

Category: Services

Item Name: Food Sanitation Center

NSN: 7360-01-277-2558

LIN: S33399

Part Number (Model Number): FSC-90



Description: The Food Sanitation Center is used with the Modular Field Kitchen, the Trailer Mounted Field Kitchen and the Containerized Kitchen (CK). The FSC is used to sanitize pots, pans, and utensils that feed troop units in the field and protects personnel performing sanitizing activities from weather. The Major components are portable by two soldiers and the FSC sets up on-site within 1 hour by four soldiers and prepares for movement within 30 minutes. The FSC Provides sanitizing services for kitchens serving up to 400 troops on a sustaining basis with day and night operation. The FSC can be transported on 5-ton tactical cargo vehicle or 2-1/2 ton tactical cargo vehicle. The FSC has 3 JP-8 fuel-fired MBUs and one MBU Kit and 3 twenty gallon sinks. The tent can be either an MGPTS (small with internal Y-pole) or 16 x 20 Type VII TEMPER.

Version: Date Established 20 Apr 1988

Dimension: Variable layout arrangement

Weight: 1,400 lbs (approx.)

Capability: Provides capability to perform clean up following food service operations in the field. Replaces gasoline burning immersion heaters. Safely and efficiently operates on JP8 fuel.

Electrical Power: 120 VAC

Transportability: 2-½ ton or larger truck

Used By (Service): Army

Other Characteristics: NA

Support Equipment (Ancillary): NA

Primary Inventory Control Authority (PICA): NIMSC 5

Supportability: TM 10-736-0227-13&P