

## KITCHEN AREA A, B, AND C



Unit OICs will ensure they conduct a walkthrough of the Site prior to its use to identify Safety hazards such as tripping hazards, debris, wild life or other units occupying the area. Report any Safety issues to Range Control for corrective action. Unit OICs must remain cognizant of weather conditions and ensure they constantly update their risk assessment when extreme temperatures are prevalent. There are power hookups at the kitchen areas. Kitchen areas must be requested using Range Facility Management Support System (*RFMSS*) no later than 90 days in advance.

### USES:

1. Tactical Operations Center (TOC)
2. Field Food Operations
3. Informal Training Briefings
4. Bivouac

**DO NOT use for tactical training exercise!**