

PROJECT OVERVIEW

IMAS/MAC Demining, Bagram Airfield / Bagram, Afghanistan

AIM provided support personnel to ECC International on their UASCE contract at Bagram Airfield. ECC's contract consists of searching for unexploded ordnance (UXO) and land mines near Bagram Airfield by a multi-disciplined workforce of 470 to 500 personnel. As a subcontractor to ECC, AIM provides turnkey life support activities to accommodate the UXO Teams as well as AIM's personnel providing the LSA services. These services include:

- Preparing and serving 930 hot meals daily
- Laundering over 60 bags of personal clothing daily
- Maintaining 186 camp facilities
- Maintaining 375 two-ton HVAC units
- Providing maintenance and repairs for 23 passenger vehicles and heavy equipment
- Cleaning and sanitizing accommodations and bathrooms for a 500+ bed camp

Life Support Activities

To support the ECC International workforce, AIM provided turnkey life support activities. Services included operations and maintenance of a personnel camp at Bagram Airbase that consisted of 3 hard structure buildings, 179 containerized buildings, and 4 fabric facilities. The facilities included billets, showers and toilets, recreational hall, gym, laundry, dining, carpentry shop, vehicle maintenance shop, vehicle and equipment storage yards, and several supply warehouses. AIM personnel included groundskeepers, housekeepers, launderers, custodians, food handlers, dieticians/cooks, electricians, HVAC technicians, vehicle and heavy equipment mechanics, a paramedic, and carpenters.

LSA services required preparing 930 hot meals daily, providing laundry services for over 60 bags of clothing daily to TM-10 specifications, and provided housekeeping services including room and bathroom cleaning and sanitizing, refreshing bathroom amenities, and provided procurement and laundry services for bed linens and bath towels.

AIM also maintained a gymnasium housed in an Alaska-style tent and furnished with free weights, treadmills, ellipticals, bikes, and weight benches. The gym was large enough to accommodate over three dozen people.

A communications and recreation center were also provided and maintained. The center included a lounge area with couches and a large

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Contract Period of Performance

01/2010 – 01/2013

Contract Number

W912DY-10-D0013 TO-003

Contract Value

\$5.6M average

Final/Present Value

\$5.5 annual

Client Name/POC

ECC International
Tom Patterson
265-513-7041
tpatterson@ecc.net

Customer Name

U.S. Army

Total Personnel

70+

Time Between NTP and First Personnel Deployed

15 days

Types of Labor Provided

- Food Handlers
- Housekeepers
- Launderers
- Custodial/Groundskeepers
- Heavy Equipment Operators
- O&M Technicians
- Construction Trades
- Procurement Specialists
- Auto and HE Mechanics
- Paramedic

screen HD television, over a dozen of VOiP telephones, and about 20 laptop computers with WiFi connections.

The billets consisted of 40-foot containerized units that are double stacked to conserve space and organization in the residential sector of the camp.

Procurement

To support the camp operations and sustain a complement of over 500 individuals, we provided procurement services that averaged \$2.5M annually. We procured all required consumables to support the camp, including laundry chemicals, kitchen chemicals, cleaning supplies, paper products, bath/hand towels, bath soaps and amenities, small hand tools, and consumables for the vehicle maintenance shop. Dining Facility procurements consisted of fresh fruits and vegetables from local suppliers, meats, staples, utensils, dining service, pots, and pans.

At the start of the contract, AIM procured 19 passenger vehicles and small pickup trucks to support LSA operations and heavy equipment for demining operations. To provide the greatest cost efficiencies, AIM negotiated the vehicle leaser to provide an innovative pricing structure that enabled us to procure new vehicles under a long-term lease.

Vehicle Maintenance Shop

The vehicle maintenance operation included scheduled preventive maintenance (PM) and required repairs for 19 light vehicles that included SUVs and pickup trucks, as well as heavy equipment maintenance and repairs. A small parts warehouse was maintained and stocked with such typical vehicle repair items as wipers, oil filters, oil, headlamps, and fuses. Preventative maintenance was scheduled and completed according to OEM recommendations for use in extreme environments. AIM maintained a VM database to record mileage and hours of use by each vehicle make, model, and assigned vehicle identification tags. Usage was recorded daily, and logs were completed at vehicle/equipment check-out and check-in. The check-out procedure required the driver to perform a safety and operations check that ensures all vehicle/equipment systems are working and that the vehicle is in optimal condition. Our approach enabled us to identify repairs such as air conditioner replacement or tire replacement with ample time to procure replacement parts.

Dining Facility

AIM personnel prepared and served over 930 hot meals daily to a camp complement of 500+ personnel. Dieticians and cooks prepared meals in a commercial kitchen to accommodate 12 cultural and religious differences. All meals were prepared in accordance with TB-MED-530 for safe food handling, and food was stored to TB-MED-530 specifications. Food handlers were required to undergo medical exams and blood tests every six months. Proper personal protective equipment was required and strongly enforced, including hairnets being worn at all times. AIM has successfully passed all USACE DFAC inspections.

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Countries Where Labor was Recruited

- India
- Nepal
- Kenya
- Ethiopia
- Afghanistan
- United Kingdom
- Pakistan
- Cameroon
- Philippines
- USA

Project Highlights



- Life Support activities and camp O&M for approximately 500 UXO and UXO support personnel plus AIM's LSA personnel
- Motor Pool and Vehicle Maintenance Shop
- Annual procurement of \$2.4M for all DFAC, Billeting and Laundry consumables, staples and fresh foods, parts, equipment, and other supplies
- Paramedic and Healthcare Maintenance and Non-Emergency Care

AIM had constructed the dining facility (DFAC) by retrofitting an existing structure and installing the necessary commercial kitchen equipment. In addition to providing meals for ECC's resident staff, AIM also provided two daily meals to LN personnel including a hot breakfast and a bagged lunch. AIM procured all the food including locally procured fresh foods and implemented food safety standards in accordance with Army Technical Bulletins.

Operations and Maintenance

AIM's O&M Teams maintained the camp's 186 facilities by providing minor repairs and construction as needed. Regular preventative maintenance and repairs were performed on the 375, two-ton split HVAC units, kitchen equipment, laundry facility equipment, and vehicle maintenance shop equipment. To support O&M activities, AIM maintained a carpenter shop and a parts warehouse stocked with such consumables as oil, belts, filters, and fuses, as well as small hand tools and hardware.

Safety Control

AIM's project specific safety plan required annual safety refresher training. Additionally, at the beginning of each duty shift, Supervisors provided daily safety talks and reviewed the use of required PPEs specific to job function. Life Support personnel adhered to DoD and OSHA regulations for safety relevant to their job function, including the use of such personal protection equipment as safety goggles and hairnets. All food handlers met the DoD's medical screening requirements, and they underwent updated physicals every six months consistent with DoD requirements. To date, AIM completed 22 months of contract work with ZERO incidents.

Scope of Work

- Minor Construction
- Procurement/Logistics
- Facilities Operations & Maintenance
- Vehicle Maintenance Shop
- Dining Facilities and Food Services
- Life Support Activities
- Medical
- Laundry Services
- HVAC Preventative Maintenance & Repairs

Success Story

AIM received an outstanding DFAC inspection from the USACE who noted "Keep up the good work! Great Facility!"

The inspection was completed in compliance with TB MED 530 and included the inspection of food handler PPEs, food handler health and appearance, facility cleanliness, refrigeration temperatures, freezer temperatures, and wash facilities. AIM passed all inspections, meeting the TB MED 530 specifications.
