



Supervisors on wheels...DDJC creates the supervisor mobile cart for UGR mission

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Creative thinking at Defense Distribution Depot San Joaquin, Calif., led to the creation of the supervisor mobile cart enabling supervisors on the floor at the Unitized Group Ration, or UGR, mission to be readily available for employees working on the production lines.

Frank Garza, UGR branch chief, brought up the idea of the mobile cart to Joe Perry, Operations Group chief. Perry assigned the task at hand to Danny Cannon of Operations in conjunction with Information Operations and the cart became a reality for supervisors to be able to perform administrative and workload functions on the production floor.

The carts were modified from two existing herbie carts by removing the Intermec printer



The supervisor mobile cart was created for supervisors in the Unitized Group Ration mission.



Terry Cherry, day shift supervisor, Unitized Group Ration mission, uses the supervisor mobile cart.

and configuring the laptop for office functions. Printing can be accomplished at the cart or routed to fixed printers in the office.

Terry Cherry, UGR dayshift supervisor is in favor of the mobile cart, "I like the idea of being available on the production floor for employees; to be able to access a supervisor at any given time is critical as DDJC moves UGRs out the door to the Warfighters throughout the world," Cherry remarked. "Supervisors are now more hands-on and an integral part of the work process on the floor."

These carts are unique to UGR operations as supervisors are required to be on the floor 90 percent of the time with this mission compared to other distribution functions at DDJC.

DDJC's UGR mission includes UGR-Express meals which are a one-time use, self-contained system that automatically heats once the tab is activated, and feeds 18. The meal, which takes approximately 45 minutes to cook, is heated inside the box and eliminates the need for a field kitchen. These meals include an entrée, vegetable, starch, drink mix, dining trays, utensils, and a trash bag for clean-up.

Additionally DDJC assembles, the UGR-Heat and Serve meal is contained in three boxes, which feed 50. Preparation of the meal requires a field kitchen. The meal consists of an entrée, side dishes, desserts, drink mixes, condiments, spices and other ingredients along with disposable trays, cups, flatware and trash bags.