## Position Log

Incident Name				Date Prepared			
Name				Contact #			
Shift Start		Shift End	•	Ор	Period		

## **Functional Checklist**

Organization	Logistics Section			
	Social Services Director			
Primary				
Potential Alternate(s)				
	Facilities Manager			
Supervisor	Logistics Section Chief			
Overview	<ul> <li>Provide food, water, and facilities for EOC and other response</li> </ul>			
	personnel and volunteers			
	<ul><li>Manages and/or supports ESF-6 Care and Shelter</li></ul>			
Description	The Food/Facilities Unit is responsible for securing facilities for EOC			
	personnel and supplying the food needs for the entire incident.			
Responsibilities	1. Ensure that adequate essential facilities are provided for the			
	response effort, including securing access to the facilities and			
	providing staff, furniture, supplies, and materials necessary to			
	configure the facilities in a manner adequate to accomplish the mission.			
	<ol> <li>Ensure acquired buildings, building floors, and or work spaces</li> </ol>			
	are returned to their original state when no longer needed.			
Forms and Job Aids	Phone books			
	○ Feeding Plan			
	Purchase Order and Requisition Forms			
	ESF-7 Emergency Logistics and Resources Annex			
	C ESF-6 Care and Shelter Annex			
Checklist -	<ul> <li>Upon arrival at the EOC check in at the designated check in</li> </ul>			
Activation Phase	location.			
	○ Identify yourself as the Food/Facilities Unit Leader (Orange			
	Vest).			
	Report to the Logistics Section Chief or other assigned			
	Supervisor.			
	Set up your workstation and review your position			
	responsibilities.			
	<ul> <li>Determine your resource needs, such as a computer, phone,</li> </ul>			
	plan copies, and other reference documents.			
	<ul> <li>Contact the ESF-6 Care and Shelter Coordinator and/or Care</li> </ul>			
	and Shelter Unit and identify coordination efforts that can be			
	undertaken.			
	unuertaken.			

## Checklist - Establish and maintain a time card, position log, and other **Operational Phase** necessary files. Work closely with other sections in determining facilities and furnishings required for effective operation of the EOC. O Coordinate with branches and units in the Operations Section to determine if assistance with facility acquisition and support is needed at the field level. Arrange for continuous maintenance of acquired facilities, to include ensuring that utilities and restrooms are operating properly. O If facilities are acquired away from the EOC, coordinate with assigned personnel and designate a Facility Manager. O Develop and maintain a status board or other reference which depicts the location of each facility being used and/or available; a general description of furnishings, supplies and equipment at the site; hours of operation, and the name and phone number of the Facility Manager. O As facilities are vacated, coordinate with the facility manager to return the location to its original state. This includes removing and returning furnishings and equipment, arranging for janitorial services, and locking or otherwise securing the facility. Keep the Logistics Section Chief informed of significant issues affecting the Food/Facilities Unit. O Determine food and water requirements for response and recovery personnel and volunteers. O Determine the method of feeding to best fit each facility or situation. Obtain necessary equipment and supplies and establish cooking facilities. Ensure that well-balanced menus are provided. Order sufficient food and potable water from the Supply/Procurement Unit. Maintain an inventory of food and water. Maintain food service areas, ensuring that all appropriate health and safety measures are being followed. O Supervise caterers, cooks, and other Food Unit personnel as appropriate.

## Food/Facilities Unit Leader

Checklist -	Deactivate and close out time card and logs when authorized by
Demobilization	the Logistics Section Chief.
Phase	<ul> <li>Complete all required forms, reports, and other documentation.</li> </ul>
	Submit all forms through your supervisor to the
	Planning/Intelligence Section, as appropriate.
	<ul> <li>Be prepared to provide input to the hot wash and after action</li> </ul>
	report.
	○ If another person is relieving you, ensure you provide a detailed
	briefing and answer all questions before you leave.
	<ul> <li>Clean around your work area before you leave.</li> </ul>
	<ul> <li>Leave your contact information.</li> </ul>
Checklist - Recovery	<ul> <li>Transition support to ESF-7 Emergency Logistics and Resources,</li> </ul>
Phase	ESF-17 Volunteer and Donations Management.
	<ul> <li>Work with any other Morongo ESFs coordinating recovery</li> </ul>
	efforts and through the Recovery Annex to the Emergency
	Operations Plan.