



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

FEB 15 2012

MEMORANDUM FOR

Commander, United States Army Corps of Engineers (CEMP), 441 G Street NW,  
Washington, DC 20314  
Commander, Installation Management Command, 2405 Gun Shed Road, Fort Sam  
Houston, TX 78234

SUBJECT: Revised Army Standard for Permanent Party Enlisted Personnel Dining  
Facilities (EPDF)

1. The enclosed revision to the Army Standard for EPDF supersedes EPDF standards signed on 16 Oct 09. 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.
2. The Army Standard is mandatory for Military Construction, Army projects in the FY14 program and beyond. Designs based on the Army Standard and the Army Standard Design Criteria will be developed consistent with MILCON Business Process.
3. Installation Status Report-Infrastructure and Real Property Planning and Analysis System methodologies will be updated to reflect the revised standard in coordination with the POCs listed below.
4. EPDF Facilities Design Team (FDT) co-chairs are: Mr. William M. King, DCS G-4, DALO-SUF, [william.m.king1.civ@mail.mil](mailto:william.m.king1.civ@mail.mil), 703-614-0875; and Mr. Charles J. Huffman, OACSIM, DAIM-ISH, [charles.j.huffman.civ@mail.mil](mailto:charles.j.huffman.civ@mail.mil), 571-256-9744. The EPDF USACE Center of Standardization FDT representatives are: Mr. Terry L. DeGlandon, CENAO-TS, [terry.l.deglandon@usace.army.mil](mailto:terry.l.deglandon@usace.army.mil), and Mr. David A. Gary, CENAO-TS, [david.a.gary@usace.army.mil](mailto:david.a.gary@usace.army.mil), 757-201-7519.

Encl  
As

MICHAEL FERRITER  
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: Small (500PP): 400-660; Medium (800PP): 661-1056; Large (1300PP): 1057-1716 personnel. Functionally, the Dining Facility consists of a Patron Dining Area, a Food Service Area, a Kitchen, Food Storage, Dishwashing 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.
- The Army Standard is mandatory for all construction projects effective in FY14 and beyond.
- 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.

### **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.
- 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><u>Dining Facility:</u> Includes Dining, Kitchen, Storage, Attached Canopies and Loading Dock in Gross Square Footage (GSF) limits listed below.</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%;">Small</td> <td style="width: 45%;">400 - 660 PN</td> <td style="width: 40%;">17,500 GSF</td> </tr> <tr> <td></td> <td>With Field Feeding:</td> <td>17,750 GSF</td> </tr> <tr> <td></td> <td>With Carry Out:</td> <td>18,640 GSF</td> </tr> <tr> <td></td> <td>With Field Feeding &amp; Carry Out:</td> <td>18,890 GSF</td> </tr> <tr> <td>Medium</td> <td>661 – 1056 PN</td> <td>18,900 GSF</td> </tr> <tr> <td></td> <td>With Field Feeding:</td> <td>19,150 GSF</td> </tr> <tr> <td></td> <td>With Carry Out:</td> <td>20,040 GSF</td> </tr> <tr> <td></td> <td>With Field Feeding &amp; Carry Out:</td> <td>20,290 GSF</td> </tr> <tr> <td>Large</td> <td>1057 – 1716 PN</td> <td>26,600 GSF</td> </tr> <tr> <td></td> <td>With Field Feeding:</td> <td>26,970 GSF</td> </tr> <tr> <td></td> <td>With Carry Out:</td> <td>27,740 GSF</td> </tr> <tr> <td></td> <td>With Field Feeding &amp; Carry Out:</td> <td>28,100 GSF</td> </tr> </table>	Small	400 - 660 PN	17,500 GSF		With Field Feeding:	17,750 GSF		With Carry Out:	18,640 GSF		With Field Feeding & Carry Out:	18,890 GSF	Medium	661 – 1056 PN	18,900 GSF		With Field Feeding:	19,150 GSF		With Carry Out:	20,040 GSF		With Field Feeding & Carry Out:	20,290 GSF	Large	1057 – 1716 PN	26,600 GSF		With Field Feeding:	26,970 GSF		With Carry Out:	27,740 GSF		With Field Feeding & Carry Out:	28,100 GSF
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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	Administrative areas, restrooms, including approach to public entrance shall comply with Architectural Barriers Act (ABA). While kitchen and serving equipment shall not be required to be accessible, the pathways through these equipment and serving areas shall be accessible.																																				
Patron Seating Requirements	<p><u>Patron Seating Minimum Requirements:</u></p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%;">Small</td> <td style="width: 45%;">220 Seats</td> </tr> <tr> <td>Medium</td> <td>352 Seats</td> </tr> <tr> <td>Large</td> <td>572 Seats</td> </tr> </table>	Small	220 Seats	Medium	352 Seats	Large	572 Seats																														
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Private Operated Vehicle (POV) Parking / Service Deliveries	<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 and Architectural Barriers Act Accessibility Guidelines</li> <li>• Provide sufficient access for turnaround/backing space for tractor trailer (WB-62) traffic for food service deliveries.</li> </ul> <p><u>Patron Parking Minimum Requirements:</u></p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%;">Small</td> <td style="width: 45%;">40 Spaces</td> </tr> <tr> <td>Medium</td> <td>64 Spaces</td> </tr> <tr> <td>Large</td> <td>104 Spaces</td> </tr> </table>	Small	40 Spaces	Medium	64 Spaces	Large	104 Spaces																														
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## The Army Standard for Permanent Party Enlisted Personnel Dining Facilities

<p>Private Operated Vehicle (POV) Parking / Service Deliveries (Continued)</p>	<p><u>Staff Parking Minimum Requirements:</u></p> <table style="margin-left: 20px;"> <tr> <td>Small</td> <td>42 Spaces</td> </tr> <tr> <td>Medium</td> <td>60 Spaces</td> </tr> <tr> <td>Large</td> <td>65 Spaces</td> </tr> </table>	Small	42 Spaces	Medium	60 Spaces	Large	65 Spaces
Small	42 Spaces						
Medium	60 Spaces						
Large	65 Spaces						
<p>Entrances / Exits</p>	<ul style="list-style-type: none"> <li>• Provide hand wash stations immediately inside the entrances.</li> <li>• Provide direct access from dish drop-off to facility exits.</li> <li>• Provide lighted, weather resistant menu display case minimum of 54" x 24" at the entry door(s).</li> </ul>						
<p>PROGRAMMING OPTION 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 space for hot and cold beverage preparation, an icemaker, and 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-62 trailer) with one dock leveler at 46 inches above grade. A ramp and stair shall provide access from dock to dumpster/trash area. A can wash area shall be accessible from 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>						
<p>Dining Areas</p>	<ul style="list-style-type: none"> <li>• Provide 15 NSF for each patron</li> <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>						

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

Remote Beverage Room	<ul style="list-style-type: none"> <li>• Room shall be air conditioned.</li> <li>• Provide hot and cold water connections.</li> <li>• One 8" empty conduit with pull string shall be provided from remote beverage room to each beverage station in the facility.</li> <li>• Provide one quad power receptacle on each wall.</li> <li>• Provide space and utility connections for 2 ice makers. Ice makers shall have a trough drain.</li> </ul>						
Serving	All tray slides shall accommodate a 14" deep tray full depth.						
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 accessible restrooms 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>Small</td> <td>44 Lockers</td> </tr> <tr> <td>Medium</td> <td>60 Lockers</td> </tr> <tr> <td>Large</td> <td>64 Lockers</td> </tr> </table>	Small	44 Lockers	Medium	60 Lockers	Large	64 Lockers
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Janitor Closets	Provide floor mounted stainless steel mop sink minimum 33" x 25" x 10" high; service faucet; mop hangar; hose & bracket; one minimum 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, or provide a hard ceiling.</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 to doors and walls or other protective feature to prevent wall and door damage from mobile racks.</li> </ul>						
Non Food Storage / Paper Storage	Provide bumpers or other protective feature to prevent wall and door damage from mobile racks.						

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

<p>PROGRAMMING OPTION</p> <p>Meal Replacement Area/Carry Out</p>	<ul style="list-style-type: none"> <li>• Provide power, data, and mounting brackets for two minimum 50" 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 and shall meet all clearances as required by equipment manufacturer. A minimum of 3 feet clearance on the sides are 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. Space shall be maintained at minimum 50 degrees Fahrenheit.</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 two front loaded trash dumpsters, a front loaded recycling dumpster, a front loaded cardboard dumpster, two grease recycling barrels, and underground grease interceptor.</li> <li>• Provide freeze proof 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 concrete pavement to withstand tractor trailer traffic and truck maneuvering and ensure proper drainage.</li> <li>• Loading dock shall accommodate a minimum of two truck delivery spaces.</li> </ul>
<p>Outdoor Receiving Platform</p>	<ul style="list-style-type: none"> <li>• Receiving platform shall be elevated 46 inches 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, and bumpers and truck restraints shall be provided at all the commercial vehicle receiving platforms. Platform must be sloped at a one percent pitch away from the building. Platform surface shall have a broom finish.</li> </ul>

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

<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 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 and ANSI/TIA/EIA-569-B.</li> <li>• Data outlets will be provided per the I3A 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>

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

Cable Television (CATV)	Provide a cable television system with structural support, mounting bracket, electric, and CATV jack in each TV location. Each mounting bracket shall be suitable for a minimum 50" flat panel television.						
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, janitors closets 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 Only doors and Mechanical/Electrical Rooms 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 an outside 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; border: none;"> <tr> <td>Small</td> <td>2,000 gallons</td> </tr> <tr> <td>Medium</td> <td>3,000 gallons</td> </tr> <tr> <td>Large</td> <td>4,000 gallons</td> </tr> </table>	Small	2,000 gallons	Medium	3,000 gallons	Large	4,000 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>• One 8" empty conduit 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 a mechanical/electrical interlock on the 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

EPDF Programming: Programming needs to be coordinated with the latest requirements in RPLANS. Permanent Party Dining Facilities are viewed as a garrison asset in terms of planning. Placement of all current and future dining facilities is considered in master planning and project planning. Project site needs to be coordinated with transportation systems, location of barracks, training and work facilities. The area served by a permanent party dining facility should be within a 1 mile radius or a 15 minute walk. ACES, COS, and Garrison Food Service Manager participate in programming and charrettes for all DFACs.

Permanent Party dining facilities design population is sized using a percentage of the assigned permanent party barrack spaces. The ratio could change in RPLANS therefore it is important to verify the latest requirements. The ratio was 50% when the Army Standard was approved. Example: 1000 permanent party barracks spaces \* 0.5 = 500 dining facility food patrons. In this case, the calculation indicates patrons are within the range of a Small dining facility feeding requirements. However, nearby dining facility utilization rates (within a 1 mile radius) need to be considered during programming to determine whether a new dining facility is required or requirements could be absorbed by existing dining facilities on the garrison.

The optimum design population (number of persons served per meal per day) for each facility is Small (500 persons), Medium (800 persons), and Large (1300 persons). The programming range for Small, Medium, and Large DFACs should be based on a starting population equal to approximately 80% of the optimum population and ending at approximately 80% of the next size facility. Programming ranges are Small (400-660 persons), Medium (661-1056 persons), and Large (1057-1716 persons). This assures DFACs are always sized above the 65% of optimum design population which is required by AR 30-22, The Army Food Program as a minimum average attendance. Feeding requirements less than the smallest or greater than the largest programming range would require an alternative feed procedure such as sharing another facility, a custom facility or adding an additional facility.

EPDF Size Selection: There are several factors while sizing a new dining facility. These factors include the proposed geographic location, number of patrons, patron travel distance, adjacent dining facilities, and other food service establishments.

<u>Population to be Served</u>	<u>Size</u>	<u>Design Capacity</u>
400 – 660	Small	500 Persons
661 – 1056	Medium	800 Persons
1057 – 1716	Large	1300 Persons

For populations smaller than 400, adjacent dining facilities are to be considered. If there are no suitable locations for populations less than 400, a waiver to this Army Standard is required if the dining facility programmed does not meet mandatory requirements set forth in this document. The programming review of a custom design smaller dining facility size includes coordination with ACES, the Facility Design Team (FDT), the Garrison Food Service Manager, and the COS to ensure all functional criteria is met.

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

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.

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

- American with Disabilities Act and Architectural Barriers Act Accessibility Guidelines
- AR 30-22, The Army Food Program
- AR 405-70, Utilization of Real Property
- AR 420-1, Army Facilities Management
- ASHRAE 189.1 Standard for the Design of High-Performance Green Buildings
- DA PAM 415-28, Facility Guide To Army Real Property Category Codes
- TB MED 530, Technical Bulletin, Occupational and Environmental Health Food Sanitation
- UFC 1-200-01, General Building Requirements
- 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