



KELLOGG BROWN & ROOT SERVICES

CONTRACT#: DAAA09-02-D-0007

QUALITY AUDIT / INSPECTION REPORT

CMIP #: F2B-08-159-MnCamp-725

QAIR #: N/A

CORRECTIVE MEASURES IMPLEMENTATION PLAN

KBR Quality Auditor/Inspector:	APPROVAL:	DATE: 11/10/08	PAGE 1 OF 4
AREA:	F2, Camp Liberty, Iraq		SOP #: N/A
FUNCTION:	NAJLAA – Temporary Labor Camp		DATED: N/A
FUNCTION AREA MANAGER:	David Lehmkuhl – Senior SCA		

NONCONFORMANCE DESCRIPTION: During a Special inspection conducted for the NAJLAA Temporary Labor Camp the following non-conformances were observed.

- Good sanitation habits and use of compliant sanitation facilities were not being performed. Food was being served in a sleeping tent and employees eating on their bunk or floor. Soap and paper towels were missing for hand wash sinks in the showers and latrines.
- No smoking signs were observed on the T-walls and cigarette butts on the ground between the tents and T-wall.
- One fire extinguisher in shower #2 had no inspection tag attached. Several extinguishers were not inspected for November.
- No occupational job specific safety training documentation available.
- No records or documentation available to verify the Subcontractor administer a driver/operator safety program approved by LOGCAP III HSE which includes a minimum of 8 hours instructional and practical curriculum.
- Subcontractor personnel were observed not wearing appropriate identification. Some employees had no identification on their person.
- No Subcontractor employees had protective body armor to include a Kevlar ballistic helmet and a ballistic vest with inserted plates and these items are not onsite and readily available.
- Housing and Life Support: Living accommodations were not kept in a clean, orderly and sanitary condition. Personal belongings, food products and other debris observed in the living accommodations.
- Living accommodations were not suitable for 2 persons with a minimum of 50 sq ft per person floor space and at least a 7 ft ceiling. Tents observed with the following number of bunks; 67, 78, 68, 80, 76, 62, 79, and 54.
- Adequate wall lockers for clothing and personal items were not available.
- Bunk spaces were less than 48 inches apart.
- TB MED 530, Food Service Sanitation: This site has no food service operation. Food is mermite received from F2.2 DFAC. The camp is not in compliance with TB MED 530 is serving procedures; food is served form containers sitting on the floor, no table for food or mermite containers. Food is served in a living tent and no hand washing facilities provided for diners. Servers and diners were wearing shower shoes. Employees were eating on their bunks due to no dining area. The menu consisted of Rice, green salad, vegetable curry, fried chicken, can soda and Gatorade. The salad and meat ran out before all diners had eaten. The servicers and several employees only had curry and rice. (See photo below)
- Soap and paper towels were not available for hand sink in AB units and toilets.
- One shower head per 10 was not available. 36 shower heads were available for 430 employees.



Kellogg Brown & Root Proprietary Data

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- It was not ensured that all electrical circuits in toilets and shower abluion units have ground fault interruption protection (GFI). Unit S3 GFI did not work at the time of this inspection.
- Latrine units had electrical outlet covers missing and no electrical systems inspections provided.
- Hand washing stations were not available at a rate of 6 persons in a shared facility.
- Camp Power Generation: Only one generator on site, no back up available.
- Manufacturers Safety Data Sheets (MSDS) were not maintained in the camp and readily accessible to all subcontract employees.

REQUIREMENT REFERENCE(S):

Item #9 (3.7): Personal Hygiene Habits: Do Subcontractor's personnel maintain good sanitation habits and use compliant sanitation facilities?

Item #13 (3.9): Is the no smoking policy strictly enforced?

Item #16 (3.9): Are fire extinguishers serviceable and inspected at least monthly for serviceability?

Item #21 (3.10.3): Does the subcontractor provide occupational job specific safety training to its employees prior to the employees being assigned a task?

Item #26 (3.10.6.2): If subcontractor employees only operate vehicles or equipment which are not GFE/CAGO, does the Subcontractor administer a driver/operator safety program approved by LOGCAP III HSE which includes a minimum of 8 hours instructional and practical curriculum?

Item #27 (3.10.6.3): Does the curriculum include procedures relating to vehicle inspection, operator training, operation and maintenance of the vehicle or equipment, and a competency or road test specific to the particular type vehicle or equipment which will be operated?

Item #28 (3.10.6.4): Does the subcontractor provide to KBR (LOGCAP III HSE) a copy of this training program within 60 days of the date of this contract?

Item #37 (3.12.2): Does the Subcontractor instruct personnel to wear appropriate displayed and authorized identification at all times?

Item #38 (3.12.3): Has each Subcontractor employee been issued protective body armor to include a Kevlar ballistic helmet and a ballistic vest with inserted plates and these items are onsite and readily available?

Item #3 (5.2): Housing and Life Support: Does the subcontractor provide living accommodations that are kept in a clean, orderly and sanitary condition?

Item #4 (5.2.1): Are the living accommodations suitable for 2 persons with a minimum of 50 sq ft per person floor space and at least a 7 ft ceiling?

Item #13 (5.2.5): Are living accommodations provided with a bed, cot or bunk and suitable storage facilities such as wall lockers for clothing and personal items?

Item #15 (5.2.6): If used, are all bunk beds spaced not less than 48 inches both laterally and end to end?

Item #30 (5.3.4): TB MED 530, Food Service Sanitation.

Item #36 (5.3.9): Does the subcontractor ensure that there is an adequate supply of hand washing stations and supplies for such purpose?

Item #50 (5.4.2.4): Is it ensured that one shower head is provided per 10 members of each sex (29CFR1910.142)?

Item #57 (5.4.2.11): Is it ensured that all electrical circuits in toilets and shower abluion units have ground fault interruption protection (GFI)?

Item #58 (5.4.2.12): Does the subcontractor ensure that all electrical systems are inspected, maintained and documented at a minimum of once per month?

Item #59 (5.4.2.13): Are hand washing stations provided (rate is per shelter or per 6 persons in a shared facility)?

Item #63 (5.5): Camp Power Generation (separate from DFAC service generator): (5.5.1) Are camp power generators sized at 110% of normal use by all facilities with 1 unit as backup?

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Item #8 (5.12): Neat Orderly Camp: (5.12.1) Does the Subcontractor maintain all areas and features of its camp, grounds, and assigned storage areas in a neat and orderly manner (as determined by the General Contractor)?

Item #21 (5.18): Manufacturer's Safety Data Sheets (MSDS) HAZCOM: (5.18.1) Are Manufacturers Safety Data Sheets (MSDS) maintained in the camp and are they readily accessible to all subcontract employees regarding all chemicals, to include all cleaning fluids?

Item #22 (5.18.2) Are Manufacturer's Safety Data Sheets (MSDS) to include the current and up to date information on all chemicals being used in the subcontractors' man camp?



Bunks less than 48" apart



Food serving line in housing area



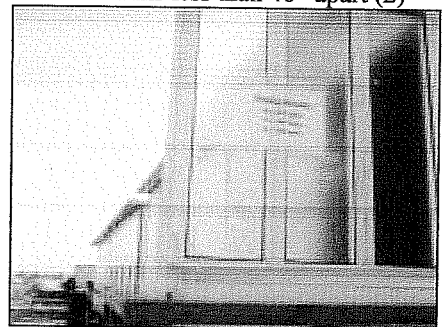
Bunks less than 48" apart (2)



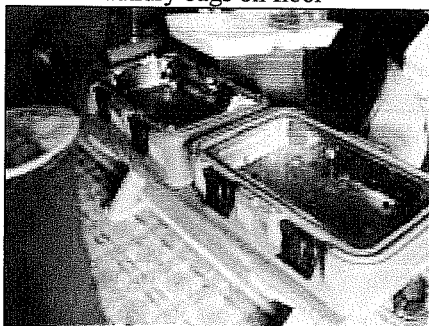
Laundry bags on floor



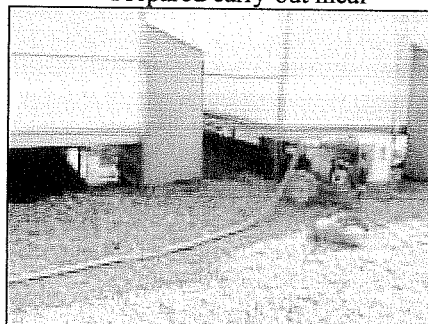
Prepared carry-out meal



Broken glass on AB unit



Running out of food



Pumping water from leaking AB unit



Neat and orderly camp observation

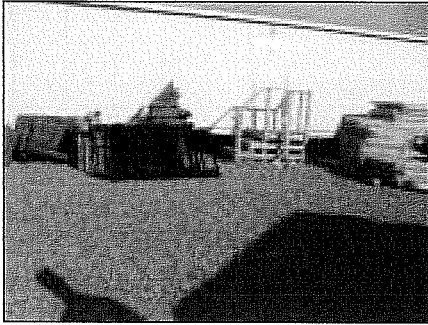
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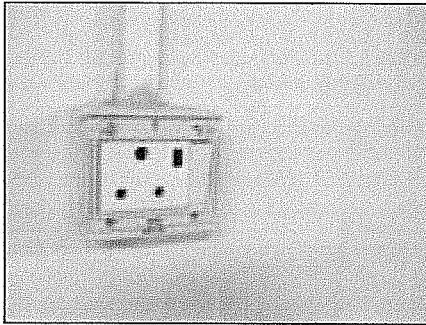
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CORRECTIVE MEASURES IMPLEMENTATION PLAN

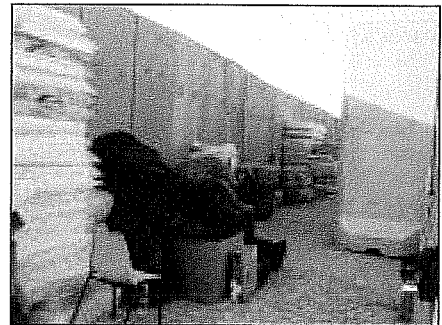
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MnCmp-725**



Neat and orderly camp observation



Electrical cover missing in wet area



Neat and orderly camp observation

A written response is required addressing the above deficiencies within 10 days of receipt of this CMIP request. A detailed response is required answering the below questions. Response will be in Word memorandum format or E-mail.

- **ROOT CAUSE OF THE DEFICIENCY:**
- **ACTION TAKEN TO CORRECT THE DEFICIENCY:**
- **CORRECTIVE ACTION TAKEN TO PREVENT RECURRENCE:**
- **EXPECTED DATE OF CORRECTIVE/PREVENTIVE ACTION COMPLETION:**

ACKNOWLEDGED BY KBR FAM:

DATE:

Distribution: DL_KBR LOGCAP III DF&I FAMs; DL_KBR LOGCAP III DF&I Camp Managers; Johnny Warner; Joe Castro; Vic Keller; Johnny Gonyeau; Anthony Dear; Alija Semic; William Young; David Lehmkuhl; Derrick White2; Hiram Welch; Darryl Jackson; Josip Gabric; Norman Ramey

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