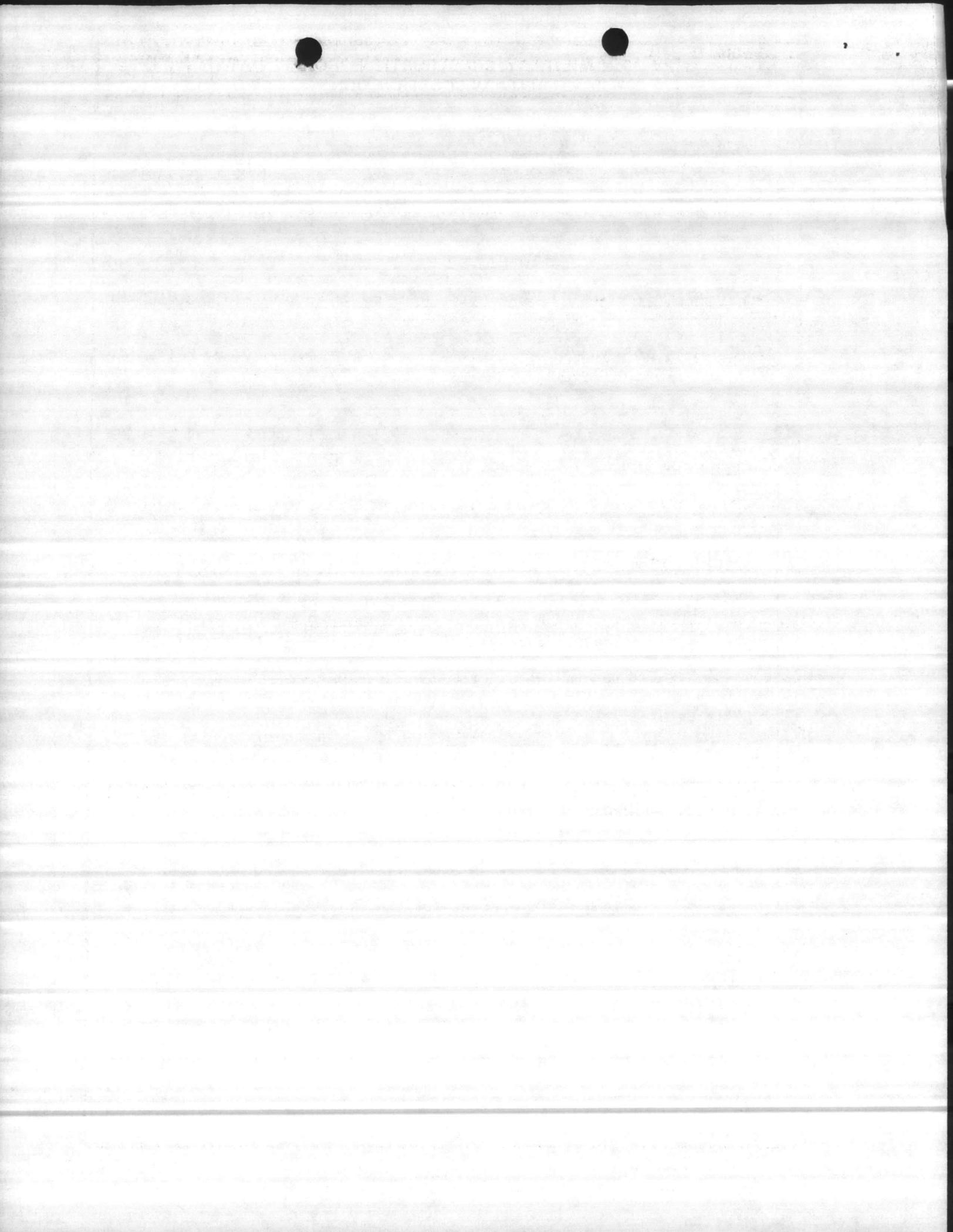
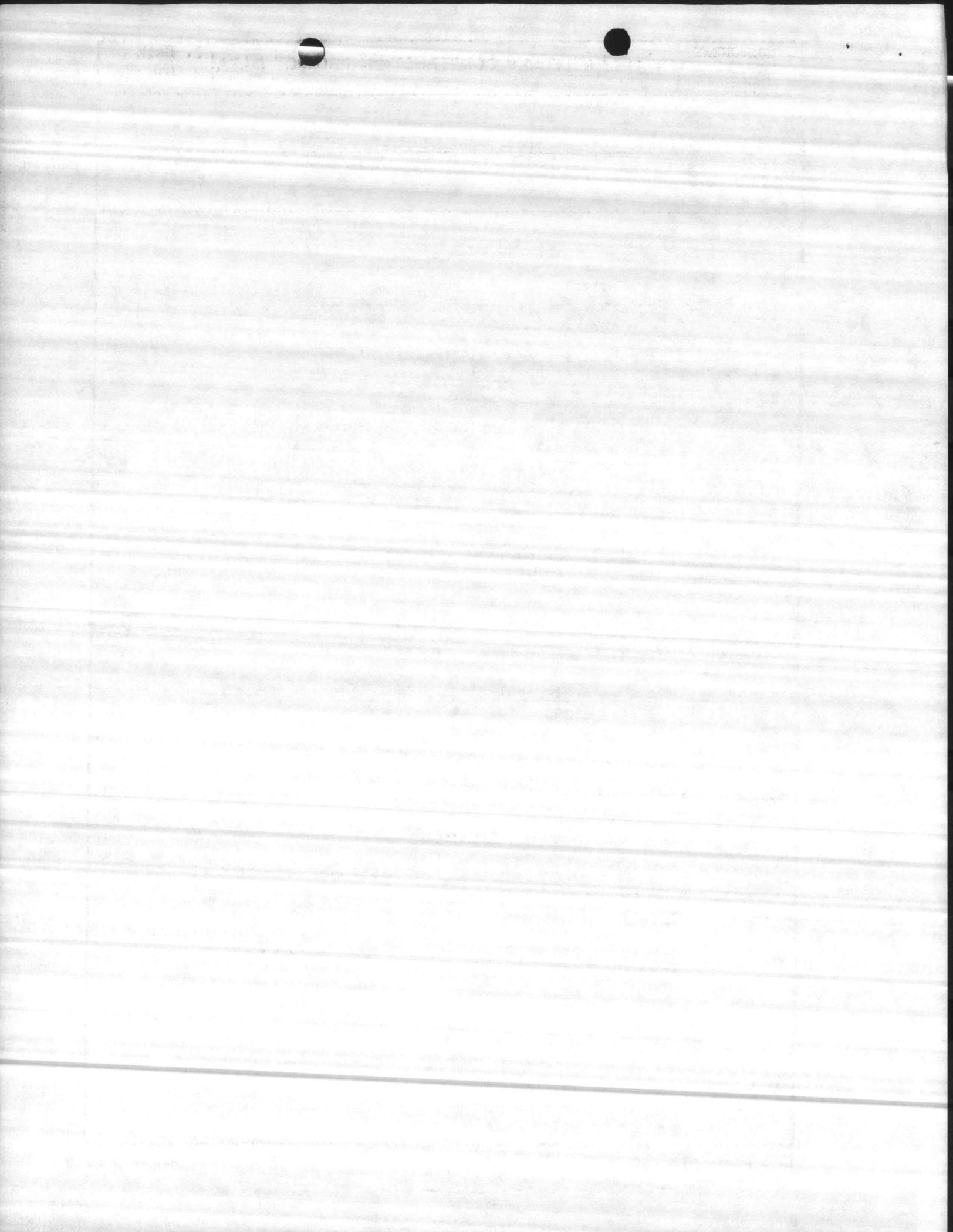


1. COMPONENT NAVY		FY 19 <u>87</u> MILITARY CONSTRUCTION PROJECT DATA			2. DATE 1 Mar 85	
3. INSTALLATION AND LOCATION MARINE CORPS BASE, CAMP LEJEUNE, NC 28542				4. PROJECT TITLE MESS HALL		
5. PROGRAM ELEMENT		6. CATEGORY CODE 722-10	7. PROJECT NUMBER P-663		8. PROJECT COST (\$000) 5,400	
9. COST ESTIMATES						
ITEM		U/M	QUANTITY	UNIT COST	COST (\$000)	
MESS HALL		SF	31,000	129.39	4,011	
Building		SF	31,000	85.00	(2,635)	
Built-In Equipment		LS	-	-	(1,376)	
SUPPORTING FACILITIES		LS	-	-	908	
Special Construction Features		LS	-	-	(175)	
Utilities		LS	-	-	(400)	
Roads, Parking, Sidewalks		LS	-	-	(250)	
Site Improvements		LS	-	-	( 83)	
SUBTOTAL		LS	-	-	4,919	
CONTINGENCY - 5%		LS	-	-	245	
TOTAL CONTRACT COST		LS	-	-	5,164	
SUPERVISION, INSPECTION & OVERHEAD 5.5%		LS	-	-	284	
TOTAL REQUEST		LS	-	-	5,448	
TOTAL REQUEST ROUNDED		LS	-	-	5,400	
EQUIPMENT PROVIDED FROM OTHER APPROPRIATIONS		-	-	NonAdd	0	
10. DESCRIPTION OF PROPOSED CONSTRUCTION Construct a Consolidated Mess Hall in the Montford Point Area. Include pile and reinforced concrete foundation, masonry walls, open web steel joist and built up roof. Facility includes: dining space, kitchen, dishwashing, food storage and food preparation areas, toilet, locker, and mechanical equipment space. Parking, roads, sidewalks, and utilities are included.						
11. REQUIREMENTS: <u>31,000 SF</u> Adequate: <u>23, 734 SF</u> Substandard: <u>12,908 SF</u> REQUIREMENT: The Marine Corps Service Support Schools (MCSSS) and the Navy Field Medical School are located at Camp Johnson, an isolated camp at the North border of Camp Lejeune. The formal schools there are Mechanics School, Staff NCO School, Driver Training School, Personnel Administrative School, Food Services School, other Administrative Schools and a Navy Field Medical School. The enlisted student load is 2,213 personnel with an enlisted permanent party (Staff) of 305 personnel. The space requirement for that load is 31,000 SF. CURRENT SITUATION: Messing is ongoing in two facilities, M-424, a 23,734 SF WWII designed facility where all 3 daily meals are served; and M-202 an Applied Instruction Facility where the noon meal is transported to feed personnel in this remote area. The main mess hall is overcrowded and overtaxed with prolonged feeding times. IMPACT IF NOT PROVIDED: Prolonged feeding times will continue, cutting into valuable training time and the transporting of meals to the "200" area will continue to be an expensive burden.						



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<u>SPECIAL CONSIDERATIONS</u>			
1. <u>Pollution Prevention, Abatement, and Control:</u> This project will not cause additional air or water pollution.			
2. <u>Flood Hazard Evaluation:</u> Requirements of Executive Order No. 11296 (Flood Hazards) are not applicable.			
3. <u>Environmental Impact:</u> The project Environmental Impact Assessment will be made, reviewed, and where required, the design concepts will be given consideration to eliminating adverse environmental effects consistent with applicable directives.			
4. <u>Fallout Shelter Construction:</u> Fallout shelter protection is not incorporated in this project.			
5. <u>Design for Accessibility of Physically Handicapped Personnel:</u> Provisions for physically handicapped personnel are not required in this project.			
6. <u>Use of Air Conditioning:</u> Ceiling "U" factors will be made to conform with DOD 4270.1-M.			
7. <u>Preservation of Historical Sites and Structures:</u> This project does not directly or indirectly affect a district, site, building, structure, object or setting which is listed in the National Register or otherwise possesses a significant quality of American history.			
8. <u>"New Start" Criteria for Commerical or Industrial Activities Program (OMB Circular A-76):</u> Not Applicable.			



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FACILITY STUDY

1. Project: Provide a new centrally located, consolidated Mess Hall with a fast food service area for the Marine Corps Service Support Schools and the Navy Field Medical School in Montford Point.

2. Current and Planned Future Workload With Regard to this Project: This facility will be utilized 18 hours per day, seven days a week. The duration of need is indefinite. This 31,000 SF Mess Hall will accommodate present and future planned requirements at Montford Point.

3. Description of Proposed Construction:

a. Type of Construction: Reinforced concrete foundation on piling, masonry walls, concrete floors with quarry tile surface in kitchen, service, food preparation and storage areas, terazzo surface in dining area, plastic coated walls, built-up roof over insulation, exterior wash and cleaning facilities, loading docks, POV parking, roads and sidewalks.

b. Replacement: Existing building scheduled to be vacated upon completion of this project will be converted to the following:

- |       |   |
|-------|---|
| M-424 | Food Service School   |
| M-202 | Applied Instruction Facility<br>("Dragon Wagon" Mechanics School) |

These conversions to be accomplished by construction projects to be initiated at a later date.

c. Description of Work to be Done:

(1) Primary Facility: Construct a new Mess Hall for all personnel at Montford Point.

(2) Energy Conservation: This project will utilize energy efficient equipment and building orientation for maximum energy conservation.

(3) Collateral Equipment: See pages 2 through 7.



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CHAPTER I

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SECTION II

SECTION III

SECTION IV

SECTION V

SECTION VI

SECTION VII

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SECTION IX

SECTION X

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UNIVERSITY OF CALIFORNIA

PROJECT

NO.

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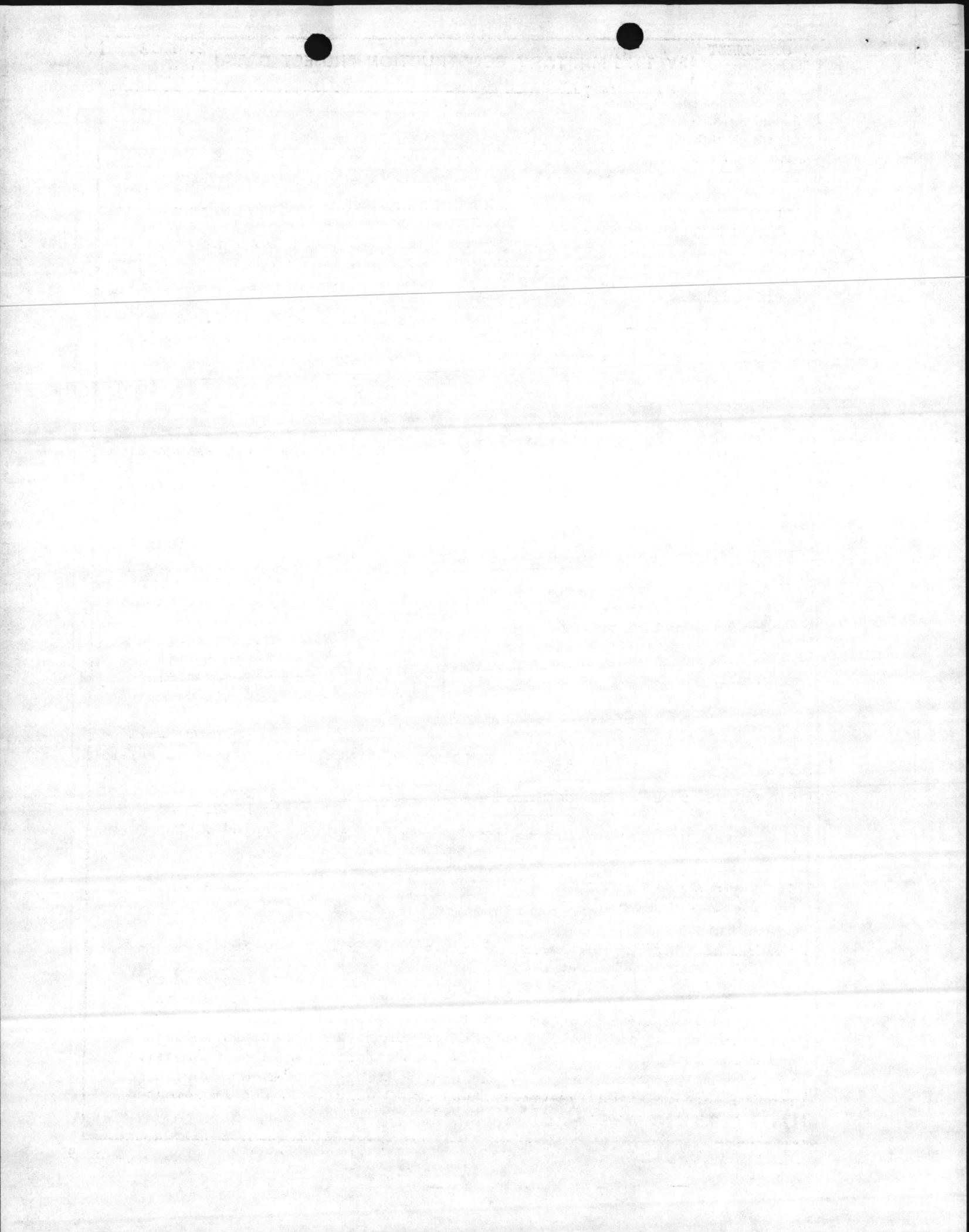
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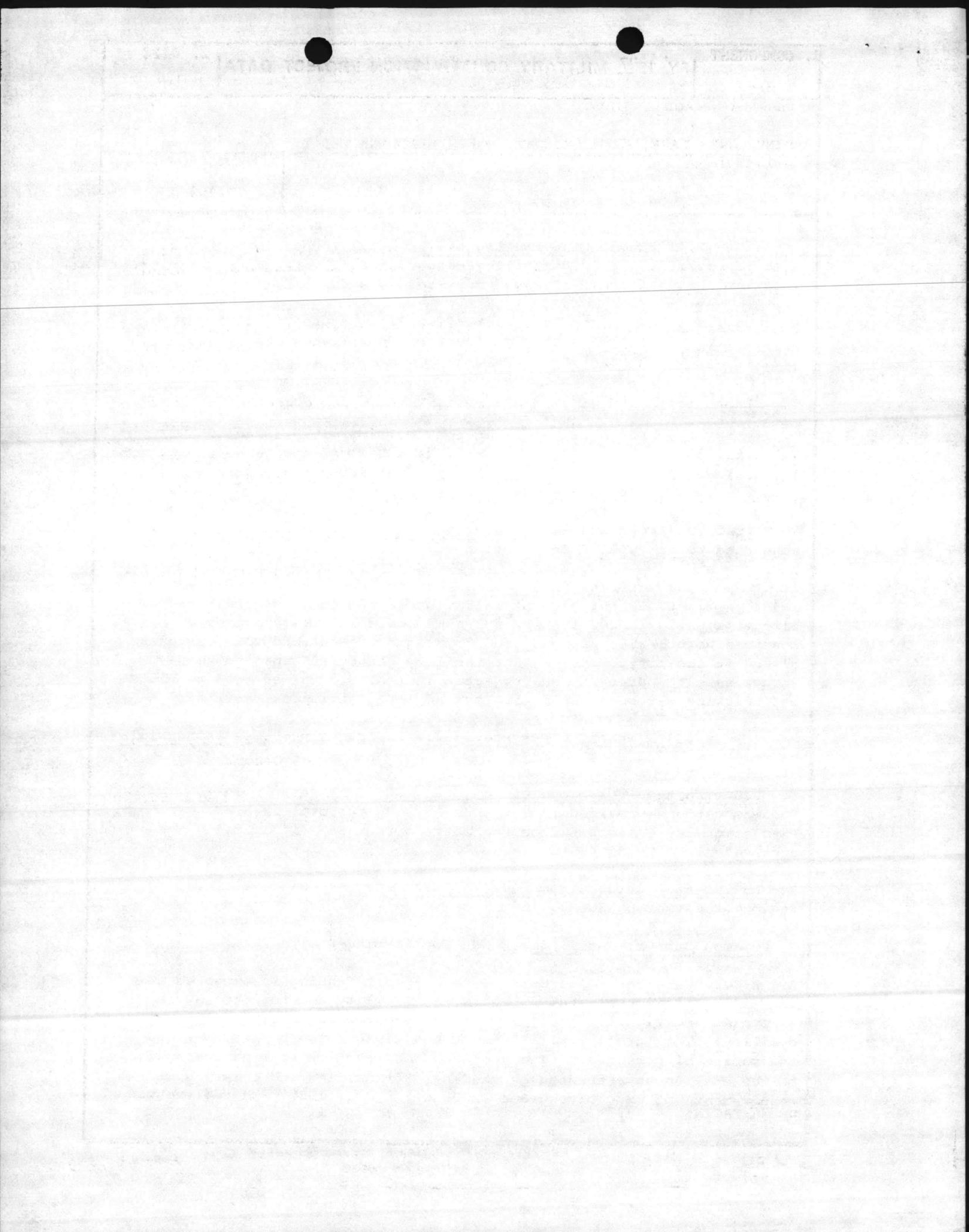


STANDARD FORM NO. 64 (REV. 5-22-64)

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<u>SHORT ORDER SERVING LINE</u>						
7320-00-938-8405 Atlas-I	Tray Dispenser	2	Ea	312	624	
Side Serving	Cold Pan Unit	1	Ea	2,500	2,500	
Model 1FW-69 (Glo-Ray)	Food Warming Unit (fry dump)	1	Ea	210	210	
Model 7320-01-046-2778	Food Warmer	2	Ea	260	260	
Hobart	Silverware Dispenser	1	Ea	391	391	
Model DK-40 Hobart	Deep Fat Fryer	2	Ea	1,800	3,600	
Model CG-59 7320-00-927-7463	Griddle w/stand	1	Ea	2,524	2,524	
Progressive	Food Prep Table, 6 feet	1	Ea	360	360	
Model RPT-5	Pass-thru/Counter Display Case	1	Ea	1,470	1,470	
<u>DINING ROOM R6</u>						
Jet Spray Model JT30 7320-00-205-2098	Beverage Dispenser	2	Ea	775	1,550	
Atlas Metal Ind.	Cup & Glass Dispensers	4	Ea	230	920	
	Ice Cream Dispenser	1	Ea	2,360	2,360	
<u>DINING ROOM R8</u>						
Jet Spray Model JT30 Atlas Metal Ind. 7320-00-205-2098	Beverage Dispenser	1	Ea	650	650	
	Ice Cream Dispenser	1	Ea	2,360	2,360	
	Glass & Cup Dispenser	2	Ea	230	460	
TOTAL EXPENSE ITEMS:				81,820		
TOTAL INVESTMENT ITEMS:				242,670		



1. COMPONENT NAVY	FY 19 <sup>87</sup> MILITARY CONSTRUCTION PROJECT DATA	2. DATE 1 Mar 85
3. INSTALLATION AND LOCATION MARINE CORPS BASE, CAMP LEJEUNE, NORTH CAROLINA 28542		
4. PROJECT TITLE MESS HALL	5. PROJECT NUMBER P-663	
<p>(4) <u>Supporting Facilities:</u> Special foundation, piling, site improvements, provide utility connections, POV parking, exterior wash and cleaning area, leading ramp, roads, sidewalks.</p> <p>4. <u>Cost Estimate:</u> Area Cost Factor for Camp Lejeune is 0.95. Cost Data derived from a Military Construction Cost Review Guide, FY-84 (DoD 4270.1-CG), and escalated to April FY-87.</p> <p>5. <u>Justification for Project and For Scope of Project.</u></p> <p>(1) <u>Project:</u> The proposed facility will replace 2 WWII Battalion sized Mess Halls. The main Mess Hall is not large enough for the assigned loading at Montford Point. The subordinate Mess Hall, now used for noon meals in a remote area of Montford Point, is supplied by truck from the main mess hall. The main mess hall, M-424, will be converted to a Food Services School and the other, M-202 will be converted to an Applied Instruction Building.</p> <p>(2) <u>Current Situation:</u> Messing services are provided in M-424, a 23,700 SF building of WWII vintage designed as a battalion size mess hall. M-202 is used for noon meals in a remote area of Montford Point. The planned troop strength of Montford Point rates a 31,000 SF facility. The present facility cannot be expanded to accommodate the present and projected increases. Phased food servings and trucking may be avoided with the advent of this new facility.</p> <p>(3) <u>Impact If Not Provided:</u> Prolonged phased messing will be required.</p> <p>b. <u>Justification For Scope of Project:</u> Scope is based upon recommendations provided in NAVFAC P-80, and approval by HQMC. Population served is based on the most current FSR (1 Jan 84). The approved scope is 31,000 SF.</p> <p>6. <u>Equipment Provided from Other Appropriations:</u> See Collateral Equipment paragraph 3C(3).</p> <p>7. <u>Common Support Facilities.</u> Not applicable.</p> <p>8. <u>Effect On Other Resources:</u> O&amp;MMC support funding is expected to increase approximately 20% for this new facility due to increase in size. No additional personnel will be required to operate this facility. This project will enhance and improve the health, welfare and morale of personnel. The proposed construction will be responsive to the challenges presented by the energy situation and comply with the requirements of Executive Order 12003 of 20 July 1977, and implemented by NAVFACINST 4100.5A.</p>		



1. COMPONENT NAVY	FY 1987 MILITARY CONSTRUCTION PROJECT DATA	2. DATE 1 Mar 85
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3. INSTALLATION AND LOCATION  
MARINE CORPS BASE, CAMP LEJEUNE, NORTH CAROLINA 28542

4. PROJECT TITLE MESS HALL	5. PROJECT NUMBER P-663
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9. Siting of the Project: This facility will be located in the "400" area of Montford Point. The site is compatible with the Camp Lejeune Master Plan. See enclosure (1).

10. Other Graphic Presentations: Finite descriptions and graphics are now being developed in the on-going update of the Camp Lejeune Master Plan. It will be presented at HQMC in March 1985.

11. Economic Analysis: The economic alternatives of components and design will be evaluated during the Value Engineering phase of design.

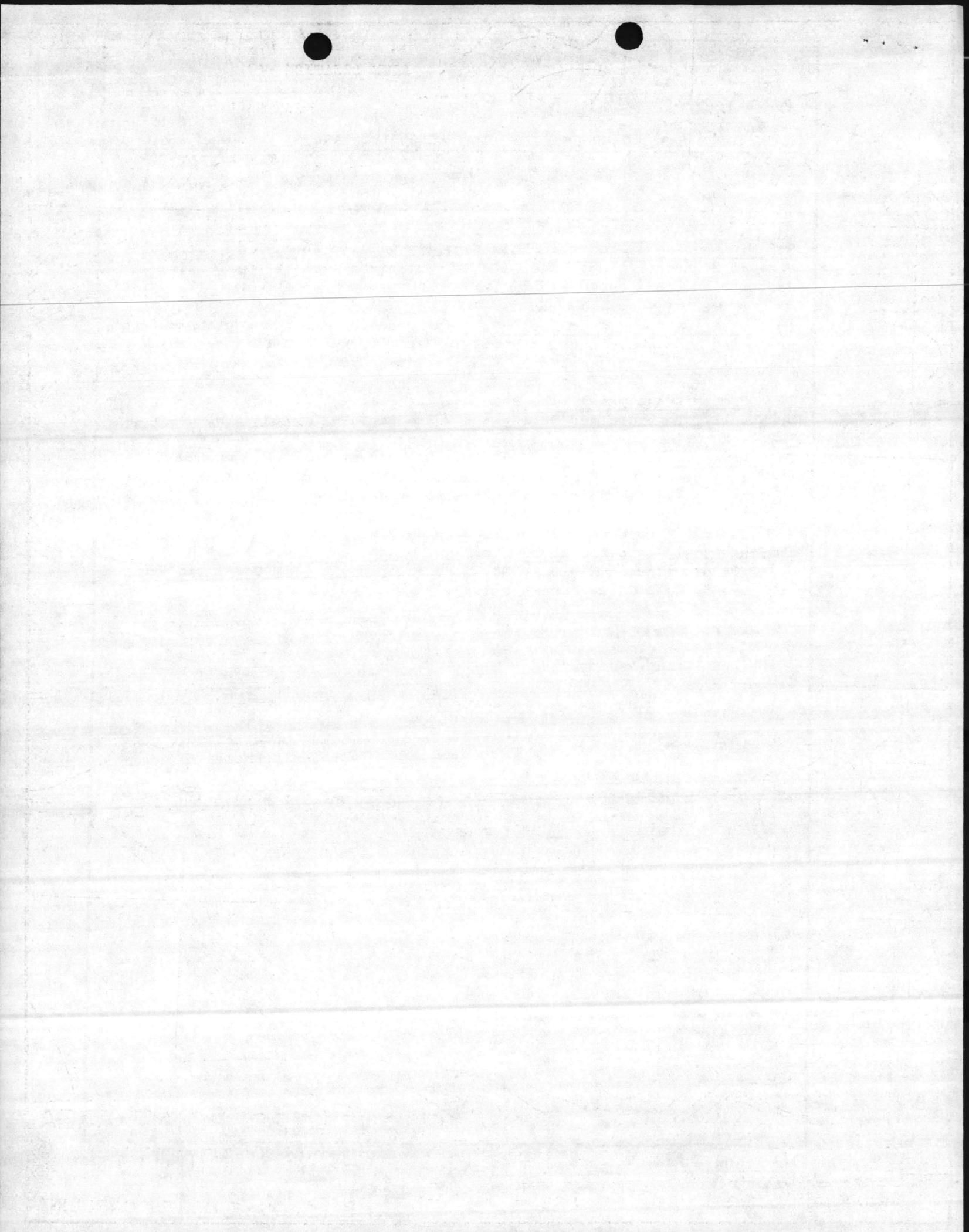
12. Environmental Impact: The local EIA Review Board has reviewed this project and has determined that there will be no significant environmental impact nor is it a controversial issue.

13. Quantitative Data: These requirements were derived from Base loading provided in the FSR. The requirement quantity was based on criteria provided in NAVFAC P-80. The quantity is 31,000 SF. It was approved by HQMC on 1 September 1983.

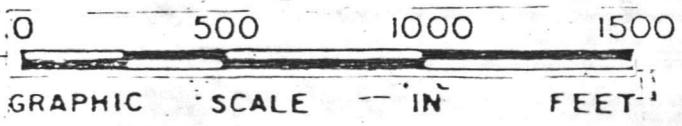
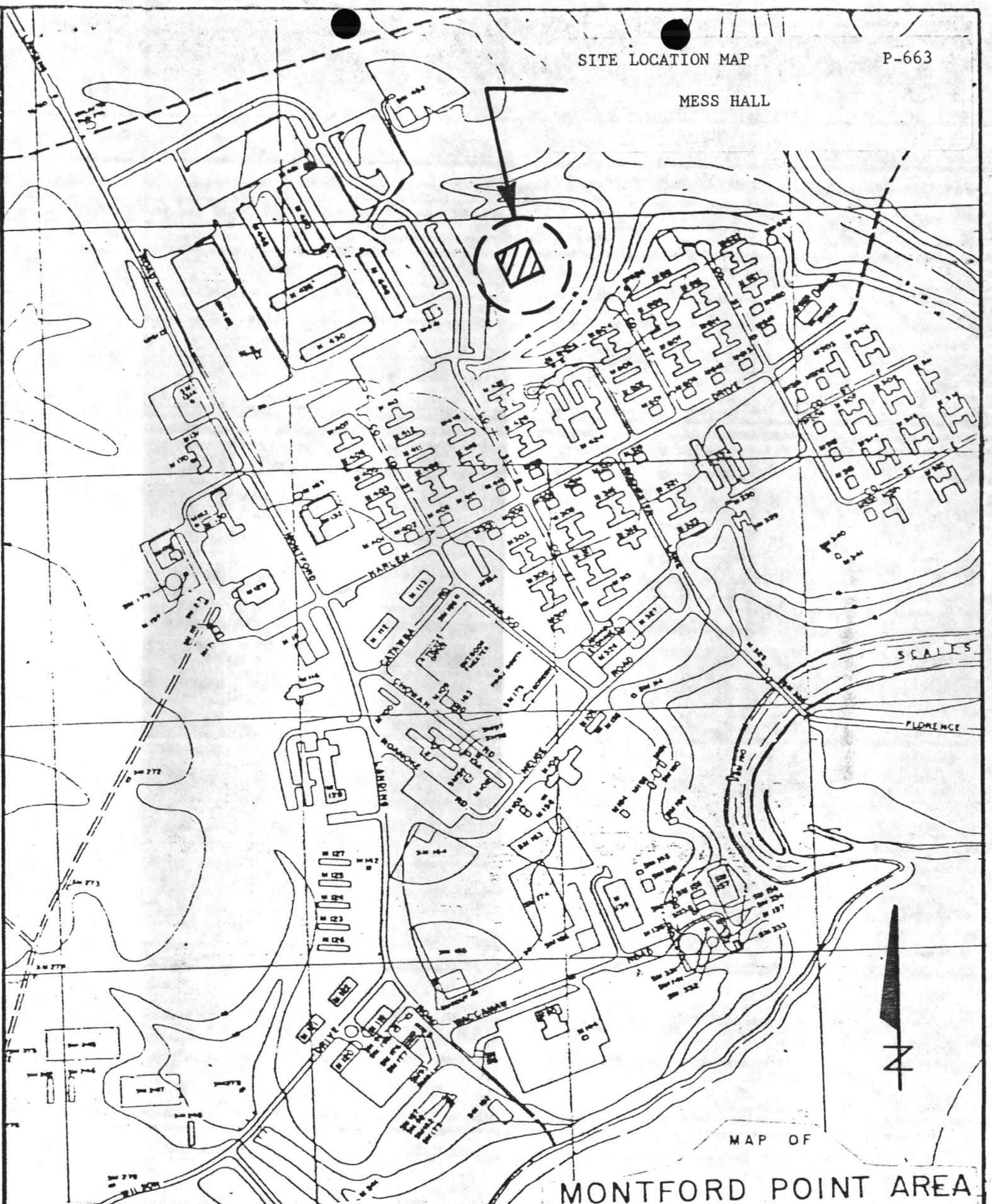
a. Requirement: 31,000 SF

b. Existing Assets:

<u>Building</u>	<u>Capacity (PN)</u>	<u>Remarks</u>
M-424	720	To be converted to a Food Service School
M-202	N/A	Used for noon meals for PA School

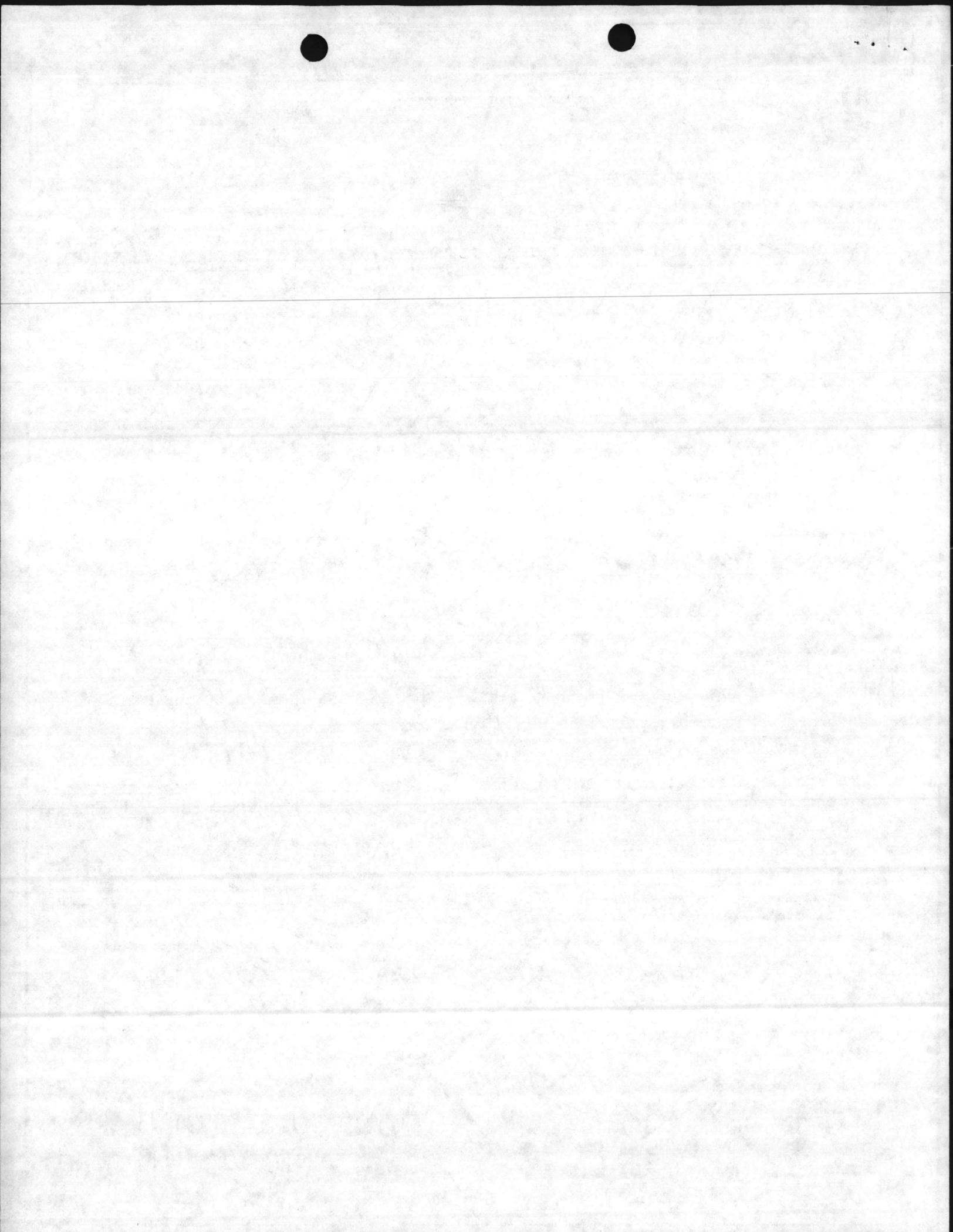


MESS HALL



MAP OF  
MONTFORD POINT AREA  
AND VICINITY

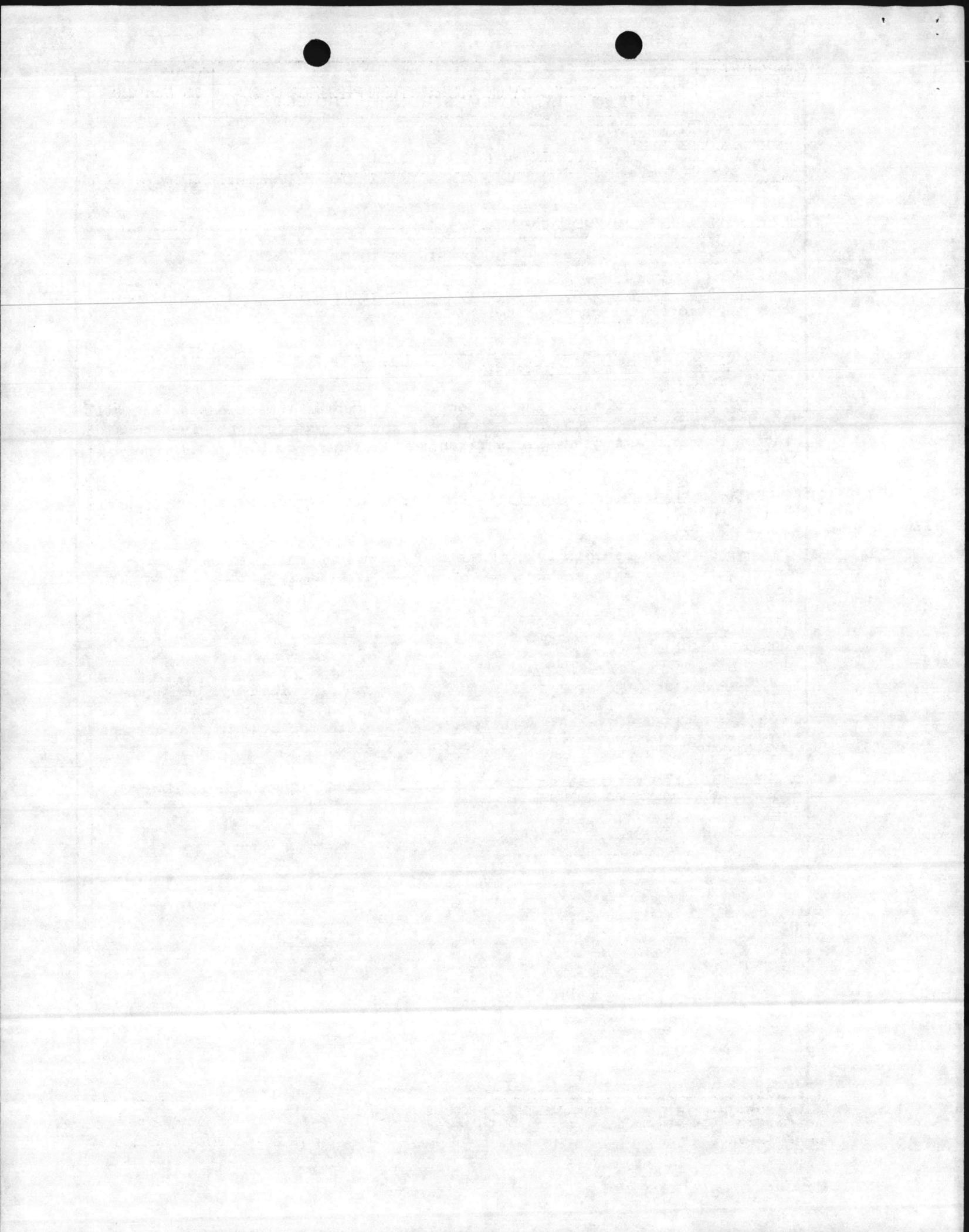
CAMP LEJEUNE, NORTH CAROLINA



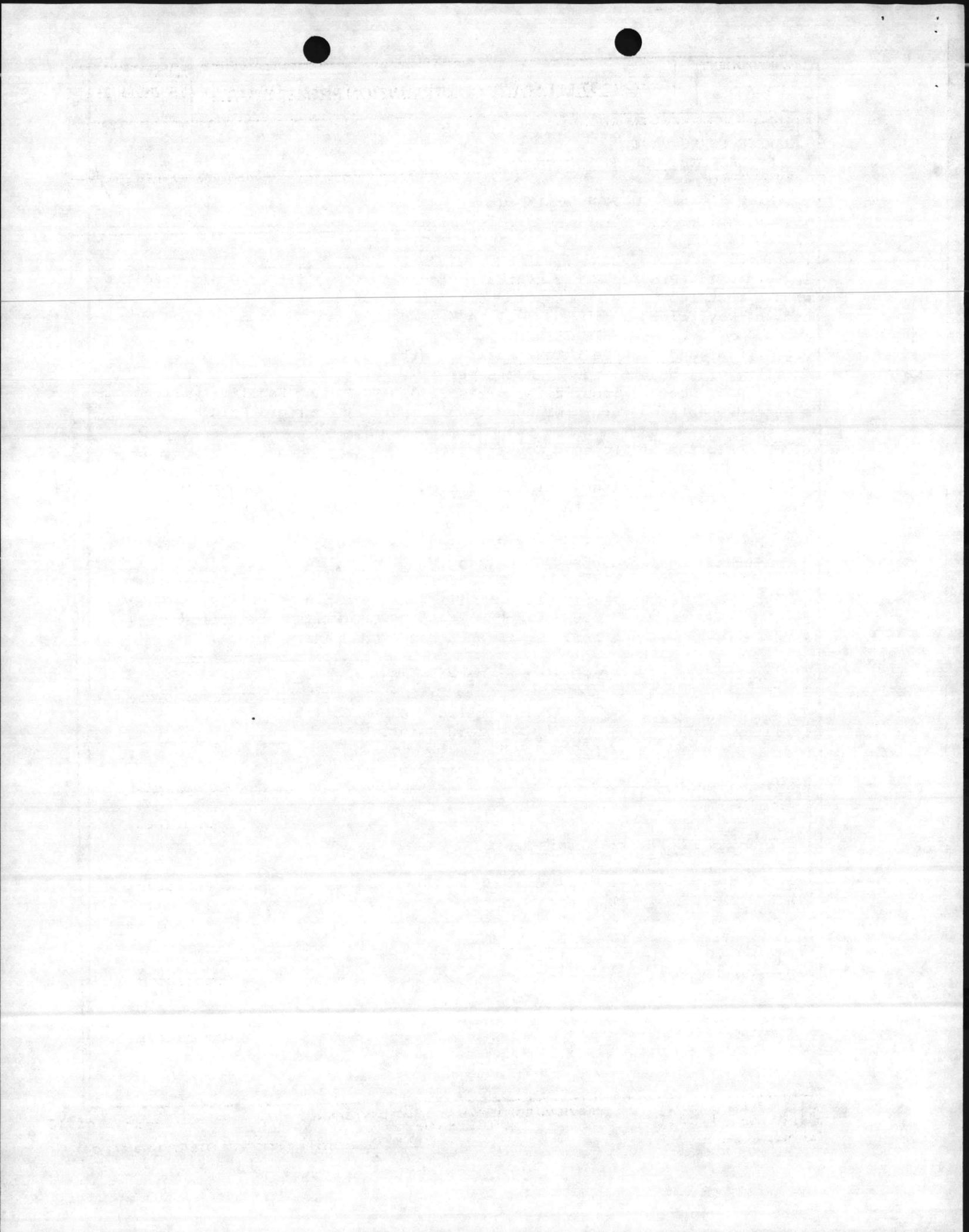
1. COMPONENT NAVY		FY 19_87 MILITARY CONSTRUCTION PROJECT DATA			2. DATE 15 June 1984	
3. INSTALLATION AND LOCATION MARINE CORPS BASE CAMP LEJEUNE, NORTH CAROLINA				4. PROJECT TITLE DINING FACILITY IN MONTFORD PT.		
5. PROGRAM ELEMENT		6. CATEGORY CODE 722-10	7. PROJECT NUMBER P-663		8. PROJECT COST (\$000) 6,700	
9. COST ESTIMATES						
ITEM		U/M	QUANTITY	UNIT COST	COST (\$000)	
DINING FACILITY		SF	31,000	176.77	5,480	
Building		SF	31,000	132.40	(4,104)	
Built-in Equipment		LS			(1,376)	
SUPPORTING FACILITIES					546	
Utilities/Loading		LS			( 443)	
Site Improvements and Demolition		LS			( 103)	
SUBTOTAL					6,026	
CONTINGIENCY (5%)					301	
TOTAL CONTRACT COST					6,327	
SUPERVISION INSPECTION AND OVERHEAD (5.5%)					348	
TOTAL REQUEST					6,675	
TOTAL REQUIREMENT (ROUNDED)					6,700	
EQUIPMENT PROVIDED FROM OTHER APPROPRIATIONS					( 344)	
10. DESCRIPTION OF PROPOSED CONSTRUCTION						
<p>Construct a Consolidated Dining Facility in the Montford Point area. Include pile and reinforced concrete foundation, masonry walls, open web steel joist and built-up roof. Facility includes: dining space, kitchen, dishwashing, food storage and food preparation areas, toilet, locker, and mechanical equipment space. Parking, roads, sidewalks, and utilities are included. Demolition of existing facilities where required for siting.</p>						
11. REQUIREMENTS:						
<p><u>PROJECT</u>: Provide a consolidated dining facility in the Montford Point Area, includes a Fast Food Service Area.</p> <p><u>REQUIREMENT</u>: An adequate centrally located, consolidated Dining Facility is required to support the Marine Corps Service Support Schools and the Navy Field Medical Schools at Montford Point.</p> <p><u>CURRENT SITUATION</u>: The Main Dining Facility, a WWII design is undersized by a third. Noon Meals are being trucked to outlying schools.</p> <p><u>IMPACT IF NOT PROVIDED</u>: Students will continue to dine in an overcrowded facility. Planned expansion of the Schools cannot take place.</p>						



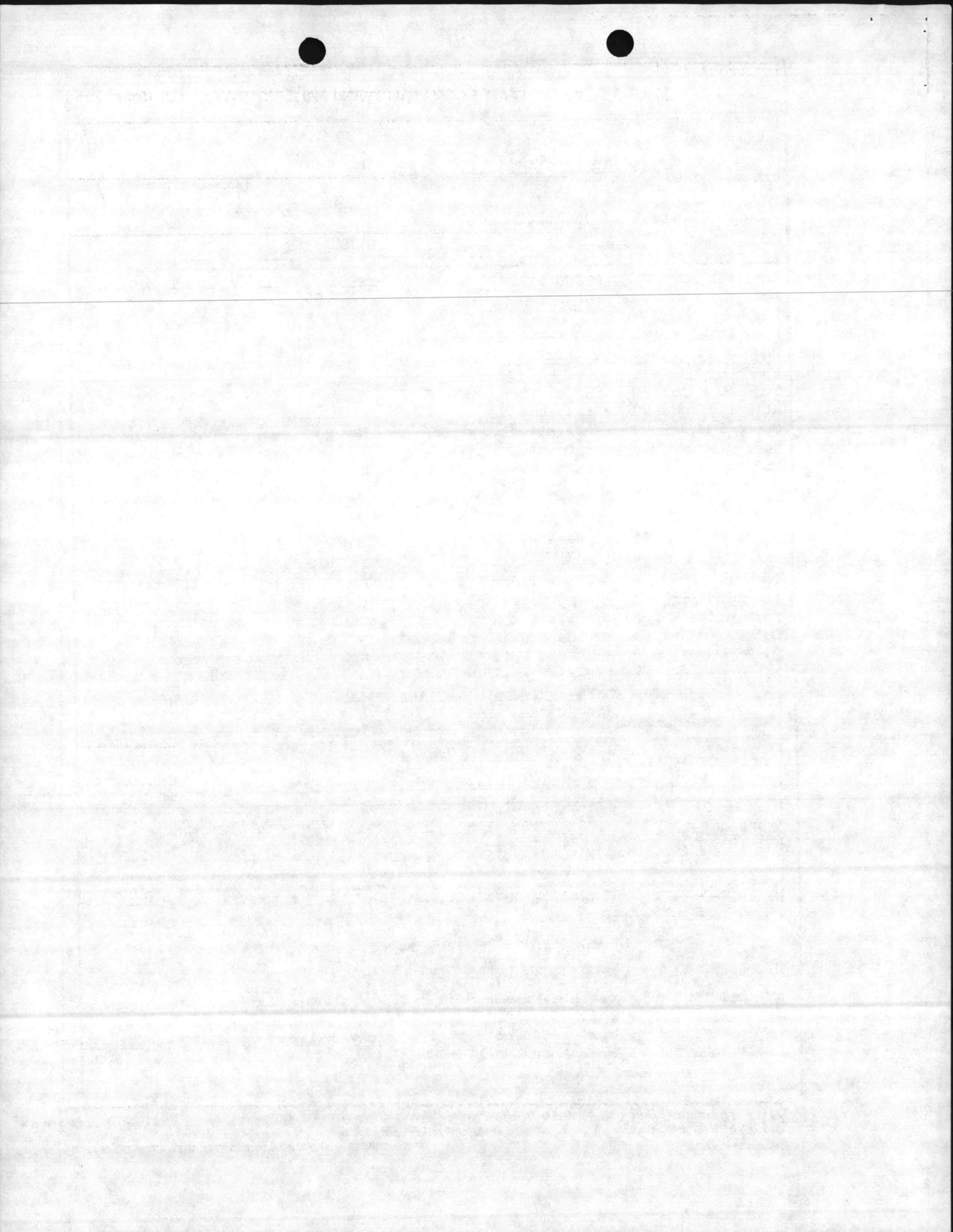
1. COMPONENT NAVY	FY 19 <u>87</u> MILITARY CONSTRUCTION PROJECT DATA	2. DATE 15 Jun 1984
3. INSTALLATION AND LOCATION MARINE CORPS BASE CAMP LEJEUNE, NORTH CAROLINA 28542		
4. PROJECT TITLE DINING FACILITY IN MONTFORD POINT	5. PROJECT NUMBER P-663	
<p style="text-align: center;"><u>SPECIAL CONSIDERATIONS</u></p> <ol style="list-style-type: none"> <li>1. <u>Pollution Prevention, Abatement, and Control</u>: This project will not cause additional air or water pollution.</li> <li>2. <u>Flood Hazard Evaluation</u>: Requirements of Executive Order No. 11296 (Flood Hazards) are not applicable.</li> <li>3. <u>Environmental Impact</u>: The project Environmental Impact Assessment will be written, reviewed, and where required, the design concepts given consideration to eliminating adverse environmental effects consistent with applicable directives.</li> <li>4. <u>Fallout Shelter Construction</u>: Fallout shelter protection is not incorporated in this project.</li> <li>5. <u>Design for Accessibility of Physically Handicapped Personnel</u>: Provisions for physically handicapped personnel are not required in this project.</li> <li>6. <u>Use of Air Conditioning</u>: Ceiling "U" factors will be made to conform with DoD 4270.1-M.</li> <li>7. <u>Preservation of Historical Sites and Structures</u>: This project does not directly or indirectly affect a district, site, building, structure, object, or setting which is listed in the National Register or otherwise possesses a significant quality of American history.</li> <li>8. <u>"New Start" Criteria for Commercial or Industrial Activities Program (OMB Circular A-76)</u>: Not applicable.</li> </ol>		



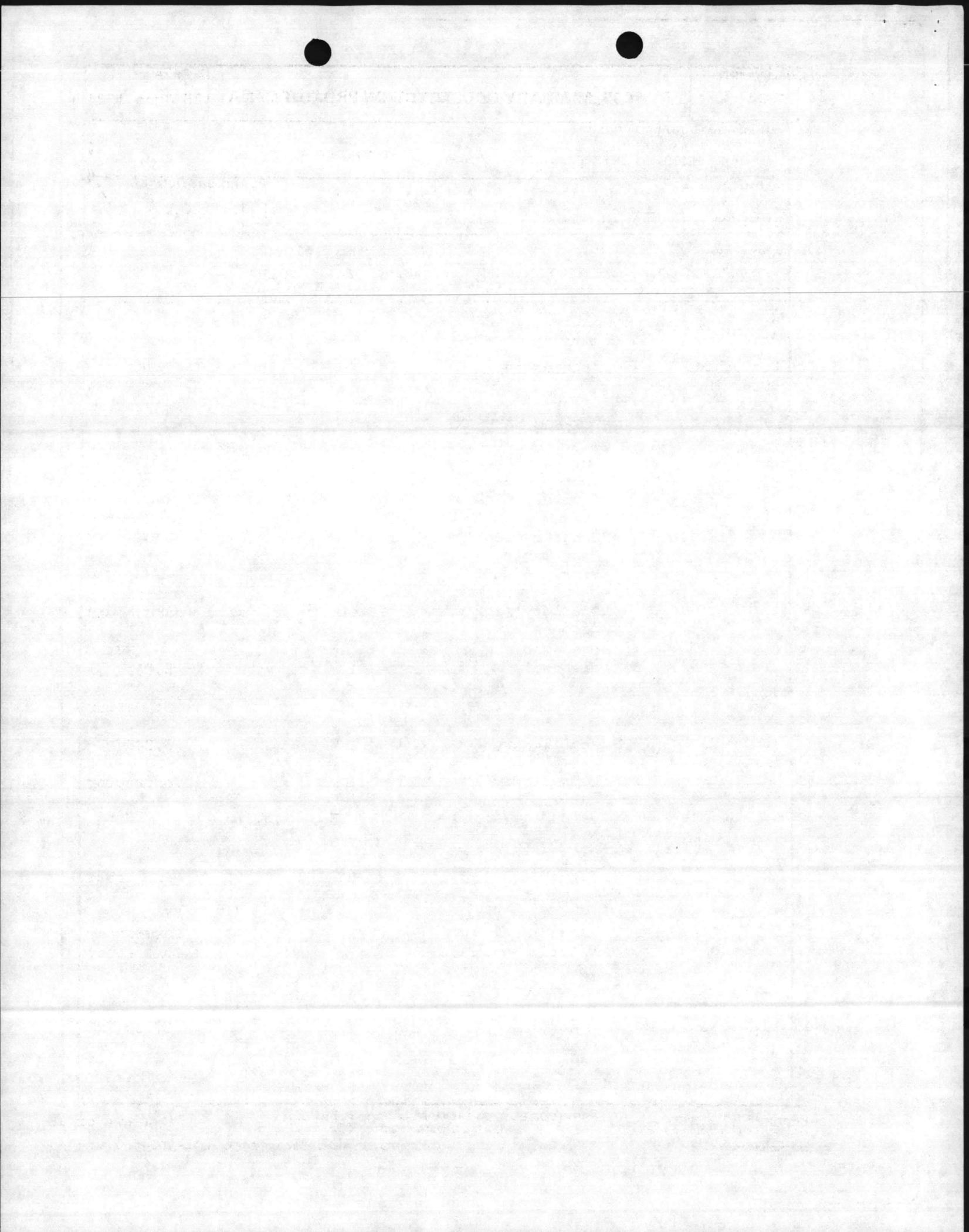
1. COMPONENT NAVY	FY 19 <u>87</u> MILITARY CONSTRUCTION PROJECT DATA	2. DATE 15 Jun 1984
3. INSTALLATION AND LOCATION MARINE CORPS BASE CAMP LEJEUNE, NORTH CAROLINA		
4. PROJECT TITLE DINING FACILITY IN MONTFORD POINT	5. PROJECT NUMBER P-663	
<p style="text-align: center;"><u>FACILITY STUDY</u></p> <p>1. <u>Project</u>: Provide a new centrally located, consolidated dining facility with a fast food service area for the Marine Corps Service Support Schools and the Navy Field Medical School in Montford Point.</p> <p>2. <u>Current and Planned Future Workload With Regard to this Project</u>: This facility will be utilized 18 hours per day, seven days a week. The duration of need is indefinite. This 31,000 SF Dining Facility will accommodate present and future planned requirements at Montford Point.</p> <p>3. <u>Description of Proposed Construction</u>:</p> <p style="padding-left: 40px;">a. <u>Type of Construction</u>: Reinforced concrete foundation on piling, masonry walls, concrete floors with quarry tile surface in kitchen, service, food preparation and storage areas, terazzo surface in dining area, plastic coated walls, built-up roof over insulation, exterior wash and cleaning facilities, loading docks, POV parking.</p> <p style="padding-left: 40px;">b. <u>Replacement</u>: This project will replace Dining Facility M-424 (will be converted to Food Services School) and M-202 (will be converted to Applied Instruction School for "Dragon Wagon" Mechanics School).</p> <p style="padding-left: 40px;">c. <u>Description of Work to be Done</u>:</p> <p style="padding-left: 80px;">(1) <u>Primary Facility</u>: Construct a New Consolidated Dining Facility for all personnel at Montford Point.</p> <p style="padding-left: 80px;">(2) <u>Energy Conservation</u>: This project will utilize energy efficient equipment and building orientation for maximum energy conservation.</p> <p style="padding-left: 80px;">(3) <u>Collateral Equipment</u>: See Pages 2 through 7.</p>		



1. COMPONENT NAVY		FY 19 <u>87</u> MILITARY CONSTRUCTION PROJECT DATA			2. DATE 15 June 1984	
3. INSTALLATION AND LOCATION MARINE CORPS BASE CAMP LEJEUNE, NORTH CAROLINA						
4. PROJECT TITLE DINING FACILITY IN MONTFORD POINT					5. PROJECT NUMBER P-663	
COG. SYMBOL & FED. STOCK NO. OR OTHER SOURCE	ITEM/EQUIPMENT DESCRIPTION	QUAN- TITY	UNIT OF ISSUE	UNIT PRICE	TOTAL COST	
BUILT-IN EQUIP- MENT TO BE MCON FUNDED						
MAIN SERVICE LINES						
Tom Davis Co., Atlantic Bch, NC	Counter front w/tray slide	2	Ea		Contractor	
Gaylord Model "C"	Ventilation hood for counter	2	Ea		Contractor	
Tom Davis Co., Atlantic Bch, NC	Hot Food Unit (steam table)	2	Ea		Contractor	
SHORT ORDER SERVING LINE						
Tom Davis Co., Atlantic Bch, NC	Counter front w/tray slide	1	Ea		Contractor	
Gaylord Model "C"	Ventilation hood for counter	1	Ea		Contractor	
Tom Davis Co., Atlantic Bch, NC	Hot Food Unit (steam table)	1	Ea		Contractor	
	Work table, 30" X 30"	1	Ea		Contractor	
WORK AREA "A"						
Scotsman HC800 (Bin B-60)	Ice cuber w/storage bin	2	Ea		Contractor	
Traulsen-Model RRI-1-32-LUT	Refrigerator cabi- net, roll-thru (double)	1	Ea		Contractor	
Traulsen-Model RIH-2-32-LUT	Warmer Cabinet, roll-thru (Single)	1	Ea		Contractor	
WORK AREA "B"						
Traulsen-Model RRI-2-32-LUT	Refrigerator, cabinet, roll- thru (double)	1	Ea		Contractor	
Traulsen-Model RIH-2-32-LUT	Warmer Cabinet, roll-thru (double)	1	Ea		Contractor	



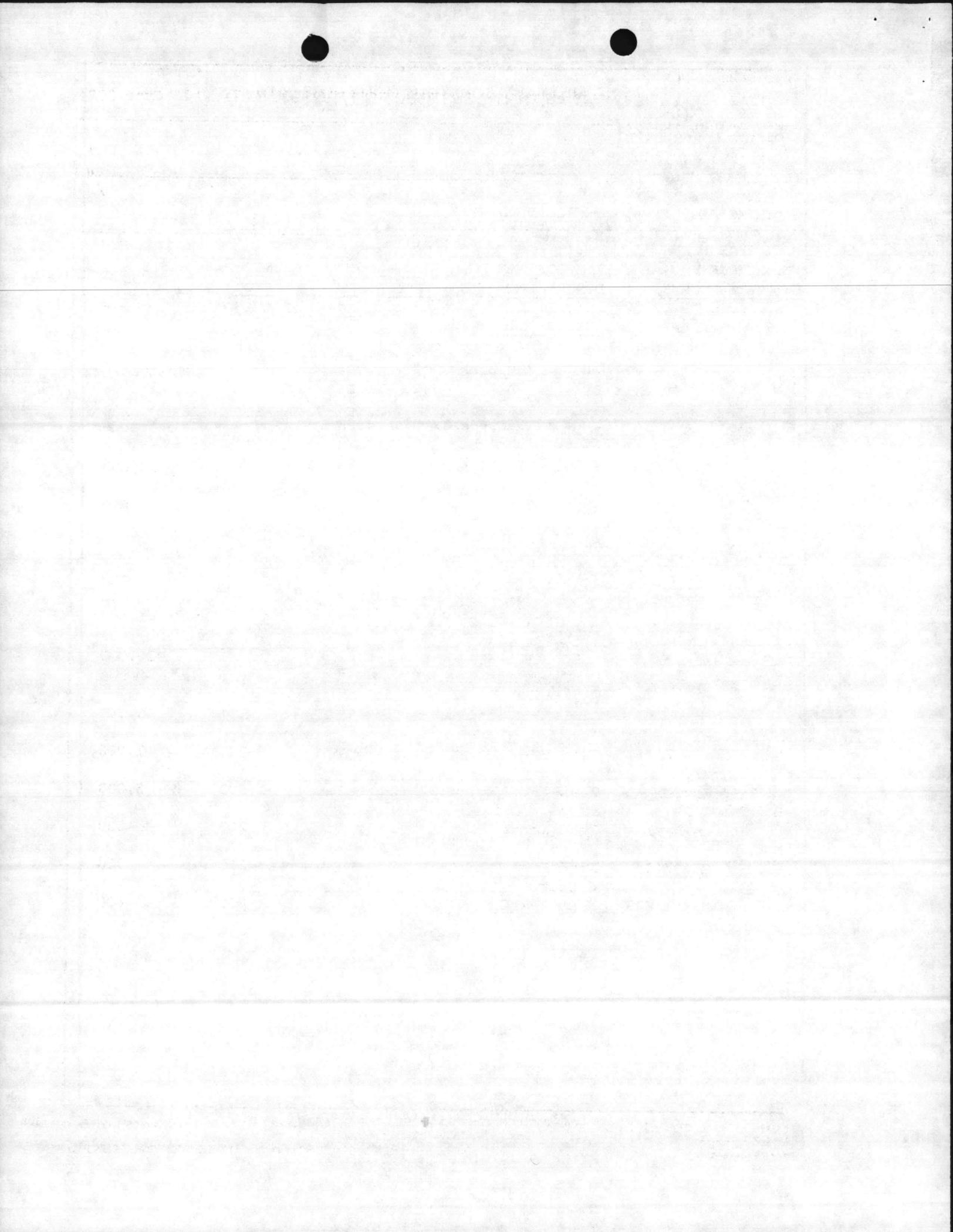
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COG. SYMBOL & FED. STOCK NO. OR OTHER SOURCE	ITEM/EQUIPMENT DESCRIPTION	QUAN- TITY	UNIT OF ISSUE	UNIT PRICE	TOTAL COST	
<u>WORK AREA "C"</u>						
Posteroid Corp. (BV-602)	Menu Board	1	Ea		800	
<u>POT-PAN WASH AREA</u>						
Metal Wash Model RT-42BC	Corner Washer (pot & pan)	1	Ea		Contractor	
	Scullery Sink w/ drainboards	1	Ea		Contractor	
	Counter/Clean Gear Table	1	Ea		Contractor	
Chicago Faucets Model B-113	Prerinse Unit	1	Ea		Contractor	
	Scullery Sink w/ disposal	1	Ea		Contractor	
	Wash Table w/ disposal	1	Ea		Contractor	
<u>KITCHEN AREA</u>						
Gaylord Model BDL-60	Ventilating Hood	1	Ea		Contractor	
	Counter Front	1	Ea		Contractor	
	Pastry Cabinets	6	Ea	382	2,292	
Hobart Model CG-59	Griddle w/stand	1	Ea	2,525	2,525	
7320-00- 927-7463	Food Prep Table, 6 feet	1	Ea	360	360	
Hobart Model DK-40	Deep Fat Fryer	2	Ea	1,800	3,600	
7320-00- 269-9232	Food Prep Table, 8 feet	5	Ea	465	2,325	
Groen Model PC	Braising Pan	2	Ea	2,500	5,000	
7320-01- 008-7635	Food Prep Table, 4 feet	1	Ea	320	320	
Market Forge Model MF-3A	Steam Cooker	2	Ea		Contractor	



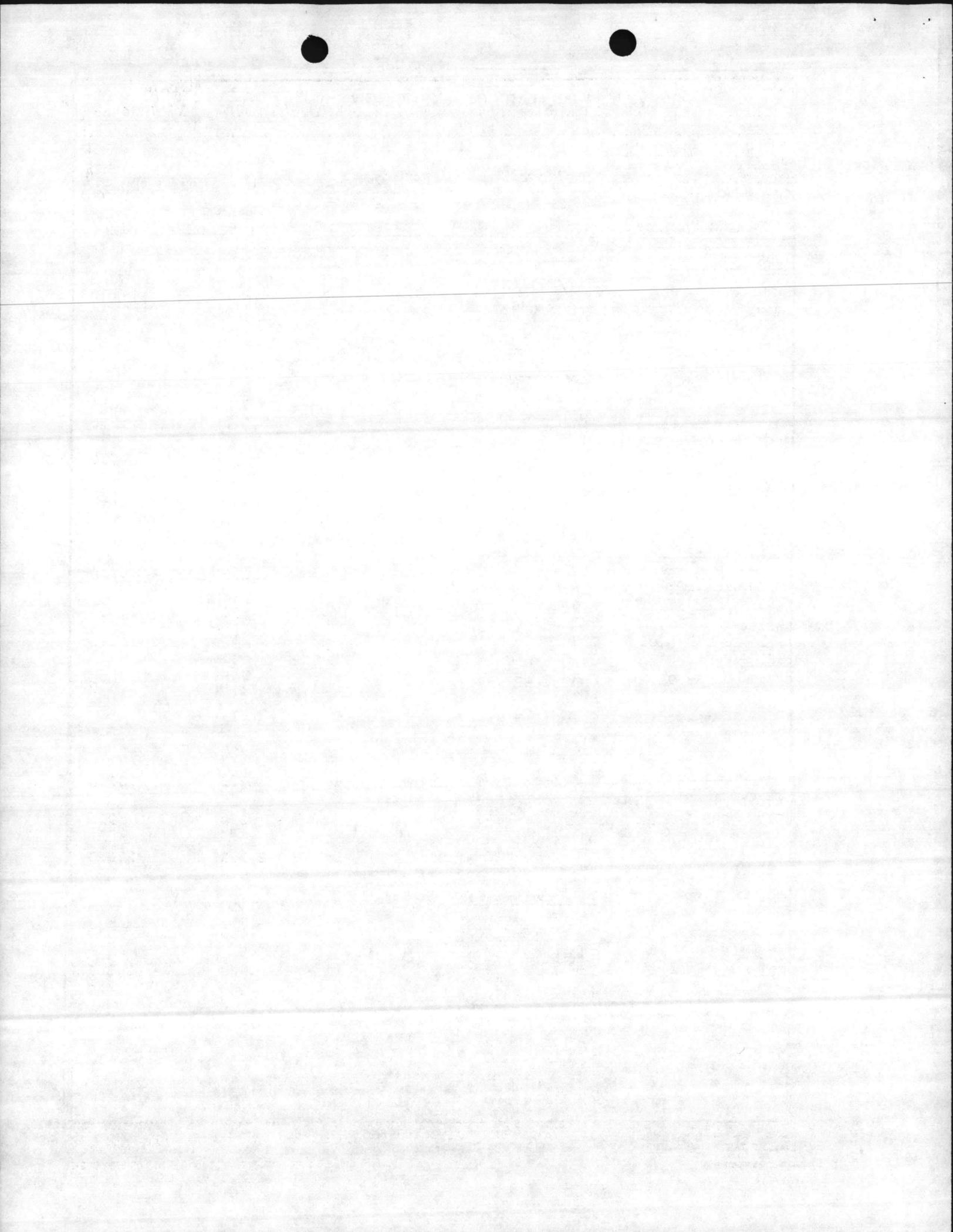
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COG. SYMBOL & FED. STOCK NO. OR OTHER SOURCE	ITEM/EQUIPMENT DESCRIPTION	QUAN- TITY	UNIT OF ISSUE	UNIT PRICE	TOTAL COST	
<u>KITCHEN AREA CONT.</u>						
Hobart Model S-612	Meat Slicer	2	Ea	1,780	3,560	
Groen-MN/FT	Steam Kettle, 20 gallons	1	Ea		Contractor	
Groen MW/FT	Steam Kettle, 40 gallons	3	Ea		Contractor	
Groen MW/FT	Steam Kettle, 60 gallons	4	Ea		Contractor	
Gaylord-Model BDL-DH-HA-120	Ventilating Hood	1	Ea		Contractor	
Hobart Model HS-3	Refrigerator	1	Ea	3,095	3,095	
	Handwashing Sink	1	Ea		Contractor	
	Proofing cabinet	1	Ea		Contractor	
	Scullery Sink w/ drainboards	1	Ea		Contractor	
Blodgett EZE-2	Convection Oven	1	Ea	5,900	5,900	
Blodgett Model 1230	Deck Oven	3	Ea		Contractor	
Hobart Model H-600-T	Mixer, 60 Quart	1	Ea	5,346	5,346	
	Drinking Water Dispenser	1	Ea		Contractor	
<u>VEGETABLE PREP AREA</u>						
	Scullery Sink w/ drainboard & Disposal	1	Ea		Contractor	
	Prerinse Unit	1	Ea		Contractor	
	Work Table w/splash guard	1	Ea		Contractor	
Hobart Model S-612	Meat slicer	1	Ea	1,780	1,780	
7320-00-866-2954	Food Cutter	1	Ea	3,120	3,120	

1944  
MILITARY SERVICE RECORD FOR PROJECT DATA

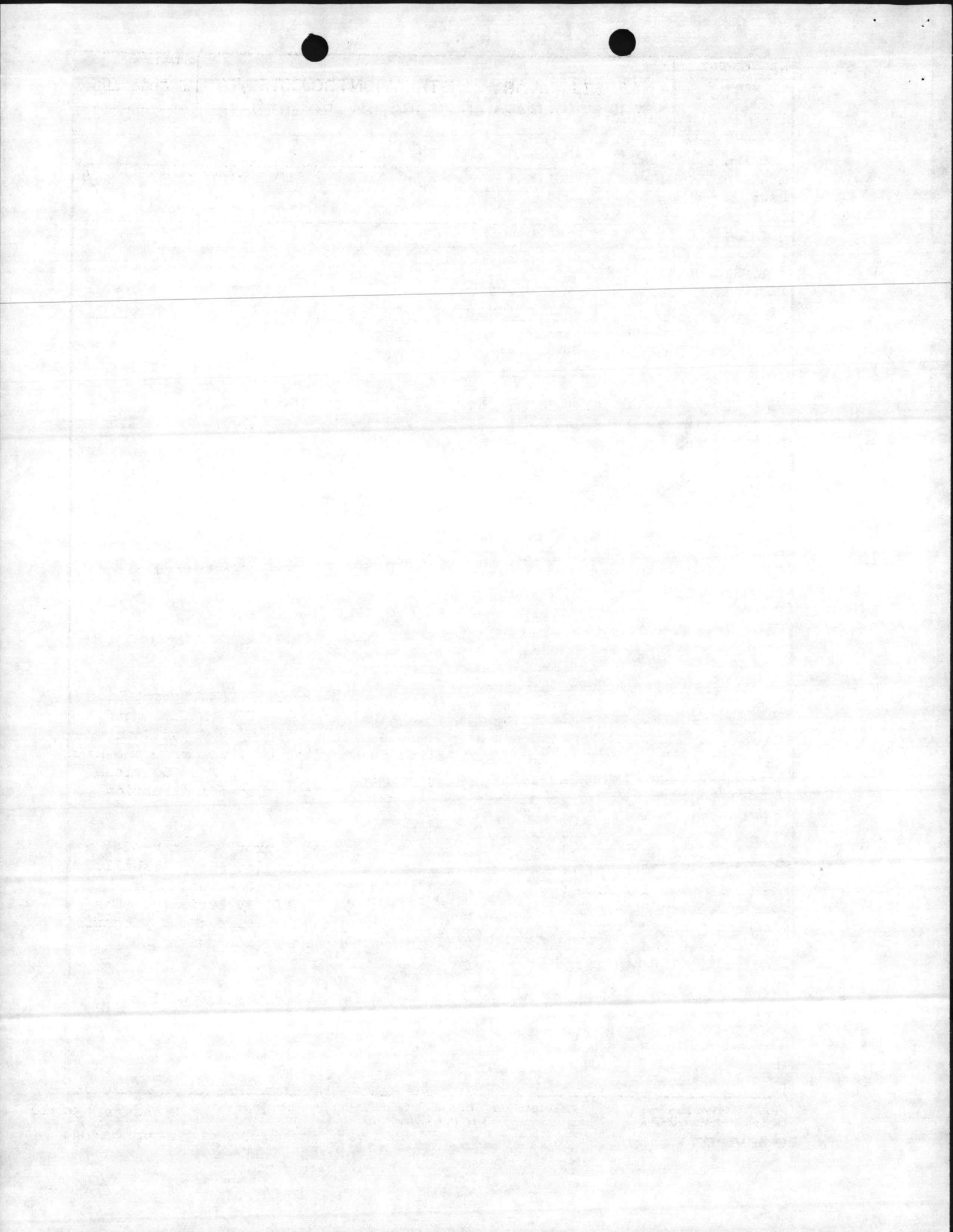
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COG. SYMBOL & FED. STOCK NO. OR OTHER SOURCE	ITEM/EQUIPMENT DESCRIPTION	QUAN- TITY	UNIT OF ISSUE	UNIT PRICE	TOTAL COST	
<u>SCULLERY R7 &amp; R9</u>						
ChicagoFaucets Model B-113	Handwashing Sink	2	Ea		Contractor	
	Prerinse Unit	2	Ea		Contractor	
	Counter w/disposal/ Soiled Dish Table	2	Ea		Contractor	
Duke Mfg. Co. (SKS-24)	Mobile Soak Sink	2	Ea		Contractor	
Flight Type (Hobart)	Dishwasher	2	Ea		Contractor	
<u>DINING ROOM R6</u>						
Tom Davis Co., Atlantic Bch, NC	Service Stand	2	Ea		Contractor	
	Carbonated Beverage Dispenser	2	Ea		Rental	
	Coffee Urn, Steam	1	Ea		Contractor	
Dern Model LD-80	Ice Dispenser w/ water faucet	2	Ea		Contractor	
	Milk Dispensers	2	Ea		Rental	
<u>DINING ROOM R8</u>						
Tom Davis Co., Atlantic Bch, NC	Service Stand	1	Ea		Contractor	
	Milk Dispenser	1	Ea		Rental	
	Carbonated Beverage Dispenser	1	Ea		Rental	
Model LD-80	Ice Dispenser w/ water faucet	1	Ea		Contractor	
	Coffee Urn, Steam	1	Ea		Contractor	
<u>VESTIBULE R1</u>						
Cypress Company Cypress, CA	Sign-in desk	1	Ea	700	700	



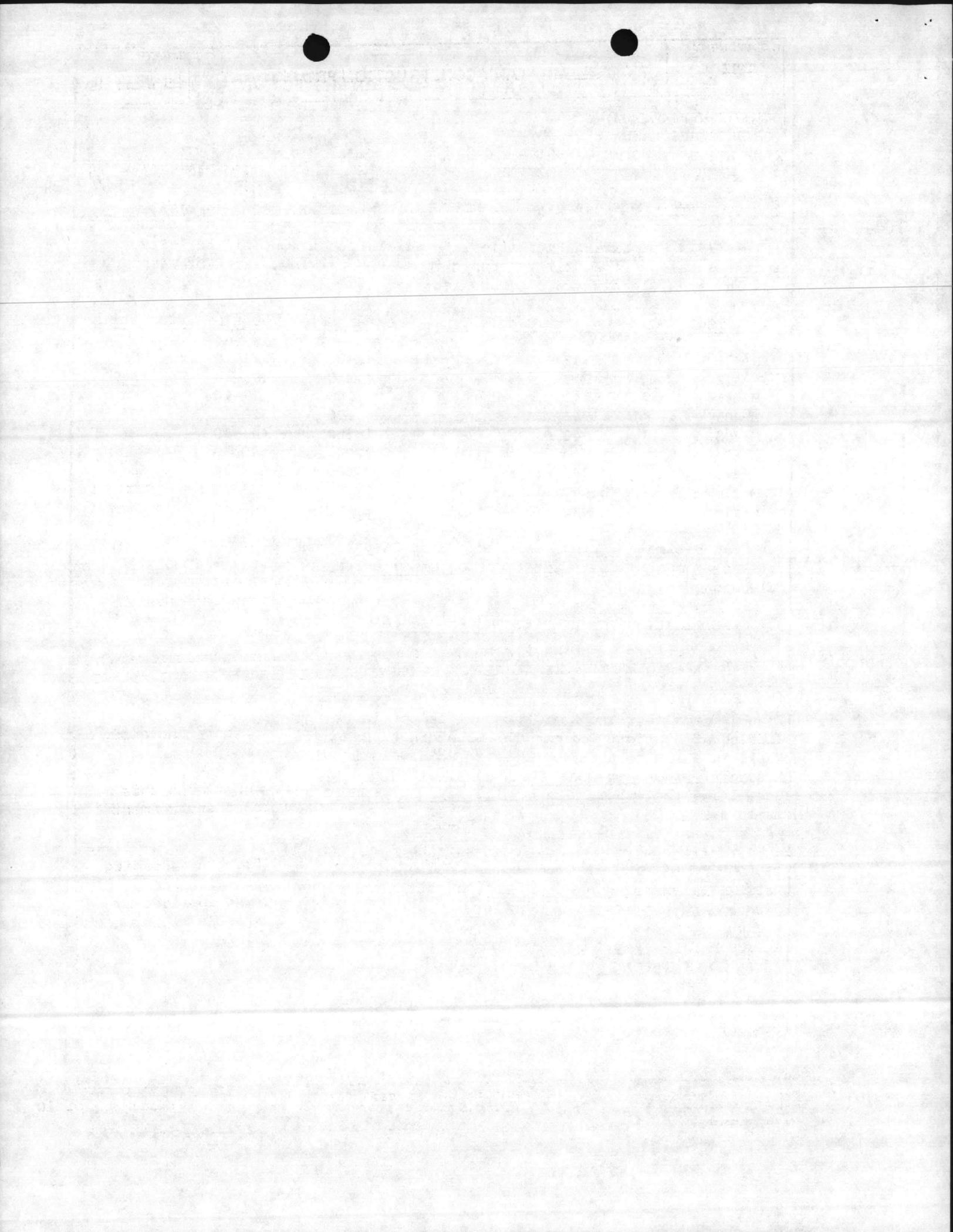
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COG. SYMBOL & FED. STOCK NO. OR OTHER SOURCE	ITEM/EQUIPMENT DESCRIPTION	QUAN- TITY	UNIT OF ISSUE	UNIT PRICE	TOTAL COST	
<u>MISCELLANEOUS</u>						
	60kw Emergency Generator	1	Ea		Contractor	
Block Company Wheeling, IL Mod 189-0049 (G)	Menu Board (Outside)	1	Ea	200	200	
Cypress Co. Cypress, CA 7320-00-530-3464	Booth Package Rinser Sanitizer	1		30,000 800	30,000 800	
<u>EXPENSE ITEMS</u> <u>MAIN SERVICE LINES</u>						
7320-01-046-2778	Silverware Dispenser	2	Ea	391	782	
Savory-Mod- RT-2	Toaster, Conveyor	2	Ea	435	870	
Atlas-Mod- CWF-2	Salad Server	2	Ea	1,500	3,000	
7320-00-938-8405	Tray Dispenser	6	Ea	312	1,872	
Atlas- <sup>Side</sup> Serving	Cold Pan Unit	4	Ea	2,500	10,000	
7320-00-269-9232	Food Prep Table, 8 feet	2	Ea	465	930	
Hobart Model CG-59	Griddle w/stand	2	Ea	2,524	5,048	
7320-01-008-7635	Food Prep Table, 4 feet	4	Ea	320	1,280	
Progressive Model RPT 5	Pass-thru/Counter Display Case	2	Ea	1,500	3,000	
ATCO (GWRay) Model	Food Warmer	2	Ea	260	520	
7320-00-927-7463	Food Prep Table, 6 feet	2	Ea	360	720	
Model 603 Posterloid	Menu Board	1	Ea	800	800	



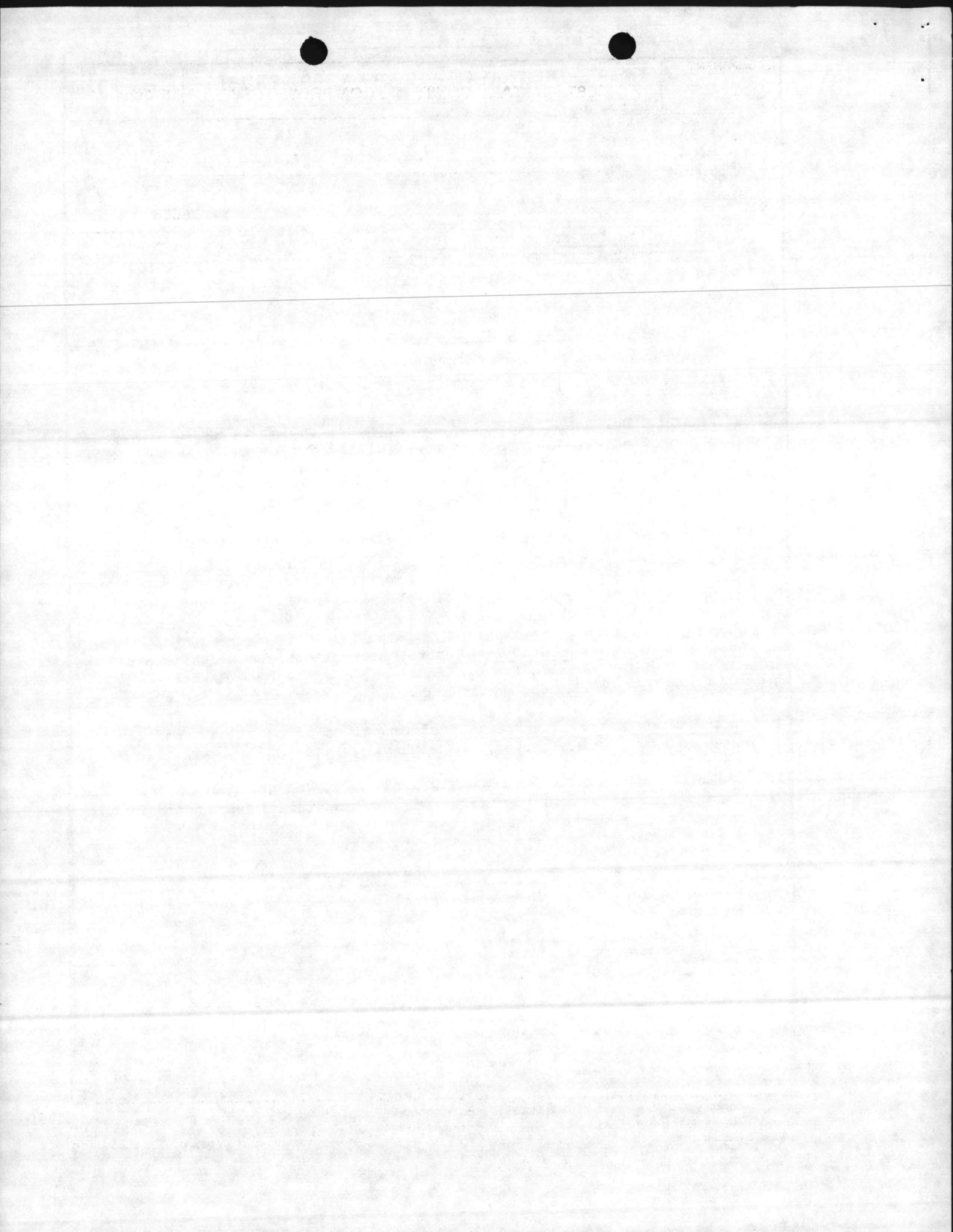
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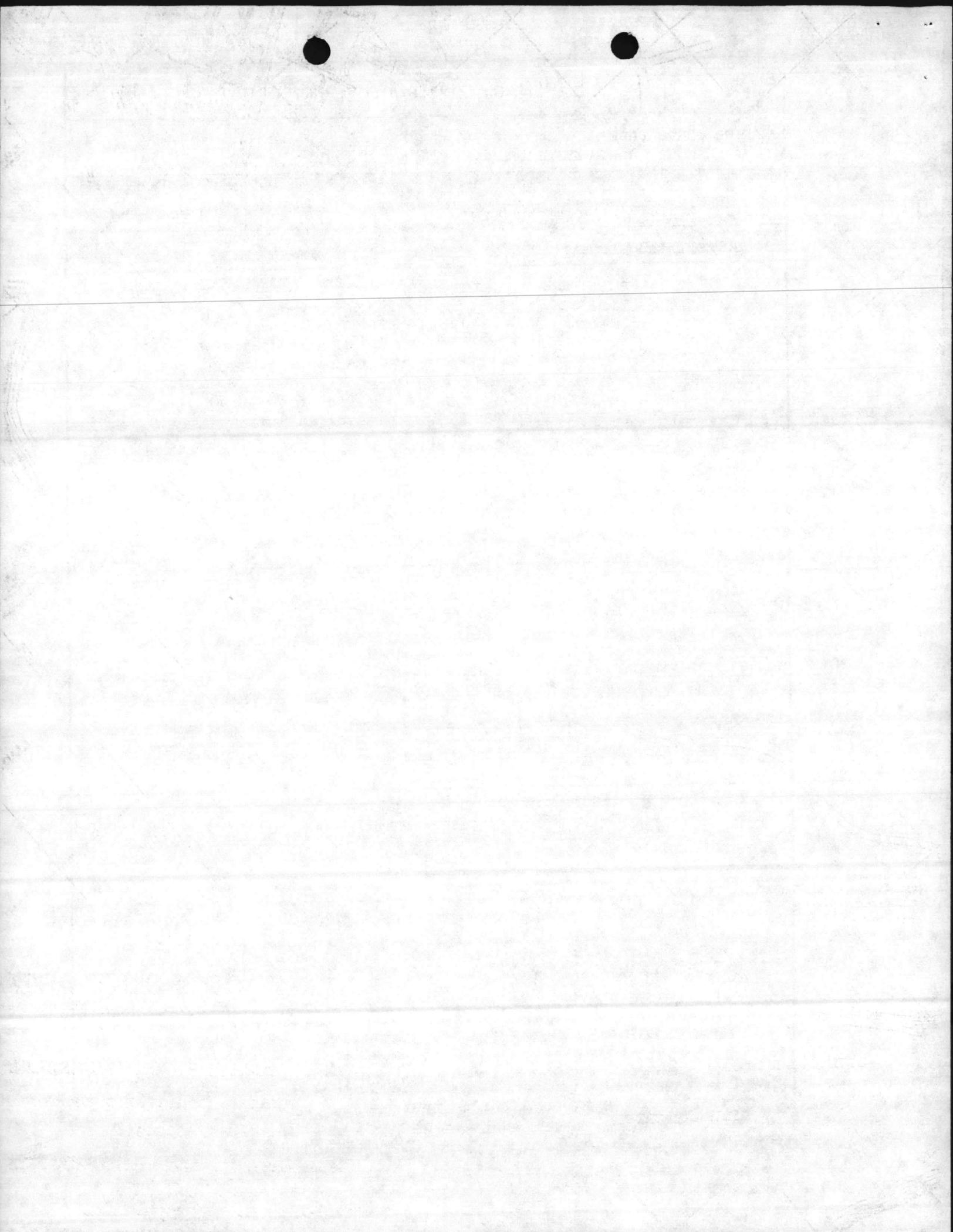
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(1) <u>Project</u> . The proposed facility will replace 2 WWII Battalion Sized Messhalls. The Main Messhall is not large enough for the assigned loading at Montford Point. The Subordinate Messhall, now used for Noon Meals in a remote area of Montford Point, is supplied by truck from the Main Messhall. The Main Messhall, M-424, will be converted to a Food Services School and the other, M-202, will be converted to an Applied Instruction Building.																																																														
(2) <u>Current Situation</u> : Messing Services are provided in M-424, a 23,700 SF building of WWII Vantage designed as a Battalion Size Messhall. M-202 is used for Noon Meals in a remote area of Montford Point. The planned Troop Strength of Montford Point rates a 31,000 SF Facility. The present facility cannot be expanded to accommodate the present and projected increases. Phased food servings and trucking may be avoided with the advent of this new facility.																																																														
(3) <u>Impact If Not Provided</u> : Prolonged Phased Messing will be required.																																																														

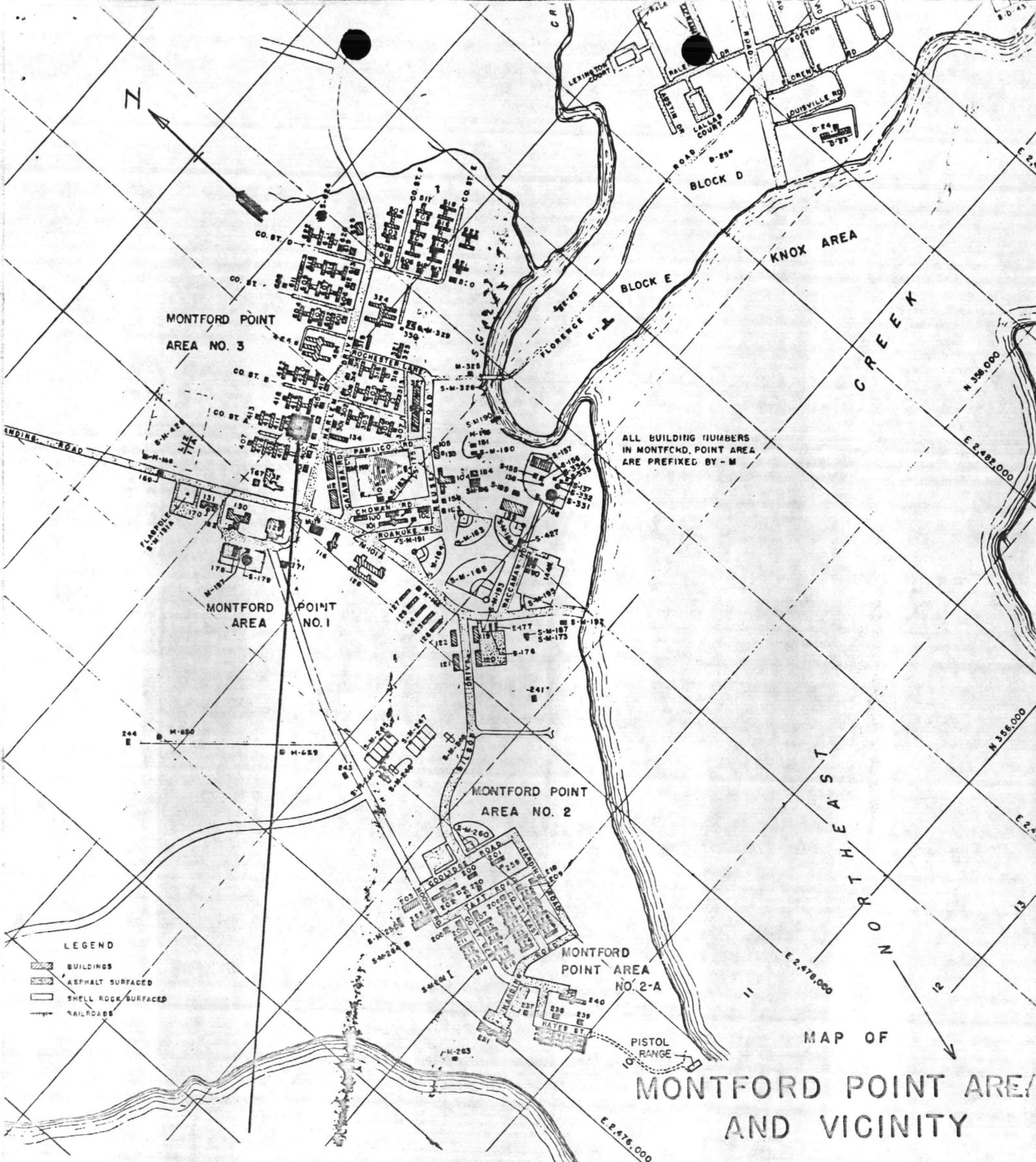


1. COMPONENT NAVY	FY 1987 MILITARY CONSTRUCTION PROJECT DATA	2. DATE 15 June 1984
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4. PROJECT TITLE DINING FACILITY IN MONTFORD POINT	5. PROJECT NUMBER P-663	
<p>b. <u>Justification For Scope Of Project:</u> Scope is based upon recommendations provided in NAVFAC P-80, and approval by HQMC. Population served is based on the most current FSR (1 Jan 84). The approved scope is 31,000 SF.</p> <p>6. <u>Equipment Provided From Other Appropriations:</u> See Collateral equipment, paragraph 3c(3).</p> <p>7. <u>Common Support Facilities.</u> Not applicable.</p> <p>8. <u>Effect On Other Resources:</u> O&amp;M, MC support funding is expected to increase approximately 20% for this new facility due to increase in size. No additional personnel will be required to operate this Facility. This project will enhance and improve the health, welfare and morale of personnel. The proposed construction will be responsive to the challenges presented by the energy situation and comply with the requirements of Executive Order 12003 of 20 July 1977 and implemented by NAVFACINST 4100.5A.</p> <p>9. <u>Siting Of The Project.</u> This facility will be located in the "400" Area of Montford Point. The site is compatible with the Camp Lejeune Master Plan. See Enclosure (1).</p> <p>10. <u>Other Graphic Presentations.</u> Finite Descriptions and Graphics are now being developed in the on-going update of the Camp Lejeune Master Plan. It will be presented at HQMC in March 1985.</p> <p>11. <u>Economic Analysis:</u> The Economic alternatives of components and design will be evaluated during the Value Engineering Phase of Design.</p> <p>12. <u>Environmental Impact:</u> The local EIA Review Board has reviewed this Project and has determined that there will be no significant environmental impact nor is it a controversial issue.</p> <p>13. <u>Quantitative Data:</u> These requirements were derived from Base Loading provided in the FSR. The Requirement Quantity was based on criteria provided in NAVFAC P-80. The quantity is 31,000 SF. It was approved by HQMC on 1 Sep 83.</p> <p>a. Requirement: 31,000 SF</p>		



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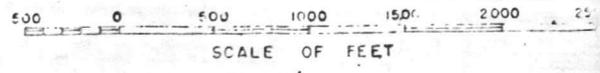


ALL BUILDING NUMBERS  
IN MONTFORD POINT AREA  
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MAP OF  
**MONTFORD POINT AREA  
AND VICINITY**

CAMP LEJEUNE, NORTH CAROLINA

SHOWING CONDITIONS ON  
JUNE 30, 1979



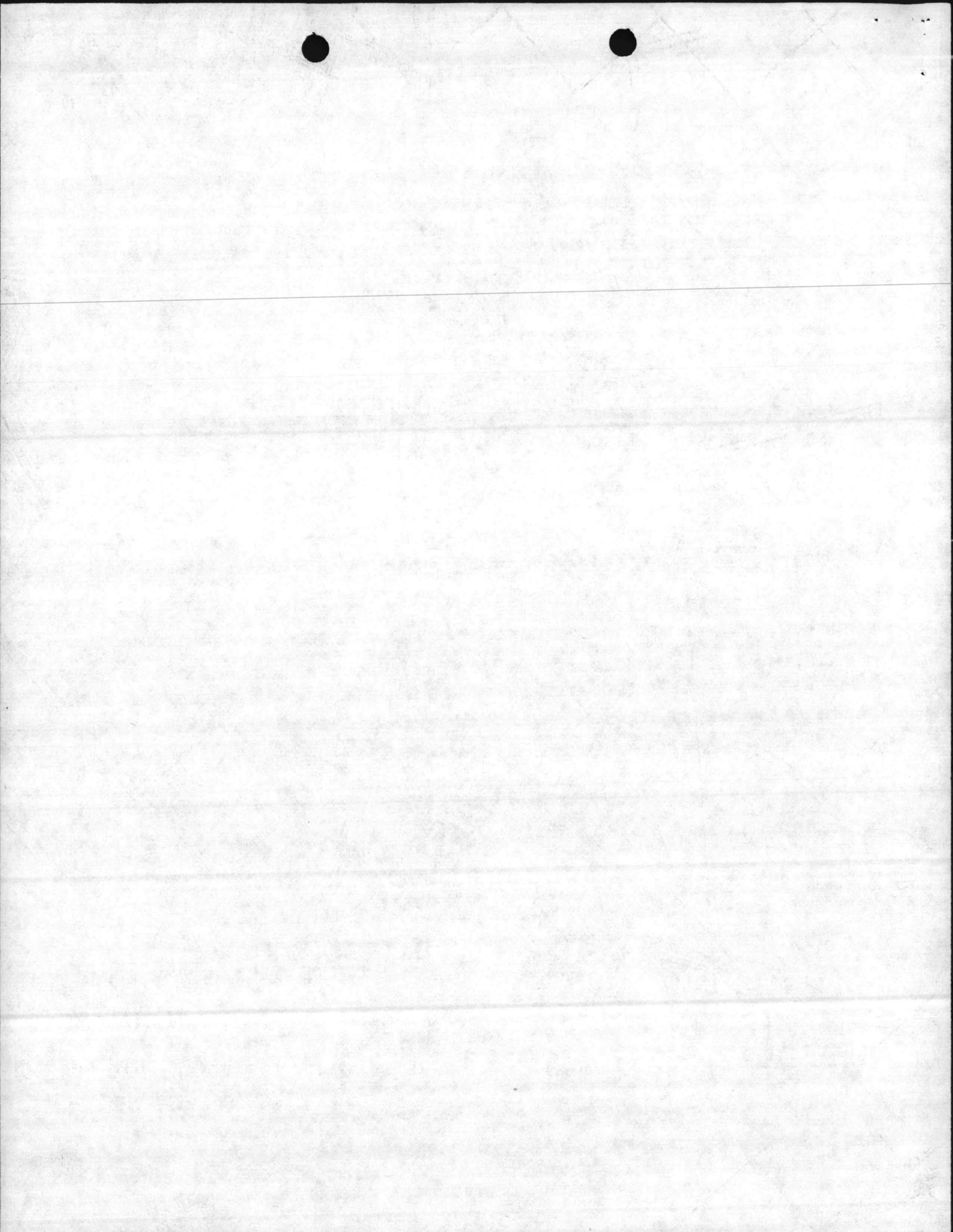
SCALE OF FEET  
*J. M. Henry*  
LCDR, CGC, USN  
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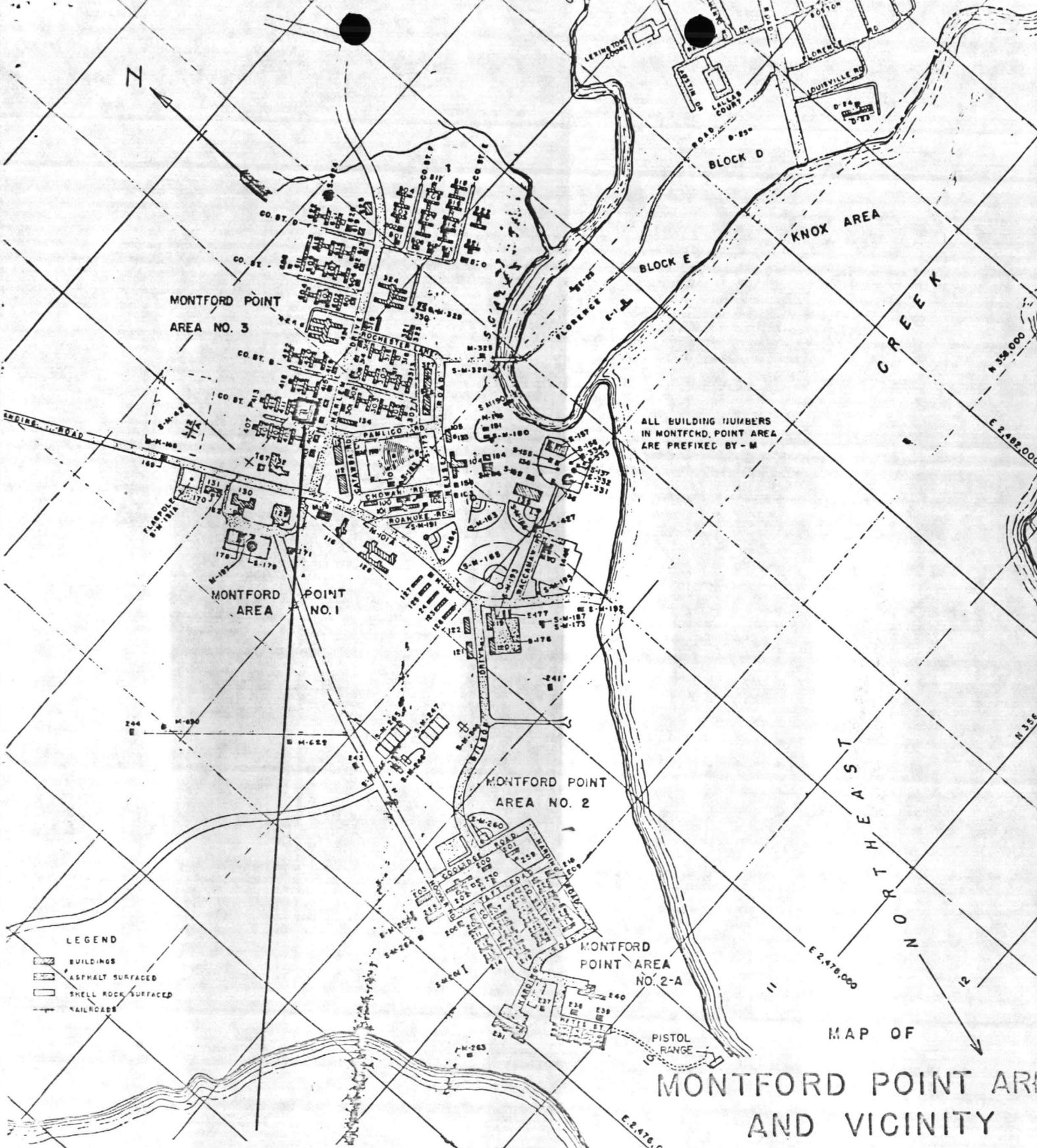
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SITE LOCATION MAP

P-663

DINING FACILITY





ALL BUILDING NUMBERS  
IN MONTFORD POINT AREA  
ARE PREFIXED BY -M

- LEGEND
- BUILDINGS
  - ASPHALT SURFACED
  - SHELL ROCK SURFACED
  - RAILROADS

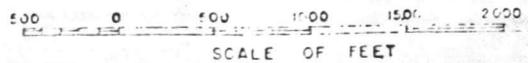
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