

METRIC

A-A-20150A

May 23, 2003

SUPERSEDING

A-A-20150

August 4, 1989

## COMMERCIAL ITEM DESCRIPTION

### CHICKEN PARTS, FROZEN, FULLY COOKED, BREADED AND UNBREADED

**The U.S. Department of Agriculture (USDA) has authorized the use of this Commercial Item Description.**

**1. SCOPE.** This Commercial Item Description (CID) covers breaded and unbreaded fully cooked frozen chicken parts (thighs, wings, drumsticks, and breast halves) packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties.

#### **2. PURCHASER NOTES.**

##### **2.1 Purchasers *shall* specify the following:**

- Types, styles, broiler/fryer weight and forms required (Sec. 3).
- When the storage time is different than specified (Sec. 5.6).
- When microbial requirements are different than specified (Sec. 6.1).
- When microbial requirements need to be verified (Sec. 6.2).
- Manufacturer's/distributor's certification (Sec. 9.1) or USDA certification (Sec. 9.2).

##### **2.2 Purchasers *may* specify the following:**

- Breeding seasoning for Form a, Breaded (Sec. 3).
- Flavor seasoning for Form b, Not breaded (Sec. 3).
- Packaging requirements other than commercial (Sec. 10).

**3. CLASSIFICATION.** The chicken parts shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

#### **Types, styles, broiler/fryer weights, forms, breeding seasonings and flavor seasonings.**

**Type I** - For heating in an oven

**Type II** - For heating in a deep fat fryer

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**Style A** - 8 piece cut (two wings, two drumsticks, two breast quarters without wings [two breast halves with back portions], and two thighs with back portions)

**Style B** - Thighs with back portions

**Style C** - Wings

**Style D** - Drumsticks

**Style E** - Breast halves with back portions

**Style F** - Other

**Broiler/fryer weight 1** - 1.34 - 1.36 kg (2.50 - 3.00 pounds)

**Broiler/fryer weight 2** - 1.36 - 2.04 kg (3.00 - 4.50 pounds)

**Broiler/fryer weight 3** - Other

**Form a** - Breaded (Purchaser may specify breading seasoning with Form a)

**Breading Seasoning i** - Spicy

**Breading Seasoning ii** - Other

**Form b** - Not breaded (Purchaser may specify flavor seasoning with Form b)

**Flavor seasoning i** - Barbeque

**Flavor seasoning ii** - Other

#### **4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products shall meet the requirements of the:**

- Salient characteristics (Sec. 5).
- Microbial requirements: *as specified by the purchaser* (Sec. 6).
- Manufacturer's/distributor's product assurance (Sec. 7).
- Regulatory requirements (Sec. 8).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 9).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 10).

#### **5. SALIENT CHARACTERISTICS.**

**5.1 Processing.** The chicken parts shall be processed in accordance with good manufacturing practices (21 CFR Part 110). Processing operations must comply with Poultry Products Inspection Regulations (9 CFR Part 381).

#### **5.2 Raw Product.**

**5.2.1 Chicken.** The chicken parts shall be produced from ready-to-cook fresh chilled broiler/fryers weighing as specified in the solicitation, contract, or purchase order without necks and giblets. The

chicken parts shall meet the requirements of U.S. Grade A for all factors, except for exposed flesh. Parts may be U.S. Grade B quality for exposed flesh. No previously frozen chicken may be used in this product.

**5.2.2 Monosodium glutamate (MSG).** No MSG may be used in the manufacture of breaded or unbreaded chicken parts.

**5.2.3 Marinating.** The ready-to-cook chicken parts must be marinated in a solution before batter/breading or cooking/frying. The marinating solution must not exceed 14 percent. When specified, flavor seasoning shall be included.

**5.2.3.1 Phosphates.** Use of restricted phosphates must be in accordance with 9 CFR § 424.21(c).

**5.2.4 Batter/Breading.** Batter/breading must be the type used for marinated chicken parts to produce frozen precooked chicken that will be reheated in an oven or fryer by institutional users. The primary ingredient by weight of batter/breading shall be: enriched wheat flour, corn flour, or whole wheat flour, or any combination of two or three of these flours. Other ingredients may be used to provide the needed adhesion and functional properties and produce the desired appearance, color, texture, crispness, and flavor. The kind and amount of restricted food additives and ingredients in the batter/breading must be those permitted by the Food Safety Inspection Service (FSIS).

**5.2.4.1 Application of batter/breading.** Uncooked batter/breading shall be applied to a chicken part so that all surfaces of meat and skin are covered. The amount of uncooked batter/breading shall not exceed 25 percent of the weight of the battered and breaded parts.

**5.2.5 Oils.** When frying is used in the cooking process, vegetable oil shall be used as the frying medium and continuously filtered. Only corn oil, cottonseed oil, soybean oil, or a mixture of these oils may be used. No coconut, palm kernel, or other tropical oils shall be used. Vegetable oil must be the type used for heavy duty frying, must contain antioxidants, and may contain heavy metal scavengers and antifoaming agents which improve stability and extend use and performance of the oil. Kind and amount of additives in oil must be in accordance with Food and Drug Administration regulations.

### **5.3 Cooked product.**

**5.3.1 Cooking.** The product shall be cooked by any method or combination of methods allowed by the Poultry Products Inspection Regulations. A minimum internal product temperature of 71.1EC (160EF) shall be obtained during cooking (9 CFR § 381.150 and Appendix A -- Compliance Guidelines for Meeting Lethality Performance Standards for Certain Meat and Poultry Products).

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**5.3.2 Color and appearance.** The cooked chicken parts shall have a uniform color characteristic of cooked chicken; and the meat shall have no discoloration. The cooked breaded product shall have a golden brown color that is no lighter than the “light tolerance” or darker than the “dark tolerance” shown within the tolerances of the current edition of the USDA, Agricultural Marketing Service (AMS), Poultry Programs color control guidelines. The chicken product shall not be fractured (separated into two or more separate pieces). The chicken parts shall show no evidence of mishandling or deterioration; and must have a bright color and show no evidence of dehydration or freezing and thawing.

**5.3.3 Odor and flavor.** The cooked chicken parts shall be free of foreign odors and flavors such as, but not limited to burnt, scorched, stale, sour, rancid, bitter, or oily.

**5.3.5 Texture.** The cooked chicken parts shall be moist and tender. The breading shall not be soggy, excessively oily, greasy, or sticky, be brittle or have a shell-like texture.

**5.3.5 Cooked breaded products.** The cooked chicken parts shall not have more than one area not coated with batter/breading larger than 2.54 cm (1 inch) and an aggregate area of all areas not coated with batter/breading larger than 3.81 cm (1.50 inches).

**5.3.6 Foreign material.** Determination of wholesomeness and acceptability with respect to the presence of foreign material (e.g. glass, paper, rubber, or metal) shall be made by a Food Safety and Inspection Service employee. All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation.

**5.3.7 Metal detection.** All product must be examined by a metal detection device capable of detecting metals that may be present in the product.

**5.4 Chilling/Freezing.** The cooked chicken products shall be chilled in accordance with FSIS Regulations Directive 7110.3, Rev. 1, TIME/TEMPERATURE GUIDELINES FOR COOLING HEATED PRODUCTS and Appendix B -- Compliance Guidelines for Cooling Heat-Treated Meat and Poultry Products (Stabilization). The cooked chilled chicken products shall be individually frozen in a manner that will prevent the chicken products from sticking together after freezing. Immediately after individual freezing, the product shall be packaged and placed in a freezer held at -17.8EC (0EF) or below. The internal product temperature shall be lowered to -17.8EC (0EF) or lower within 72 hours from the time the product enters the freezer. The internal product temperature shall not exceed: (a) -17.8EC (0EF) at the time of shipment, and (b) -12.2EC (10EF) at time of delivery.

**5.5 Storage time.** Unless otherwise specified, the maximum storage time for frozen cooked chicken parts, at -17.8EC (0EF) or below, is 180 calendar days from the date of manufacture.

**6. MICROBIAL REQUIREMENTS**

**6.1 Microbial requirements.** Unless otherwise specified in the solicitation, contract, or purchase order, the microbial requirements for the cooked chicken parts shall be as follows:

|                      |  |
|----------------------|--|
| Standard Plate count | Less than 50,000 colony forming units (CFU) per gram |
| <i>Salmonella</i>    | Negative   |

**6.2 Product verification.** When USDA verification of microbial requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed.

**6.2.1 Sampling procedures.** AMS grading personnel will select the number of product containers for testing based on USDA inspection service sampling procedures and plans.

**6.2.2 Composite sample.** Microbial testing shall be performed on a composite sample. The composite sample shall be 454 grams (1 pound) and prepared from subsamples drawn from randomly selected containers. The number of subsamples used to create the composite shall be based on USDA procedures.

**6.3 Microbial testing.** When specified in the solicitation, contract, or purchase order, analyses shall be made in accordance with the following Official Methods of Analysis of the AOAC International:

| <u>Test</u>          | <u>Method</u>                   |
|----------------------|---------------------------------|
| Standard Plate Count | 966.23, 990.12                  |
| <i>Salmonella</i>    | 986.35 or Section C-15 <u>1</u> |

1/ Chapter 5 , 8<sup>th</sup> Edition, Food and Drug Administration (FDA) Bacteriological Analytical Manual (BAM).

**6.4 Test results.** The test results for standard plate count shall be reported to the nearest 100 CFU per gram. Salmonella results should be reported as detected or not detected. Any result not conforming to the analytical testing shall be cause for rejection of the lot.

**7. MANUFACTURER’S/DISTRIBUTOR’S PRODUCT ASSURANCE.** The manufacturer/ distributor shall certify that the chicken parts provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same prepared chicken parts offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

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**8. REGULATORY REQUIREMENTS.** The chicken and finished product shall originate and be produced, processed, and stored in compliance with all applicable provisions of the Meat and Poultry Inspection Acts and regulations promulgated thereunder. The delivered chicken parts shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of chicken parts within the commercial marketplace. Delivered chicken parts shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder.

**9. QUALITY ASSURANCE PROVISIONS.** Purchaser shall specify 9.1 or 9.2.

**9.1 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished chicken products distributed meets or exceeds the requirements of this CID.

**9.2 USDA certification.** When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the USDA, AMS, Poultry Programs, Grading Branch, shall be the certifying program. AMS poultry graders shall certify the quality and acceptability of the chicken products in accordance with Poultry Program procedures which include selecting random samples of the packaged chicken products, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official Poultry Program work sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, poultry graders will examine the chicken products for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

**10. PACKAGING.** Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

**11. USDA INSPECTION NOTES.** When Section 9.2 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of packaged chicken products, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Microbial requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.2). When USDA microbial testing is specified, Poultry Program grading personnel shall select samples and submit them to the USDA, S&TP laboratory for analysis.

- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

## 12. REFERENCE NOTES.

**12.1 USDA certification contact.** For USDA certification, contact the **Grading Branch, Poultry Programs, USDA, AMS, STOP 0258, 1400 Independence Avenue, SW, Washington, DC 20250-0258, telephone (202) 720-4411, or FAX (202) 690-3165.**

**12.2 Analytical testing and technical information.** For USDA technical information on analytical testing, contact the **Branch Chief, Technical Service Branch, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621, or via E-mail: [anita.okrend@usda.gov](mailto:anita.okrend@usda.gov).**

### 12.3 Sources of documents.

#### 12.3.1 Source of information for nongovernmental document is as follows :

Copies of the Official Methods of Analysis and the FDA Bacteriological Analytical Manual (BAM) of the AOAC International may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877, telephone (301) 924-7077. Internet address: <http://www.aoac.org>.**

#### 12.3.2 Sources of information for governmental documents are as follows :

Applicable provisions of the Food and Nutrition Service Regulations are contained in 7 CFR Part 210. The Meat and Poultry Inspection Regulations are contained in 9 CFR Parts 301 to end. The Fair Packaging and Labeling Act are contained in 16 CFR, Parts 500 to 503. The Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. These documents may be purchased from: **Superintendent of Documents, ATTN: New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954. Credit Card (MasterCard or VISA) purchases may be made by calling the Superintendent of Documents on (202) 512-1800 or on the Internet at: [www.access.gpo.gov/nara](http://www.access.gpo.gov/nara).**

Copies of the Color Control Guidelines for Chicken Products are available from: **USDA, AMS, Poultry Programs, STOP 0258, 1400 Independence Ave., SW, Washington, DC 20250-0258, telephone (202) 720-4411, or FAX (202) 690-3165.**

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Copies of the FSIS Regulations Directive 7110.3 Time/Temperature Guidelines for Cooling Heated Products-Revision 1 are available from: **Food Safety and Inspection Service, Regulations and Directives Development Staff, telephone (202) 720-5627, or FAX (202) 690-048, via E-mail: [FSIS.Regulations@fsis.usda.gov](mailto:FSIS.Regulations@fsis.usda.gov) or on the Internet at: <http://www.fsis.usda.gov/OPPDE/rdad/FSISDir7000.htm>**

Copies of this CID, the United States Standards for Condition of Food Containers, and beneficial comments, recommendations, additions, deletions, clarifications, etc. and any data which may improve this CID are available from and/or provided to: **Head, Food Quality Assurance Staff, FVP, AMS, USDA, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: [FQAStaff@usda.gov](mailto:FQAStaff@usda.gov) or on the Internet at: <http://www.ams.usda.gov/fv/fvqual.htm>.**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Defense Automation Printing Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094.**

**MILITARY INTERESTS:**

**CIVIL AGENCY COORDINATING ACTIVITIES:**

**Military Coordinating Activity:**

Army - GL

DOJ - BOP  
HHS - NIH, IHS  
USDA - FV  
VA - OSS

**Custodians**

Army - GL  
Navy - SA  
Air Force - 35

**PREPARING ACTIVITY:**

USDA - FV

**Review Activities**

Army - MD, QM  
Navy - MC  
DLA - SS

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