1.1. **Description.**

1.1.1. **Storage Area.** The storage area includes refrigeration and storage space for semi-perishable subsistence and a receiving area. This is approximately 35 percent of the total facility (without a seating area).

1.1.2. **Kitchen Area.** The kitchen area contains food preparation and support space, staff locker area, expendable storage, an office, and a janitor's closet. This is approximately 30 percent of the total facility (without a seating area).

1.1.3. **Serving Area.** The serving area includes the counter area to serve walk-in customers and a window service area to accommodate drive-through customers. This is approximately 10 percent of the total facility (without a seating area).

1.1.4. **Customer Area.** The customer area includes the patron waiting space, patron restrooms, and entry vestibules. This is approximately 15 percent of the total facility (without a seating area).

1.1.5. **Mechanical Room.** The mechanical room is approximately 10 percent of the total facility (without a seating area).

1.1.6. **Dining Area.** The dining area is optional.

1.2. **Requirements Determination.** The various elements that comprise a fast-food service facility and their sizing are based on a study performed at the location being considered. The evaluation of need will be reviewed by the MAJCOM/A1 with an information copy to AFSVAFB, 10100 Reunion Place, Suite 502, San Antonio, TX 78216-4138.

1.3. **Scope Determination.** See paragraph 1.2 above.

1.4. **Design Considerations.** See UFC 4-722-01, *Dining Facilities*, and the *USAF Dining Facilities Design Guide*. 