

## **Airmen Dining Halls (Detached). FAC: 7220**

CATCODE:

722351 OPR:

AF/A1S

OCR: AFSVA, MAJCOM/A1S

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### **1.1. Description.**

1.1.1. **Receipt and Issue Area.** The receipt and issue area includes refrigeration and dry storage space used to store perishable and semi-perishable food prior to processing or use, a receiving platform including garbage and trash areas, and an issue point. The space does not accommodate food preparation.

1.1.2. **Kitchen Area.** The kitchen area contains food preparation and support space including the kitchen proper, a dishwashing room, utensil wash, a refrigerated holding area for perishable food during processing, staff toilets and locker area, office, training room, storage room for expendables, and janitor's closet.

1.1.3. **Serving Area.** The serving area includes space for the food serving line(s) and cashier(s).

1.1.4. **Dining Room Area.** The dining room area includes patron seating, aisles, patron restrooms, a protected entrance way, office, and storage room. A patron seating plan that uses a combination of tables, chairs, and booths set in a mixture of 2-, 4-, and 6-person dining configurations should be used. This mix aids in the turnover rate and produces less dead seats. Dead seats occur in a floor plan that uses all of one type of seating (i.e., 4-person tables and most of the customers dine in groups of two, producing two dead seats at a four-person table). This seating concept is unique to each location's clientele.

1.2. **Requirements Determination.** Space requirements vary according to required serving capacity which is determined under instructions in paragraph 1.3.

1.2.1. The following categories of personnel may be included in calculating serving requirements: a) total personnel in subsistence in-kind status; b) personnel of foreign governments per agreement; c) the three-year historical average use of base dining facilities by enlisted personnel who receive Basic Allowance for Subsistence (BAS).

1.2.2. Personnel in temporary duty status, assigned officers, and civilians, while authorized to use this dining facility and pay applicable surcharges, are not included in this serving requirements calculation.

1.2.3. Valid future increases in the number of authorized patrons (a, b, and c), based on mission changes, should be considered.

1.2.4. Installations in designated isolated locations (per DFAS-DER 7010-1, *General Accounting and Finance System at Base Level*) may increase the gross area by 28 percent. Refer to DoD FMR, Volume 12, Chapter 19, *Food Service*

*Program*, as an additional source for serving space requirements. Serving requirements are given in **Table 1.1**, and space allowances are given in **Table 1.2** and **Table 1.3**.

### 1.3. Scope Determination.

1.3.1. **Computing Dining Facility Requirements:** A deficiency in dining capacity exists whenever the total serving capacity required for the installation exceeds the sum of the rated serving capacity of all existing dining facilities. The rated serving capacity of existing facilities is determined as follows:

1.3.1.1. First determine the total area of the seating area; that is, the parts of the dining room reserved for tables and chairs and divide by 1.4 m<sup>2</sup> (15 ft<sup>2</sup>) per seat. This establishes the normal seat capacity.

1.3.1.2. To determine the existing serving capacity, multiply the number of seats by the turnover rate of three customers per seat in a set meal period.

1.3.1.3. This is the turnover for the meal period, regardless of the length of the period. (**EXAMPLE:** Assume a seating area of 139 m<sup>2</sup> (1,500 ft<sup>2</sup>) and divide that by 1.4 m<sup>2</sup> (15 ft<sup>2</sup>), as explained above. The result is 100. Next, multiply this number by the turnover rate of 3. The rated capacity is determined to be 300 persons.)

1.3.1.4. To compute the total serving requirement, multiply the total E-1 to E-9 base population by the appropriate factor in **Table 1.3**. Officers, E-5s to E-9s, and civilians should not be included in the serving requirement when planning, except in overseas or remote locations where support is authorized.

1.3.2. The Air Force criteria are based on DoD space allowances. Assistance in developing dining facility designs based on Air Force criteria, including functional layouts of component areas, should be obtained from AFSVA.

1.3.3. Projects for a given serving capacity that exceed Air Force space allowances for the same capacity must be approved by AF/A4CA.

**Table 1.1. Serving Requirement Enlisted Personnel Dining Facilities<sup>1</sup>.**

Type of Mission and Operation	Percent Enlisted Personnel to be Served During Meal Period
Training	
Basic and Recruit Training	95
Mobilization and Annual Training	95
Advanced Individual Training	90
Service Schools, Recruit Reception Stations	85
Permanent Party	
Remote Locations	90
Air Installations, Support Units	70
Personnel Transfer and Overseas Processing Centers	50
Confinement <sup>2</sup>	110

NOTES:	
Type of Mission and Operation	Percent Enlisted Personnel to be Served During Meal Period
<p>1. Serving Requirement. The maximum number of enlisted personnel to be served during a meal period should be determined by multiplying the normal unaccompanied Enlisted personnel housing capacity by the appropriate percentage(s) provided above. However, enlisted personnel on separate rations should not be included in the serving requirement when planning new dining facilities. Officers and civilians should 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.</p> <p>2. The percentage of 110 should be applied against the maximum facility capacity for administrative, confinement, and security personnel, to determine the serving requirement.</p>	

**Table 1.2. Space Allowances for Enlisted Personnel Dining Facilities (Detached).**

Serving Requirement - Number of Enlisted Personnel to be Served	Gross Area Not Including Mechanical <sup>1</sup>		Mechanical Area Gross <sup>2</sup>		Total Gross Area	
	m <sup>2</sup>	ft <sup>2</sup>	m <sup>2</sup>	ft <sup>2</sup>	m <sup>2</sup>	ft <sup>2</sup>
81 to 150	492	5,300	93	1,000	585	6,300
151 to 400	827	8,900	102	1,100	929	10,000
401 to 650	1,200	12,900	102	1,100	1,302	14,000
651 to 1,000	1,600	17,200	112	1,200	1,712	18,400

NOTES:  
1. Building Gross Area except mechanical and vestibule entries.  
2. Mechanical Room and vestibule entries gross area.

**Table 1.3. Space Allowances for Generic Flight Line Dining Facility.**

Serving Requirement - Number of Enlisted Personnel to be Served	Gross Area Not Including Mechanical <sup>1</sup>		Mechanical Room Gross Area <sup>2</sup>		Total Gross Area	
	m <sup>2</sup>	ft <sup>2</sup>	m <sup>2</sup>	ft <sup>2</sup>	m <sup>2</sup>	ft <sup>2</sup>
80 to 151 <sup>3</sup>	716	7,700	93	1,000	809	8,700
151 to 250	See Note 4					

NOTES:  
1. Building gross area except mechanical and vestibule entries.  
2. Mechanical Room and vestibule entries gross area.  
3. Consists of a standard 80 to 151-person dining facility shown in Table 7.4, plus 223 m<sup>2</sup> (2,400 ft<sup>2</sup>) for a carry out flight kitchen.  
4. To achieve 151 to 250-person capacity, add more seating space to the 80 to 151-person dining facility generic kitchen.