



Wildfire After Action Review

Region: Deh Cho
Fire Number: FS002-24

Date: Tues., June 4
Staff Present: Head Cook, Cook Helper

1. What was the plan? Talk about size-up, each person's roles going in to the fire.

Norma Jean, Head Cook. Denise Martineau, Cook Helper. When accepting the job, we didn't what kind of camp we're coming into. Wanted to come and work, was excited as it's something I love. How: show up, an cook for those hard workers, wake up and just be here. We're thankful for the having fire fightings and saving the community. I was expecting the crew shack as [Norman Jean] is originally from here [Fort Liard]. Denise didn't know the cooking area, she'd been to Sambaa K'e and Wrigley's fire camp recently - knew the area but has not been here. Both Norma Jean and Denise worked Sambaa K'e's fire camp.

2. What Actually Happened which caused us to deviate from the plan, and why did that happened?

No change of plans, unless there was allergies, dietary restrictions, diatetics - just to know who I am cooking for. Was 2 vegetarians on camp, was something knew for me. When realizing there was frozen vegetarian food that she picked out, I asked how she liked it cooked or read the cooking instructions.

One stove and one fridge in the cooking area was tough. Was more fridges and freezers in the other building, it was great, alot of room. To help not to not mix meat and produce together, for food satey hazards. Open space for condiments organization.

Need more kichen supplies: deeper steam table inserts, pots, utencils, more sharp knives, butcher knives, knife sharpener, no oven mitts (almost burned my hand from old oven mitts). Noticed no thermometers, to see if the fridges and freezers were at right tempature. Would have liked to record tempatures daily - there is a danger zone in tempatures (had previously taken culinary training). I always have my Food Safe book on hand.

LSC, Clay, was good, straight forward, communicated good. He asked daily of your needs and how things are, and how we were doing.

3. What are we going to do better next time?

For Norma Jean: I'll ask for location, the amount of people, and if any dietary restrictons known. Will be looking online for vegetarian, diabetic meals - something I enjoy doing.

For Denise: to have everything to work with - personal items were brought. I don't leave without my two containers of cooking supplies. Back in the 80's she cooked without stoves when doing a tree camping forestry camp, had cooked a turkey in a flat woodfire stove or the crews.

Facilitated by: Raelene Lamalice

Manager Approval: Kole Comin, IC: 

This form must be completed within 24 hours of action on a fire ending and must be approved by the Manager of Forests and uploaded into the fire file in SPARCS.

Fire crews, aircrew, clerks, warehouse staff and supervisors should all contribute to the AAR whenever possible.

Only one form per fire.

To add additional information use the back side of this form or attach a piece of paper.