <li>• Exhaust hoods shall be provided with independent on/off switch</li> <li>• Where required by local and/or state requirements a solid interceptor can be provided prior to the grease interceptor.</li> <li>• The grease interceptor shall be provided for collecting and containing grease from waste drain line flows emanating from kitchen food preparation and dishwashing and pot/can wash areas. The grease interceptor shall be located outside of facility in a location that is accessible to a vacuum grease collection truck.</li> </ul> <p><u>Dining Facility Grease Interceptor Sizes:</u></p> <table style="margin-left: 20px;"> <tr> <td>251-500 PN</td> <td>2,000 gallons</td> </tr> <tr> <td>501-800 PN</td> <td>2,000 gallons</td> </tr> <tr> <td>801-1300 PN</td> <td>3,000 gallons</td> </tr> </table>	251-500 PN	2,000 gallons	501-800 PN	2,000 gallons	801-1300 PN	3,000 gallons
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<p>Plumbing</p>	<ul style="list-style-type: none"> <li>• Perform a water quality analysis to determine if a water treatment softening system is required. If analysis determines water treatment system is required, then provide water treatment for the building.</li> <li>• Provide a centrally controlled low-pressure washing system with remote wall-mounted workstations in the Kitchen, Can Wash, Dishwashing Area, and Receiving Platform. Required accessories include water broom attachment, hose reel, spray nozzle and freeze-proof valves for exterior application in cold areas.</li> <li>• In the kitchen and dishwashing area, hot water shall be designed to provide 140 degree Fahrenheit at the equipment.</li> <li>• General purpose, hand washing sinks and lavatories shall be provided with 110 degree Fahrenheit hot water. Plumbing drains shall be provided a means of tempering hot water.</li> <li>• All sinks shall be UL and NSF approved/certified/listed.</li> <li>• Two 6" Empty conduits with pull string shall be provided from remote beverage room to each beverage station in the facility.</li> </ul>
<p>Electrical</p>	<ul style="list-style-type: none"> <li>• Specific lighting requirements including, but not limited to intensity and protective shielding shall meet TB MED 530.</li> <li>• Provide 120 volt duplex wall receptacles in all spaces. The maximum receptacle spacing in offices shall be 12 feet with at least one receptacle on each wall. The maximum spacing between receptacles in other locations shall be 25 feet.</li> <li>• Provide a means for connecting a portable generator to support full building load. Provide stepped bus disconnect and mechanical/electrical interlock on service entrance disconnect.</li> <li>• Provide 15% spare electrical load capacity throughout the building electrical system. This shall include capacity to include switchboards, feeders, panelboards, transformers, branch circuits, etc.</li> <li>• The facility shall have a building-wide, zoned paging/intercom system with announcement and music (plug-in) capabilities from the Administrative Office. This paging/intercom system can be integrated with building mass notification system.</li> <li>• Provide transient voltage surge suppressors (TVSS) at service entrance panels, and panels supporting electronic equipment.</li> <li>• Cathodic protection shall be provided for all ferrous underground pressurized piping systems and any ferrous underground structures. If plastic piping systems are utilized then all ferrous valves and fittings shall be cathodically protected. The cathodic protection system shall be a sacrificial anode type designed for a 25-year life.</li> </ul>

# The Army Standard for Permanent Party Enlisted Personnel Dining Facilities

## GUIDANCE

Facility Category Code: The Category Code does not automatically imply a specific GSF limit.

CATEGORY CODE	DESCRIPTION
72210	Dining Facility

Gross Area Calculation: Gross floor areas depicted in the “Mandatory Criteria” reflect a change towards counting all space at the actual floor area despite previous guidance in TI 800-01 for considering some space at one-half the actual floor area. This change reflects the goal to go to Industry Standards which does not distinguish between half space and full space.

The Gross Area Calculation is not meant to change how the Army programs, tracks, or calculates gross area. Facility gross area conversions to account for half-space are available upon request.

Previous Gross Area Calculation Methodology (TI 800-01): Gross Floor Areas. Floor areas specified are gross floor areas measured from the exterior surface of the outside walls. These areas include the floor areas taken up by outside walls, interior partitions, stairs, toilets, halls and corridors, enclosed walks, mechanical, electrical and electronic equipment rooms (when incorporated within or attached to structures), and covered shipping and receiving platforms. Also included in the gross floor area, but computed at one-half the actual floor area, are all covered open porches, covered but not enclosed passageways and walks, and uncovered shipping and receiving platforms. (Half-space is calculated as full space in the Army Standard).

Staffing: Useful facility design parameters for staff parking (calculated at 120% of maximum shift), plumbing, restrooms, HVAC, lockers, etc...

251-500 PN     59 Persons, 35 Person Maximum Shift  
501-800 PN     90 Persons, 50 Person Maximum Shift  
801-1300 PN    107 Persons, 54 Person Maximum Shift

Exterior Construction: Use sustainable, low maintenance finish materials.

Landscaping: Provide materials natural to the area to limit irrigation and maintenance.

Utilities: Use underground utility distribution lines, where feasible.

Antiterrorism / Force Protection: Facility is evaluated for security requirements IAW UFC 4-010-01, DoD Minimum Antiterrorism Standards for Buildings, latest edition.

Compliance Threshold: The Corps of Engineers Center of Standardization (COS) provides the first line technical compliance review. The Facilities Design Team in conjunction with the COS will resolve any issues where there may be conflicting, unclear or no compliance measurement threshold. Resolution may require senior leadership guidance or amendment of the Army Standard. Only the ACSIM can approve adjustments or changes to the requirements in an Army Standard. The Army Standard is not intended to provide compliance criteria detailed in references, regulations, industry standards, or standard design.

## **The Army Standard for Permanent Party Enlisted Personnel Dining Facilities**

Reference Criteria: The designs should use latest editions of the following design criteria:

- American with Disabilities Act Accessibility Guidelines (ADAAG)
- Uniform Federal Accessibility Standards (UFAS) Federal Standard 795
- IBC – International Building Code
- AR 405-70, Utilization of Real Property
- AR 420-1, Army Facilities Management
- DA PAM 415-28, Facility Guide To Army Real Property Category Codes
- UFC 3-600-01, Design: Fire Protection Engineering for Facilities
- UFC 4-010-01, DoD Minimum Antiterrorism Standards for Buildings
- UFC 4-023-03, Security Engineering: Design to Resist Progressive Collapse
- ETL 1110-3-491, Sustainable Design for Military Facilities
- USAISEC Technical Guide for Installation Information Infrastructure Architecture (I3A)
- ANSI/TIA/EIA-568-B Commercial Building Telecommunications Cabling Standard
- ANSI/TIA/EIA-569-B Commercial Building Standard for Telecommunications Pathways and Spaces