

USE

CAL FIRE's Mobile Kitchen Units (MKU) support feeding operations during emergencies like fires, floods, hazardous materials spills, and earthquakes. These kitchens prepare hot meals for emergency responders and sometimes feed communities affected by disasters. CAL FIRE has 11 MKUs statewide.

Each MKU is a fully equipped kitchen that can be set up and ready to serve in four hours. They include convection and conventional ovens, as well as steam and tilt skillets. The support trailer carries tables, chairs, a salad bar setup, and extra serving utensils.

The kitchens typically serve breakfast and dinner and can store enough food to serve 500 meals upon arrival. One MKU can feed up to 5,000 people per day. CAL FIRE works with local vendors to supply food for the MKU crews. Additional support, such as potable water tenders, generators, and dishwashing facilities, may also be brought in when needed.

STAFFING

The MKUs are staffed by a crew of 22 Conservation Camp inmates. The inmates are broken into day and night shifts of eight members each, with an additional crew member

providing equipment maintenance and repair. Under the direction of CAL FIRE employees, the crew is responsible for preparing, cooking, serving, and cleaning up after meals. Three California Department of Corrections and Rehabilitation Officers are responsible for the crew when they are not working in the kitchen.



