CHAPTER 6
CLASS I STORAGE AND ISSUE PROCEDURES

SUBSISTENCE STORAGE AT THE CLASS I POINT

This chapter contains guidance for Class I storage and distribution operations. Included are procedures for perishable storage, semiperishable storage, sanitation at storage points, pest control, security, inspections, ration breakdown and issue, stock locator system, inventory management, subsistence handling procedures, and night operations. Subsistence must be stored so that it is both accessible and secure.

Types of Storage

A covered storage area is in a walled and roofed structure. An open storage area provides protection which can vary from no protection at all to the protection of tarpaulins, tents, huts, or sheds. Class I supplies, even semiperishables, keep best in covered storage. However, in the field you will have a rapid turnover, eliminating many of your long term storage problems.

Methods

Store supplies so that those with the oldest date of pack are easily issued first. The Class I officer is responsible for planning, using, and maintaining a stock locator system. To prevent their total destruction, store and disperse perishable and semiperishable subsistence from separate locations.

PERISHABLE STORAGE

Maintain proper temperatures, humidity, and air circulation and store only compatible products together. Also, follow the storage precautions discussed below.

Temperature

Perishables stored below prescribed temperatures can suffer chill injury. The temperature for storing frozen subsistence should not exceed 0 degrees Fahrenheit. During transportation, the temperature should not exceed 10 degrees Fahrenheit. For ice cream, the recommended temperature is -10 degrees Fahrenheit and should not exceed 0 degrees Fahrenheit at any time. Chill items should be stored at 34 degrees Fahrenheit to 40 degrees Fahrenheit. Each storage (mobile or fixed) container is equipped with a thermometer which must be checked frequently. It should be checked each morning and at the end of the operating day as a minimum. Temperatures are recorded on DA Form 5296-R. See Figure 6-1, page 6-2. Temperatures should also be checked at least twice on nonoperating days.

Humidity

Prescribed humidity levels stop an item from gaining or losing moisture. A high humidity level allows moisture to condense on an item and be absorbed. A too low humidity level allows the item to dry out.

Air Circulation

Proper circulation of refrigerated air is the prime factor in keeping the temperature in all parts of

storage spaces at recommended levels. It is also important in keeping eggs fresh and in preventing carbon dioxide from building up in fresh fruits and vegetable compartments. Use pallets to raise containers off of the floor and permit the free circucation of air. Stack containers so that there is a 4-inch wall clearance, a 2-foot ceiling clearance, and adequate working space between stacks. Use fan or duct systems (where available) to maintain proper circulation. Do not stack items in front of the refrigeration unit and fan in prefabricated units.

TEMPERATURE MAINTENANCE CHART

For use of this form, see AR 30-18; the proponent agency is ODCSLOG

1. MONTH/YEAR: *May 1995*

2. PROPER TEMPERATURE RANGE: *34° - 40°*

3. LOCATION: *Fort Anywhere*

DATE	TIME	TEMP	INITIAL	TIME	TEMP	INITIAL	TIME	TEMP	INITIAL	TIME	TEMP	INITIAL	TIME	TEMP	INITIAL
1.	0800	34°	BG	1530	35°	SS									
2.	0810	35°	JW	1520	34°	TO									
3.	0800	34°	DM	1530	36°	BG									
4.															
5.															
6.															
7.															
8.															
9.															
10.															
11.															
12.															
13.															
28.															
29.															
30.															
31.															

DA FORM 5296-R, NOV 92 — DA FORM 5296-R MAY 84 IS OBSOLETE

Figure 6-1. Temperature maintenance chart

Product Compatibility

Storing incompatible products together may result in color loss, taste changes, and odor absorption. Products should be grouped according to compatibility. Meat, eggs, and dairy products (odor-absorbing items) should not be stored with odor-producing items such as apples or citrus fruits.

Storage Precautions

As soon as frozen items are delivered, they should be transferred to freezer storage. If the product temperature is higher than the freezer area, place the shipping containers on pallets or hand trucks. This allows the air to circulate and reduce the product temperature as quickly as possible. The containers should be stacked more compactly once a uniform temperature is achieved. Never refreeze items which have been thawed. Do not stack items so high that containers on the bottom are damaged and the contents are crushed and bruised. Egg cases should not be stacked more than 5 feet high. Store items so that the oldest lots, by date of pack, are issued first. The only exception to this FIFO rule is when older lots are in better condition than newer ones. If perishables are stored properly, they should show no major loss of quality within plus or minus 20 percent of the approximate storage life.

SEMIPERISHABLE STORAGE

Semiperishables are not as susceptible to spoilage as perishables. They may spoil if they are handled or stored incorrectly or if they are kept for too long. Properly storing and protecting semiperishables ensures that products are tasty and safe for consumption during their shelf life and possibly beyond. After a product is inspected by veterinary personnel, its shelf life may be extended.

Correct Storage

Do not stack items so high that boxes and their contents are damaged. Do not place items directly on the floor. Bagged items should not be stored in corners and no subsistence should be stored directly against walls. MRE cases may be stacked up to four pallets high. In open storage, items should be placed on pallets and organized for ease of access.

Freezing Temperatures

For dry or low moisture semiperishable items, freezing temperatures do little or no damage. Freezing may cause damage to the packaging of water content items. Can seams (commercial and tray pack) may rupture and MILE pouches may be cut or punctured. This damage can lead to serious health risk if not properly handled and inspected by veterinary personnel. Metal cans are not generally engineered for freezing. Frozen cans and MRE pouches should not be rough handled as this may compound the problem. (See also page 6-4). Storage life of semiperishable rations is extended by lower temperature storage (from 50 degrees Fahrenheit to as low as 32 degrees Fahrenheit.) Frozen storage is not recommended.

High Temperatures

High storage temperatures encourage the growth of bacteria and molds, promote insect infestation, and shorten the approximate storage life of semiperishable items. The serviceable storage life of MREs decreases as storage temperatures increase. T-Rations have been designed to have a minimum shelf life of three years when stored at 80 degrees Fahrenheit or six months at 100 degrees Fahrenheit. In fixed warehouse facilities, semiperishable items should not be stacked so high that they are damaged by higher temperatures near ceilings. Items should not be stacked near hot water heaters, steam, heating pipes, or in metal buildings or trailers without adequate ventilation to prevent heat build up. Fans should be used to provide ventilation and to prevent excessively high temperatures. Do not store food items in direct sunlight. In open storage, natural cover can help hold down damage from direct sunlight and high temperatures. ***NOTE:*** *DO NOT cover UHT milk and/or other subsistence with*

black plastic in a field environment. Black plastic intensifies temperatures and causes rapid deterioration of subsistence.

High Humidity

Avoid high humidity, when possible, because it also encourages the growth of bacteria and molds and promotes insect infestation. High humidity also causes dry items to absorb moisture, making them cake and harden. Loss of flavor and discoloration may also occur in some items. Humidity also causes metal containers to rust and boxes to become weaker.

Exposure to Light

Items packed in clear containers may lose their flavor because of over heating and become discolored when exposed to light for prolonged periods. To prevent this, keep clear containers boxed or in areas with reduced light exposure.

Pests

Prevent insects, birds, and rodents from entering storage areas because they damage food packaging and transmit disease.

HANDLING OF MEAL, READY-TO-EAT, INDIVIDUAL, IN FREEZING TEMPERATURES

The flexible film pouch used for MRE items such as the entree or wet pack fruit becomes less flexible or more brittle at temperatures below zero degrees Fahrenheit. The contents of the pouch freeze in random shapes, creating sharp edges or points. These edges and points may cut, puncture, or otherwise damage the pouch material if they are handled roughly. When the contents are thawed, bacteria can begin to grow and the food becomes unfit for consumption. Following the procedures below will reduce the possibility of damaged pouches and foodborne illnesses.

MREs that become frozen during exercises should be kept frozen until issued for immediate consumption.

If frozen MREs are returned to storage and thawed, they must be segregated and marked with a placard stating "HOLD-PREVIOUSLY FROZEN, RETURNED TO HEATED STORAGE ON *(DATE)*, CLEARED FOR ISSUE *(DATE - minimum of 30 days after returned to heated storage)"*. Frozen MREs will be tempered to ensure that the center of pallets or boxes reaches room temperature (77 degrees Fahrenheit) The MREs are then held at this temperature for thirty days and then inspected by VSP prior to issue. The time and temperature period stated will allow the contents of the pouches to react, if spoilage bacteria are present.

Frozen MREs must be handled with care. Rough handling (For example, dropping boxes off trucks or throwing them into the truck) increases the risk of pouch failure and loss of the MRE.

Rations not intended for freezing should not be frozen. Stationary MRE pouches may be frozen a number of times without damage to the pouch. The product quality will deteriorate with each freeze/thaw cycle, but the food will remain wholesome as long as the pouch is not damaged. The MRE should not be cycled through more than five freeze/thaw cycles.

STORAGE AND HANDLING OF THE FLAMELESS RATION HEATER

The FRH is a chemical heating device for the MRE. It is activated by adding water as prescribed on the package. The FRH pad is a mixture of magnesium and iron powders, sodium chloride, and a wetting agent dispersed throughout a mixture of polyethylene powders pressed into a stable, porous pad. Approximately eight grams of magnesium are contained within each heater pad.

Packaging

FRHs are packed in both case lots (boxes) and as individual units within the MRE pouch. These are then labeled by the manufacturer as prescribed by OSHA.

In bulk pack, each FRH heater pad is packaged in a sealed polyethylene bag. Twelve FRHs are packed into a plastic shrink wrap sleeve. Each box contains 24 unit packs (288 FRHs).

Each pallet of the FRH contains 30 boxes and 8640 heater pads. Pallets are wrapped in polyethylene, covered with a top cap, and strapped to protect the shipping boxes.

Storage

FRHs packaged within the MRE box are not regulated by DOT. No special handling or storage is required. The following guidelines are applicable to bulk storage and will improve storage of individually packaged FRHs as well.

Specific storage guidelines are in DOD Regulation 4145.19-R-1.

Installation fire protection officials should be notified of location of stored FRHs and may impose local storage decisions.

Handling and storing FRHs present no health hazard beyond that of ordinary combustible materials.

Store boxes in dry storage areas where protection against rain, snow, flooding, or leaks is provided. Wrapping or use of tarpaulins on pallets will aid in the prevention of water damage.

Storage under sprinkler systems that meet DOD standards is authorized. When possible, end bays should be used for the storage of FRHs. Stacks of FRHs are to be arranged for access to the stack's interior and removal to outdoors for fire fighting.

Quick response to fire detection and use of appropriate fire fighting agents is important. Fire fighting agents are to be present for both Class A and Class D protection. Any damaged boxes must be removed from storage, inspected, and the contents repackaged in the required container or disposed of properly. Damaged boxes should be considered for first issue as a distressed item.

For proper disposal, the FRH should be activated according to the instructions, then disposed of as ordinary waste. They may also be incinerated in a waste facility, ensuring that all material is burned thoroughly.

Transportation (Bulk Pack Only)

All transport vehicles (including air and sea cargo containers), other than military, are to use placards stating that the cargo is "Dangerous When Wet" material.

SANITATION AT SUBSISTENCE STORAGE POINTS

Sanitation in a subsistence supply activity must be maintained per TB MED-530. Food can cause illness and death if it becomes contaminated. Food that must be disposed of is a loss to the government and can have an adverse impact on mission accomplishment. Environmental protection laws and regulations must be followed when disposing of subsistence.

Personnel

Class I personnel should be neat, clean, and free of disease and infection before they are allowed to handle subsistence. They should not smoke or chew tobacco when handling subsistence. Disposable gloves used in handling fresh foods should be impermeable to contamination and must be maintained in a clean and sanitary condition. Personnel must wash their hands thoroughly before starting work, before eating, after breaks, and after using latrines.

Area and Equipment

Storage areas should be kept clean, orderly, and free of garbage at all times. Garbage should be disposed of in approved containers with tight-fitting lids. Spilled food should be cleaned up completely as soon as possible to prevent insect and rodent infestation. Scales and MHE should be kept clean. Handwashing facilities should be readily available for personnel to use before starting to work, after each break, after using latrines, and whenever hands become soiled.

Transportation

Vehicles used to transport subsistence should be clean, free of moisture and have pallets to keep subsistence off the bed of the truck. The front and rear flap must be lowered and secured during transport. Vehicles used to transport food are not to be used to transport garbage or petroleum products while transporting subsistence. The bed of the truck should be free of harmful protrusions such as nails that could puncture food containers. Refrigerated or insulated vehicles should be used to transport perishables when time, distance, and outside temperature could cause the temperature to rise above required safe levels for refrigerated items and frozen items.

PEST CONTROL

Unit field sanitation teams have the primary mission of insect and rodent control in the field. Class I and food service operations personnel must assist by maintaining properly established and sanitary operations. Pests can be controlled by pest-proofing the storage area, depriving them of food, and using appropriate extermination measures. When pests are discovered in the storage area, the preventive medicine activity must be notified immediately.

Insects

Insects, especially cockroaches, are hitchhikers. Incoming supplies should be inspected carefully for infestation and empty cartons should be removed from the premises promptly. In fixed facilities, screens should be used on outside doors. When supplies are received, doors and screens should be open for the shortest time possible. Cracks in the walls and floors should be filled. Rest rooms should be kept clean. Garbage cans should be kept covered with tight-fitting lids and the contents disposed of promptly to prevent breeding. Subsistence should be stored on pallets away from walls to eliminate hiding places and to facilitate inspection and cleaning. If at all possible, subsistence should be on shelves or dunnage a minimum of 6 inches off the floor or ground and a minimum of 4 inches away from the walls to permit cleanup of spills. In open storage, supplies should be covered with tarpaulins or clear plastic when practical. Broken containers of food should be cleaned up quickly and completely. If areas do become infested, insecticides are used for control. Class I personnel must implement measures to ensure subsistence items do not become contaminated.

Rodents

The first step in rat and mouse control is to prevent their entry into the storage facility. Holes should be covered or filled in and doors should close tightly. The next step is to eliminate rodent hiding places by placing subsistence on pallets away from walls. Finally, their food sources should be eliminated by proper garbage disposal and good housekeeping. If areas become infested, traps and poison baits can be used for elimination. The use of poison baits must be approved by the medical authority. Their approval is based on compliance with environmental stewardship principles. All environmental laws and regulations must be adhered to in the use of poison baits.

SECURITY

The enemy may try to contaminate or destroy supplies. Subsistence supplies should be protected to prevent loss from enemy action, pilferage, or theft during receipt, storage, and issue. The MPs can help in setting up an effective program. Some effective measures are shown in Figure 6-2, page 6-7.

INSPECTIONS

Subsistence supplies are inspected and reinspected from the time they are received until they are consumed. Inspections ensure that only food that is fit for consumption is received and issued.

Responsibilities

The Class I officer in the field is responsible for the inspection of all subsistence items before they are accepted. This inspection ensures that items are received in good condition and in the authorized quantities. A representative of the Army Veterinary

Service is responsible for inspecting all animal-origin and perishable subsistence as it is received at a supply point. Semiperishables are not inspected by the veterinary food inspector on receipt unless it is requested by the accountable officer for local procurement. If the subsistence is wholesome and complies with contract requirements and the contractor can be identified from container markings or shipping documents, the veterinary food inspector stamps the delivery documents. Veterinary food inspectors are also responsible for conducting Class IX type inspections on subsistence in storage to detect early signs of deteriorating food. Cases of semiperishables that pass inspection are stamped with an ITD. The ITD indicates the approximate remaining shelf life. Rejetted items are reported to the accountable officer so he can initiate appropriate disposal action. The Class I officer is responsible for ensuring subsistence being turned in to a TISA has received a Class V veterinary inspection. Detailed information on Army Veterinary Service inspections are in FM 8-30.

Inspection Types

There are three types of inspections. They are visual, sampling, and fill inspections.

Visual. Usually, subsistence supply specialists perform the visual inspection. The inspector checks the outside of the Class I item or its container for damage or deterioration. Damaged containers, such as broken boxes and dented cans, are a good reason to request an Army Veterinary Service inspection.

- Disperse supplies and equipment in the field so that one hit does not destroy the total supply.
- Provide an aggressive security education program that convinces personnel that they have a legal responsibility to report losses.
- Ensure that supervisory personnel set a good example.
- Inspect delivery and pickup vehicles before departure to ensure they contain only authorized supplies properly recorded on shipping and receiving and/or issue documents.
- Use seals on vehicles if possible.
- Use DD Form 5977 to allow only authorized personnel to enter the supply areas. Each individual authorized to request or receive Class I subsistence will have a DD Form 577. The Class I point will have a memorandum for each unit, signed by appropriate individual, listing individuals authorized to request and receive Class I subsistence for that unit. The Class I personnel will verify the individual's DD Form 5977 with the memorandum prior to admittance to Class I point.
- Limit access to actual storage areas to personnel on duty and inspectors.
- Provide accurate methods for taking physical inventories.
- Investigate losses quickly.
- Use locks, screens, and bars on doors and windows.
- Remove trash periodically during the day rather than just at the end of the day.
- Inspect empty containers and flatten cartons before removal.
- Use barbed or concertina wire and inspect daily for breaks and tunnels.
- Keep the number of open cases of subsistence to a minimum.

Figure 6-2. Effective security measures

Sampling. In sampling, the veterinary food inspector chooses a number of units at random and inspects them thoroughly. If any of the samples are damaged or deteriorated, the veterinary food inspector performs a full inspection. Items used during sampling inspections are accounted for on DA Form 3161 as an identifiable loss.

Full. The veterinary food inspector thoroughly examines all units of a particular item or shipment. Damaged or deteriorated items are set aside, and the veterinary food inspector advises the accountable officer what to do with them. Full inspections should not be conducted unless absolutely necessary.

Criteria Used During Inspections

Certain criteria are used to inspect subsistence. These criteria are discussed below.

Canned goods. Individual cans should be inspected when there is reason to believe they may be damaged. If boxes are broken or bent, they should be opened and each can should be inspected. Cans that have been stored for a long time or exposed to high temperatures should be inspected. Cans that are rusted, swollen, leaking, or dented should be inspected by the veterinary food inspector.

T-Rations. Tray packs are inspected for damage such as swelling or rust. Tray packs with any of the following defects should be set aside for further inspection and destruction:

- Leaks from a pinhole, a fracture, or an incomplete seal where the contents of tray packs are on the outside of the container.
- Rust that actually penetrates the tray pack causing leakage or excessive end seam rust that cannot be removed with a soft cloth and would enter the product when the tray pack is opened.
- Dents that are so severe that they cause leakage or affect usability.
- Swollen or outwardly distended tray lids bulging from internal pressure or swells caused by physical damage such as dents or overheating.
- Buckles or bends in the top which extend into the end seam of the tray pack.

Other semiperishables. Semiperishables in jars, cardboard containers, and paper bags will spoil if they are mishandled, improperly stored, or stored for a long time. The containers should be inspected for signs of insects or rodents and damage from moisture or mishandling. Products in clear containers should be inspected for color changes. If any of these signs are evident, a veterinary food inspector should be called.

Fresh fruits and vegetables. Fresh fruits and vegetables should be inspected on receipt and every day while they are in storage. Fruits and vegetables must also be inspected for insect infestations including fruit flies, roaches, and worms. Preventive medicine and veterinary personnel must be notified if insects are seen. Appearances are deceiving. The best way to tell if they are fit for consumption is to cut them open and taste them. Items that have been freezer damaged will appear glassy, and those that have chill injury may be discolored and have an off-flavor.

Frozen items. Frozen items, including meat, should be frozen solid when they are received. If they are thawed, they must be used right away, if approved by the veterinary food inspector. It should never be refrozen. Packages are checked on all sides for ice, which is a sign that they have thawed and been refrozen. Icy packages should be checked by the veterinary food inspector. Freezer temperatures should be checked twice a day.

Other perishables. Eggs are checked for breakage. Eggs should not be cracked, checked, or dirty. Eggs should be inspected for freshness. Take at least one egg per case and break it open. If the white clings to the yolk, the yolk is firm, high, does not break easily, and there is no odor, the eggs are acceptable. The temperature of the egg should be 41 degrees Fahrenheit. If not, contact the veterinary personnel. Other perishables are inspected for cleanliness and to see that they are chilled properly.

RATION BREAK AND ISSUE

After receiving subsistence from the theater subsistence distribution activity, rations sent to the subsistence platoon are reconfigured and forwarded to FSBs. Personnel of the FSB RBP issue to the supported units. The unit's DA Form 3294-R is used to determine what the unit requires (see Chapter 4, page 4-8). The method of break used depends on the quantity and type of ration, personnel, time, and transportation available.

Unit Pile

All the supplies for a unit are put in one marked pile, (Figure 6-3) and the using unit personnel load the supplies on their trucks under the supervision of RBP personnel. This method is used mainly when there is no further break.

Item Pile

Items are separated into piles by type. (Figure 6-4, page 6-10). The requesting unit's trucks stop at each pile and pick up the authorized amount of that item under the supervision of supply point personnel. This method is used mainly when large quantities of each item are to be issued. Supply point personnel handle supplies less, but longer loading times for each truck may cause more traffic congestion and delays.

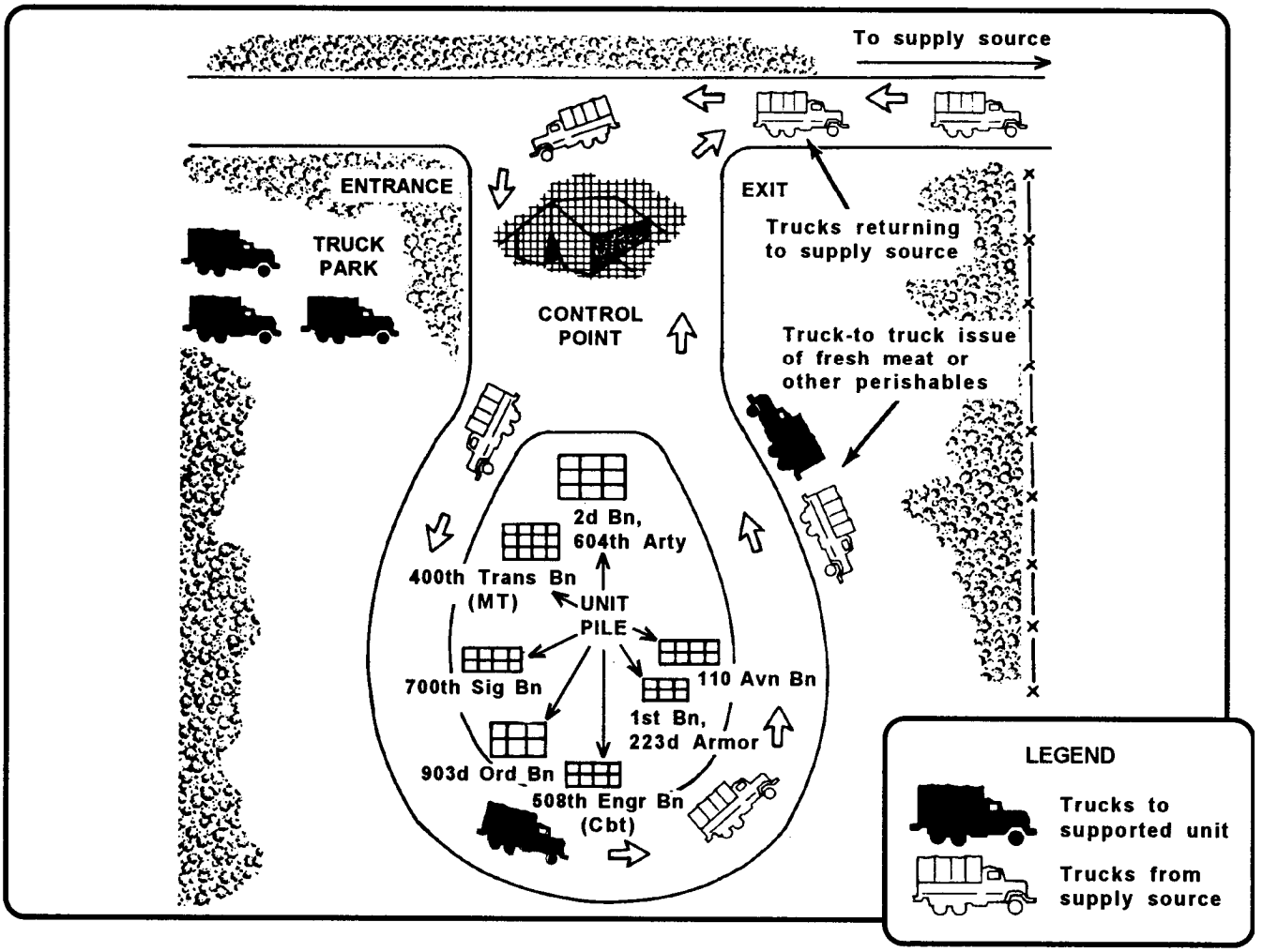

Figure 6-3. Unit pile method of ration distribution

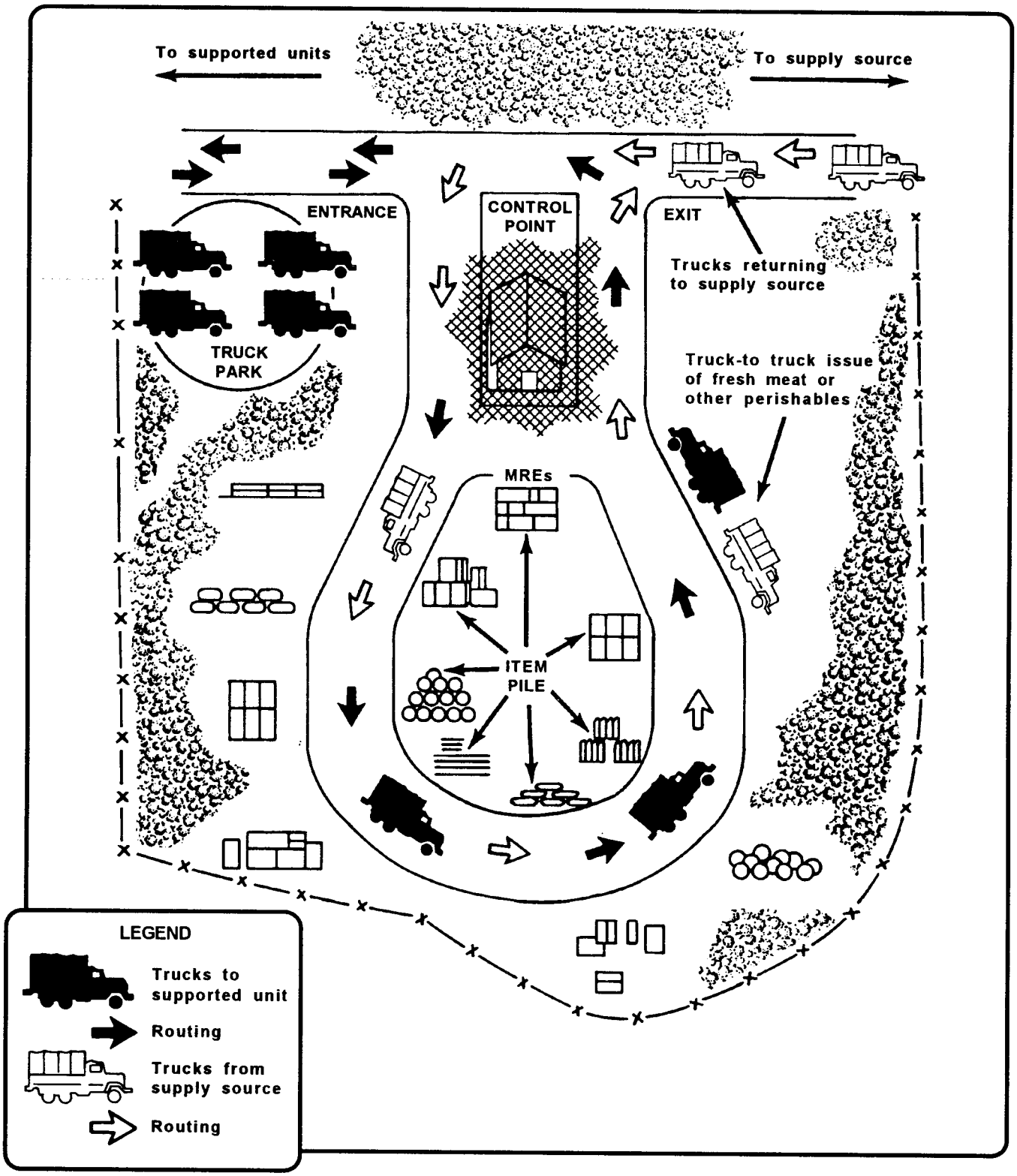

Figure 6-4. Item pile method of ration distribution

Truck to Truck

Items are transferred directly from the RBP's vehicles to the unit's vehicles under the supervision of RBP personnel (Figure 6-5). This method ties up vehicles, but it cuts handling, keeps supplies under cover and increases mobility. This method is used mainly for perishable supplies.

Sling Load

Sling loading is essential to the supply or resupply distribution system. This method of delivery is used widely to overcome problems of distance and time constraints. For more information on sling loading care, maintenance and operations, refer to FM 55-450-1/3/4/5.

STOCK LOCATOR SYSTEM

At main Class I supply points, the Class I manager should establish a system that pinpoints the exact storage location of supplies in a simple, easily understood manner. This system is no different than that used in a garrison operation, but it is more streamlined because of smaller stockage levels and shorter turnaround times for the receipt and issues of subsistence. The stock locator system assists in timely and accurate storage of items and provides for optimum use of storage space. It provides rotation of stock on a FIFO, by date of pack, basis of rotation to prevent possible spoilage of subsistence. Damage to semiperishables (dented cans, open bags of flour, salt, sugar) due to shipment, may require early rotation to prevent possible loss. The three steps in setting up a stock locator system include the stock location code, stock locator description, and stock location file. A planograph is commonly used to assist in identifying storage locations for subsistence items.

Stock Location Codes

Each stock location is assigned an address consisting of up to nine alphanumeric characters. Smaller operations may shorten the code. Stock location codes provide all the information needed to identifiy and locate subsistence items.

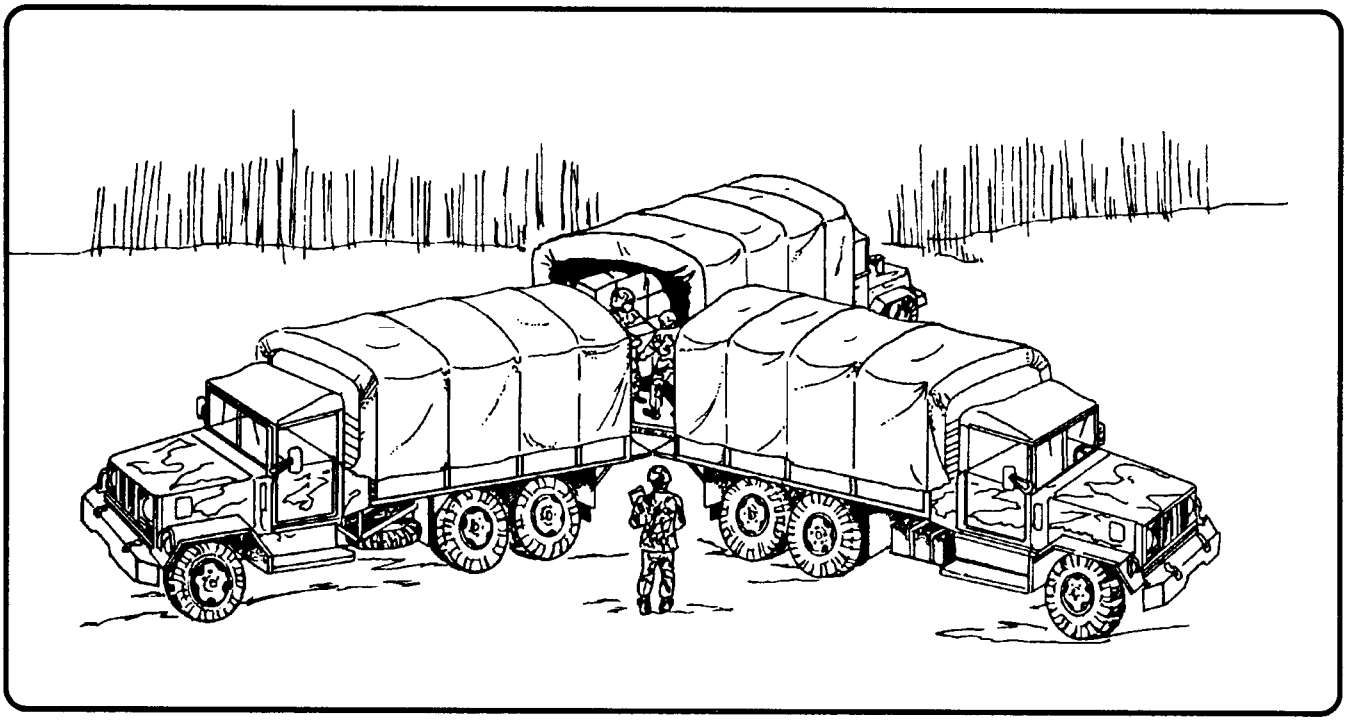

Figure 6-5. Truck to truck method of ration distribution

Stock Location Description

Each materiel location must have location identifications at the actual site. These markings permit immediate recognition of the specific storage location. Markings may be displayed on posts (fixed or portable) facing operating aisles or on other suitable easily visible structures. As a minimum, each aisle intersection and every fifth grid should be marked along working aisles. In bulk storage areas, applicable markings will be posted on storage aisle ends facing working or traffic aisles.

INVENTORY MANAGEMENT

Subsistence managers use inventory management at the various MMCs and Class I sites to determine the identity and quantity of subsistence in the theater. Inventory management tasks in subsistence supply include determining subsistence requirements and acquiring, distributing and disposing of subsistence. The inventory is controlled by a system of reports, computations and evaluations which provide the input data necessary to manage the subsistence inventory.

SUBSISTENCE HANDLING PRINCIPLES

Automated supply specialists at all levels are required to use MHE. Whether you are receiving, storing, packing, or shipping perishable or semiperishable items, follow the important principles below.

The least handling is the best handling. This saves time, cost, potential material damage and reduces accidents.

Standardize your equipment and operating procedures as much as possible. Maintenance and repair requirements are reduced and storage and issue procedures simplified when your personnel are working from the same plan.

Choose the right machine for the right job. Equipment capabilities are detailed in the operator's manuals. Consider the number of items to be moved, weight and the distance of the move.

An essential phase of any field operating Class I program is planning for weather and transportation restrictions and reducing safety hazards.

Never exceed your equipment capabilities. Overloading equipment increases equipment failures, maintenance requirements, and the risk of accidents.

Loading and unloading materials with mechanical devices, when properly done, reduces safety hazards and decreases subsistence damage.

NIGHT OPERATIONS

Sometimes it is necessary to receive and issue supplies at night. Night operations involve decreased visibility and the use of artificial light, and may be conducted under blackout conditions where no artificial light is permitted. Any vehicle operating in the blackout area must follow blackout procedures. Advance preparation and training are required for successful night or blackout operation. Two SOPs should be established for night operations, one for RBP personnel and one for units picking up or delivering supplies. Cover the items below in SOPs for blackout conditions.

Facilities

Black out tents or buildings used for offices and storage areas so that no light shows outside. Use extra canvas to make blackout flaps on tents to block light.

MHE

MHE cannot be used under total blackout conditions except in a building or when the environment is METT-T driven. Night operations involve a commander's risk assessment and risk reduction management when the mission is METT-T driven and the use of MHE is required under blackout conditions.

Traffic

All traffic must be one way to avoid collisions. The unit picking up supplies must provide walking

traffic guides to direct vehicles. Place personnel with flashlights with red filters at strategic points to answer questions and direct traffic.

Loading

Trucks from a main supply point supplying a forward supply point should be loaded by unit pile so that the items may be directly onto the user's vehicles by the truck-to-truck method (See Figure 6-5, page 6-11).