

METRIC

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SUPERSEDING
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COMMERCIAL ITEM DESCRIPTION

SAUCE, PASTA, TOMATO-BASED, WITH OR WITHOUT MEAT, SHELF STABLE

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

1. SCOPE. This CID covers shelf stable with or without meat tomato-based pasta sauce (tomato-based pasta sauce) packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties. **Please note: This document does not guarantee purchase of this item by USDA.**¹

2. PURCHASER NOTES.

2.1 Purchasers *must* specify the following:

- Type(s), style(s), consistency(ies), packaging type(s), packaging size(s), nutrient content claim(s), and agricultural practice(s) of tomato-based pasta sauce desired (Sec. 3).
- When the appearance of discernible spice and herb flecks (particulates) are required (Sec. 6.3).
- When product must be free from high fructose corn syrup (Sec. 6.3).
- When analytical requirements are different than specified (Sec. 7.1).
- When analytical requirements must be verified (Sec. 7.2).
- Manufacturer's/distributor's certification (Sec. 10.3) or USDA certification (Sec. 10.4).

2.2 Purchasers *may* specify the following:

- Food Defense (Sec. 10.1) and Manufacturer's Quality Assurance (Sec. 10.2). Purchaser may specify one of the following combinations: Sec. 10.1.1 with 10.2.1 or 10.1.2 with 10.2.2.
- Packaging requirements other than commercial (Sec. 11).

3. CLASSIFICATION. The tomato-based pasta sauce must conform to the following list which must be specified in the solicitation, contract, or purchase order.

¹ USDA purchase specifications are available at: <https://www.ams.usda.gov/selling-food/product-specs>.

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Types, styles, consistencies, packaging types, packaging sizes, nutrient content claims and agricultural practices.²

Type I - Meatless

Type II - With meat (9 Code of Federal Regulations (CFR) § 319.307), (21 CFR § 189.5(a)(3), (6)

Style A - Ground beef

Style B - Ground pork

Style C - Ground poultry

Consistency 1 - Smooth

Consistency 2 - Smooth with pulp or crushed or chopped tomatoes³

Consistency 3 - Chunky (includes discernible diced ingredients)

Flavor a - Traditional

Flavor b - Garden vegetable

Flavor c - Tomato and basil

Flavor d - Mushroom

Flavor e - Peppers and onions

Flavor f - Tomato and onions

Flavor g - Marinara

Flavor h - Spicy marinara

Flavor i - Roasted garlic

Flavor j - Three or four cheese (*as specified by the purchaser*)

Flavor k - Roasted garlic and onion

Flavor l - Garlic and herb

Flavor m - Other (*as specified by the purchaser*)

Packaging type (1) - Glass

Packaging type (2) - Can

Packaging type (3) - Plastic jar

Packaging type (4) - Plastic bag

Packaging type (5) - Other (*as specified by the purchaser*)

Packaging size (a) - 666.2 g (23.5 oz)

Packaging size (b) - 680.4 g (24 oz)

Packaging size (c) - 708.7 g (25 oz)

Packaging size (d) - 737.1 g (26 oz)

² Not all options are available from every manufacturer. Check with the manufacturer/distributor for availability.

³ Pulp or crushed or chopped tomatoes are found in Codex Standard 13 for Preserved Tomatoes (Codex Stan 13)
http://www.codexalimentarius.net/input/download/standards/225/CXS_013e.pdf.

- Packaging size (e)** - 3.01 Kg (6 lb 10 oz) (No.10 can)
Packaging size (f) - 3.8 L (1 gal)
Packaging size (g) - Other (*as specified by the purchaser*)

- Nutrient Content Claim (i)** - Regular sodium content
Nutrient Content Claim (ii) - Light or lite (calories) (21 CFR § 101.56(b)(2))
Nutrient Content Claim (iii) - Reduced sodium (21 CFR § 101.61(b)(6))
Nutrient Content Claim (iv) - Low sodium (21 CFR § 101.61(b)(4))
Nutrient Content Claim (v) - No salt added (21 CFR § 101.61(c)(2))
Nutrient Content Claim (vi) - No sugar added (21 CFR § 101.60(c)(2))

- Agricultural practice (aa)** - Conventional
Agricultural practice (bb) - Organic

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

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Analytical requirements: *as specified by the purchaser* (Sec. 7).
- Manufacturer's/distributor's product assurance (Sec. 8).
- Regulatory requirements (Sec. 9).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 10).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 11).

5. PROCESSING GUIDELINES.

5.1 Processing. The tomato-based pasta sauce must be processed in accordance with Current Good Manufacturing Practices (21 CFR Part 110). When beef is used in the tomato-based pasta sauce, it must meet the requirements of Specified Risk Materials from Cattle and Their Handling and Disposition (9 CFR § 310.22).

5.2 Food defense. The tomato-based pasta sauce without meat must be processed and transported in accordance with the Food and Drug Administration's (FDA's) *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.⁴ The tomato-based pasta sauce with meat must be processed and transported in accordance with the Food Safety and Inspection Service (FSIS) *Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products*.⁵ These guidance documents identify the kinds of preventive measures food manufacturers, processors, or handlers may take to minimize the risk that food under their control will be subject to

⁴ <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.htm>.

⁵ http://www.fsis.usda.gov/wps/wcm/connect/4f9d737a-1f3e-49ff-851b-4884fa946bd/Transportation_Security_Guidelines.pdf?MOD=AJPERES

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tampering or other malicious, criminal, or terrorist actions. The implementation of enhanced food defense preventive measures provides for the security of a plant's production processes and includes the storage and transportation of pre-production raw materials, other ingredients, and post-production finished product.

5.3 Organic ingredients. When organic tomato-based pasta sauces are specified in the solicitation, contract, or purchase order, the tomato-based pasta sauces must be produced, handled, and labeled in accordance with the USDA organic regulations by an operation that is certified organic in accordance with the requirements of the National Organic Program (7 CFR Part 205). A Certificate of Organic Production or Handling must be provided to verify that the product was processed and handled in accordance with the USDA organic regulations.

5.4 Shelf life. The tomato-based pasta sauce must have a minimum 12 months shelf life after production.

6. SALIENT CHARACTERISTICS.

6.1 Definitions.

6.1.1 Traditional flavor. Traditional flavor tomato-based pasta sauce must have a robust tomato flavor and must include discernible pieces of oregano, basil, onion, and garlic.

6.1.2 Smooth with pulp or crushed or chopped tomatoes. Consistency 2, smooth with pulp or crushed or chopped tomatoes are tomatoes that are crushed, ground or pulped when appropriate in accordance with Codex Stan 13.³

6.1.3 Light or lite calories. Foods in which 50 percent or more of the calories are from fat, fat must be reduced by at least 50 percent per Reference Amount Customarily Consumed (RACC) compared to an appropriate reference food (21 CFR § 101.56(b)(2)).

6.1.4 Reduced sodium. Food contains at least 25 percent less of sodium than the appropriate reference food per RACC (21 CFR § 101.61(b)(6)). (The reference food may not be *Low Sodium.*)

6.1.5 Low sodium. Food contains no more than 140 mg of sodium per RACC (21 CFR § 101.61(b)(4)).

6.1.6 No salt added. Food contains no added salt and must meet the conditions of use and must declare "This is Not a Sodium Free Food" as required if the food is not "Sodium Free" in accordance with 21 CFR § 101.61(c)(2).

³ See footnote 3 on page 2.

6.1.7 No sugar added. Food contains no added sugar and must meet the conditions of use and must declare “This is Not a Sugar Free Food” as required if the food is not “Sugar Free” in accordance with 21 CFR § 101.60(c)(2).

6.2 Labeling. All ingredients must be declared by their common or usual name in descending order of predominance by weight (21 CFR § 101.4(a)) unless exempted by 21 CFR § 101.100.

6.3 Ingredients.

6.3.1 Type I, meatless tomato-based pasta sauce. The Type I, meatless tomato-based pasta sauce must include water, tomato concentrates (21 CFR § 155.191) (tomato paste, tomato sauce, tomato puree, and tomato pulp), pulp or crushed or chopped tomatoes³, oil (olive, soybean, canola, cottonseed, or a combination of oils); and discernible spice and herb flecks (particulates) or extracts. The Type I, meatless tomato-based pasta sauce may include sugar, salt, corn syrup, high fructose corn syrup, cheese, mushrooms, peppers, onions, onion powder, garlic, garlic powder, vegetable fiber, and natural flavorings. Purchasers may specify specific spices and herbs (particulates) that are discernible in the tomato-based pasta sauce. Purchasers may specify free from high fructose corn syrup in Type I, meatless tomato-based pasta sauce.

6.3.2 Type II, with meat in tomato-based pasta sauce. The Type II, with meat in tomato-based pasta sauce must contain a minimum of 6 percent of the appropriate raw meat for the style of tomato-based pasta sauce specified by the purchaser. The Type II, with meat in tomato-based pasta sauce must include water, tomato concentrates (21 CFR § 155.191) (tomato paste, tomato sauce, tomato puree, and tomato pulp), pulp or crushed or chopped tomatoes³, oil (olive, soybean, canola, cottonseed, or a combination of oils); and discernible spice and herbs flecks (particulates) or extracts. The Type II, with meat in tomato-based pasta sauce may include sugar, salt, corn syrup, high fructose corn syrup, cheese, mushrooms, peppers, onions, onion powder, garlic, garlic powder, vegetable fiber, and natural flavorings. Purchasers may specify specific spices and herbs (particulates) that are discernible in the tomato-based pasta sauce. Purchasers may specify free from high fructose corn syrup in Type II, with meat in tomato-based pasta sauce.

6.3.3 Additional ingredients. When specified in the solicitation, contract, or purchase order, modified food starch and other non-tomato thickeners and sweeteners (21 CFR Part 168) must be less than 1 percent of the product formulation. When used, all ingredients must meet the standards specified in the Food Chemicals Codex (FCC) or, in the absence of FCC specification at a minimum, meet the specifications for quality set by the US Pharmacopeia (USP)-National Formulary quality. The additional ingredients must be approved for those particular uses by

³ See footnote 3 on page 2.

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FDA's regulations on food additives or be Generally Recognized as Safe (GRAS) for those intended uses.

6.4 Finished product.

6.4.1 Flavor and aroma. The tomato-based pasta sauce must have a well-blended tomato flavor and aroma with the discernible and appropriate spices and herbs (particulates) and extracts. The tomato-based pasta sauce must be free from any objectionable flavors and odors.

6.4.2 Color. The tomato-based pasta sauce must have a finished product color equal to or better than the USDA Color Standards for Tomato Products, color chip A1 or A2 (see Sec. 13.2.1 for chip source).

6.4.3 Consistency. Consistency 1, smooth tomato-based pasta sauce must possess a smooth texture and mouth feel, and be practically free from particles of seed, skin, or core material. Consistency 2, smooth tomato-based pasta sauce with pulp or crushed or chopped tomatoes³ must possess a semi-smooth texture and with small dices/pieces of tomato, and be practically free from particles of seed, skin, or core material. Consistency 3, chunky tomato-based pasta sauce must possess a chunky texture of selected diced ingredients that is practically free from particles of seed and/or core material.

6.4.4 Suspension. The tomato-based pasta sauce will have minimal stratification or separation.

6.5 Defects. The tomato-based pasta sauce must be free from any defect that more than slightly affects the appearance or eating quality.

6.6 Foreign material. All ingredients must be clean, sound, wholesome, and free from evidence of rodent or insect infestation.

7. ANALYTICAL REQUIREMENTS.

7.1 Analytical requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the tomato-based pasta sauce must be as follows:

<u>Test</u>	<u>Tolerance</u>
Soluble Solids	Minimum of 8.0° Brix
Sodium - NCC ⁶ i and ii	0.5 to 2.2 percent sodium ⁷

³ See footnote 3 on page 2.

⁶ Nutrient Content Claim.

⁷ This is a sodium requirement, not a salt requirement.

<u>Test</u>	<u>Tolerance</u>
Sodium - NCC ⁶ iii	460 mg sodium (21 CFR § 101.61(b)(4))
Sodium - NCC ⁶ iv	140 mg sodium (21 CFR § 101.61(c)(2))
pH	3.9 to 4.4
Consistency	Not less than 4.0 or more than 11.0 centimeters in 30 seconds at 20°C (68°F) ± 1°C (1.8°F)

7.2 Product verification sampling. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing must be performed on subsamples of packages randomly selected from the lot. The number of subsamples must be based on USDA inspection service sampling procedures and plans (7 CFR § 52.38). The contents of each will be used to create a composite sample that will be used in the analytical testing.

7.3 Preparation of sample. The sample must be prepared in accordance with test method 945.68 of the AOAC International Official Methods of Analysis (OMA).

7.4 Analytical testing. When specified in the solicitation, contract, or purchase order, the analyses must be made in accordance with the following methods from the AOAC International OMA or as specified below.

<u>Test</u>	<u>Method</u>
Solids (Soluble) in Tomato Products	970.59
Sodium	966.16
pH of Acidified Foods	981.12
Consistency	Bostwick Consistometer

7.5 Test results. The test results for solids and sodium (NCC⁶ i and ii only) must be reported to the nearest 0.1 percent. The test results for sodium (NCC⁶ iii, iv, and v) must be reported to the nearest 0.1 mg. The test results for pH must be reported to the nearest 0.1 value. The test results for consistency must be reported to the nearest 0.1 cm in 30 seconds. Any result not conforming to the analytical testing will be cause for rejection of the lot.

8. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE. The manufacturer/distributor must certify that the tomato-based pasta sauce provided meets the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance

⁶ See footnote 6 on page 6.

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practices, and be the same tomato-based pasta sauce offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

9. REGULATORY REQUIREMENTS. The delivered tomato-based pasta sauce must comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the tomato-based pasta sauce in the commercial marketplace. Delivered tomato-based pasta sauce must comply with all applicable provisions of the Federal Food, Drug, and Cosmetic (FD&C) Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder. When a known allergen is included in the tomato-based pasta sauce, the tomato-based pasta sauce must comply with the allergen labeling requirements of the Federal FD&C Act. When the tomato-based pasta sauce with meat is used for the National School Lunch Program, the tomato-based pasta sauce with meat must comply with all applicable provisions of the Child Nutrition (CN) Program. When a CN label is specified, the label must be approved in its final format by the Food and Nutrition Service (FNS).

10. QUALITY ASSURANCE PROVISIONS. *Purchaser must specify 10.3, or 10.4. Purchaser may specify one of the following combinations: 10.1.1 with 10.2.1, or 10.1.2 with 10.2.2.*

10.1 Food defense. When required in the solicitation, contract, or purchase order, a Food Defense Systems Survey (FDSS) must be conducted by USDA, Agricultural Marketing Service (AMS), Specialty Crops Program (SCP), Specialty Crops Inspection (SCI) Division. Food defense requirements include a documented and operational food defense plan that provides for the security of a plant's production processes and includes the storage and transportation of pre-production raw materials and other ingredients and post-production finished product. The plan must address the following areas: (1) food security plan management; (2) outside and inside security of the production and storage facilities; (3) slaughter, when applicable, and processing, including all raw material sources; (4) shipping and receiving; (5) storage; (6) water and ice supply; (7) mail handling; (8) personnel security; and (9) transportation, shipping, and receiving.

10.1.1 FDSS. When required in the solicitation, contract, or purchase order, a FDSS must be conducted by USDA, AMS, SCP, SCI Division. The FDSS verifies that operators of food establishments have implemented measures to minimize the risk of tampering or other criminal actions against the food under their control. An AMS FDSS verifies the participating company's adherence to the FDA's *Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*⁴.

10.1.2 Food defense section of the Plant Systems Audit (PSA). When required in the solicitation, contract, or purchase order, a food defense audit will be conducted as part of the PSA. The audit will be conducted by USDA, AMS, SCP, SCI Division auditors. This verifies

⁴ See footnote 4 on page 3.

that operators of food establishments have implemented measures to minimize the risk of tampering or other criminal actions against the food under their control. The food defense section of the PSA verifies the participating company's adherence to the FDA's *Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*⁴.

10.2 Manufacturer's quality assurance. When required in the solicitation, contract, or purchase order, the product manufacturer will be required to provide evidence, by certificate that the manufacturing plant has undertaken one of the following quality assurance measures within 12 months prior to providing a bid or no later than 10 business days from the date of the awarding of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

10.2.1 Plant survey. A plant survey conducted by USDA, AMS, or other survey performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. An AMS plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean sanitary environment in accordance with *Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food* (21 CFR Part 110).

10.2.2 PSA. A PSA conducted by USDA, AMS, or other audit performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. An AMS PSA verifies the manufacturer's capability to produce products in a clean sanitary environment in accordance with *Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food* (21 CFR Part 110), and verifies that the manufacturer has in place an internal quality assurance program.

10.3 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor must certify that the tomato-based pasta sauce distributed meet or exceeds the requirements of this CID. The manufacturer/distributor must certify via a Certificate of Conformance or other adequate documentation (*as specified by the purchaser*) that the tomato-based pasta sauce meets the analytical requirements specified in Sec. 7 of this CID.

10.4 USDA certification. When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the USDA, AMS, SCP, SCI Division inspectors, must be the certifying program. SCI Division inspectors must certify the quality and acceptability of the tomato-based pasta sauce in accordance with SCI Division procedures, which include selecting random samples of the tomato-based pasta sauce, evaluating the samples for conformance with the salient characteristics and analytical requirements of this CID and other

⁴ See footnote 4 on page 3.

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contractual requirements, and documenting the findings on official SCI Division score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, SCI Division inspectors will examine the tomato-based pasta sauce for conformance to the U.S. Standards for Condition of Food Containers (7 CFR Part 42) in effect on the date of the solicitation.

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

12. USDA INSPECTION NOTES. When Section 10.4 is specified in the solicitation, contract, or purchase order, USDA certification must include evaluation of the quality and condition of samples of tomato-based pasta sauce and compliance with requirements in the following areas:

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 7). When USDA analytical testing is specified, SCI Division inspection personnel must select samples and submit them to the USDA, AMS, Science and Technology Program (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 11 or *as specified in the solicitation, contract, or purchase order*).

13. REFERENCE NOTES.

13.1 USDA services.

13.1.1 USDA certification. For a USDA certification contact the **Associate Director, Inspection Operations, SCI Division, SCP, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (202) 720-2482, fax (202) 720-0393, or via E-mail: Nathaniel.Taylor@ams.usda.gov.**

13.1.2 USDA FDSS, Plant Survey, and PSA. For a USDA FDSS, Plant Survey, and PSA contact the **Chief, Auditing Services Branch, SCI Division, SCP, AMS, USDA, Room 1536 South Building, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-5021, fax (202) 260-8927, or via E-mail: fvaudits@ams.usda.gov.**

13.1.3 Analytical testing and technical information contact. For USDA technical information on analytical testing, contact a member of the **Laboratory Approval and Testing Division, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621 or via E-mail: KerryR.Smith@ams.usda.gov.**

13.2 Sources of documents.

13.2.1 Sources of information for nongovernmental documents are as follows:

Copies of the AOAC International OMA may be obtained from: **AOAC International, 2275 Research Boulevard, Suite 300, Rockville, MD 20850-3250, telephone (301) 924-7077. Internet address: <http://www.aoac.org> for nonmembers and <http://www.eoma.aoac.org> for members and AOAC OMA subscribers.**

Copies of the Food Chemicals Codex and U.S. Pharmacopeia may be purchased from: **United States Pharmacopeia Convention, 12601 Twinbrook Parkway, Rockville, MD 20877, telephone (800) 227-8772 or (301) 881-0666, Fax (301) 816-8148 or on the Internet at: <http://www.usp.org>.**

Copies of the USDA Tomato Grade A1 and A2 Color Standards may be purchased from: **X-Rite, 4300 44th Street, SE, Grand Rapids, MI 49512, telephone (800) 248-9748 or (616) 803-2100, or on the Internet at: http://www.xrite.com/product_overview.aspx?ID=914.**

13.2.2 Sources of information for governmental documents are as follows:

Applicable provisions of the U.S. Standards for Condition of Food Containers are contained in 7 CFR Part 42, the National Organic Program 7 CFR Part 205, Food Safety Inspection Service regulations are contained in 9 CFR Parts 300 to End, the Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503, and 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, New Orders, P.O. Box 979050, St. Louis, MO 63197-9000. Credit card (Visa, MasterCard, Discover/ NOVUS, and American Express) purchases may be made by calling the Superintendent of Documents on (866) 512-1800, (202) 512-1800. These documents may also be obtained free of charge on the Internet at: <http://www.gpo.gov/fdsys/browse/collectionCfr.action?collectionCode=CFR>.**

Copies of Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance is available online from: **FDA, Center for Food Safety and Applied Nutrition (CFSAN) on the Internet at: <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.htm>.**

Copies of the FSIS Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products is available online from: **USDA, FSIS on the Internet at: http://www.fsis.usda.gov/wps/wcm/connect/4f9d737a-1f3e-49ff-851b-74884fa946bd/Transportation_Security_Guidelines.pdf?MOD=AJPERES.**

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Copies of this CID, the U.S. Standards for Condition of Food Containers (7 CFR Part 42), and beneficial comments, recommendations, additions, deletions, clarifications, etc. and any data which may improve this CID are available from or provided to: **Director, SCI Division, SCP, AMS, USDA, 1400 Independence Avenue, SW, STOP 0240, Washington, DC 20250, via E-mail: CIDS@ams.usda.gov or on the Internet at: <http://www.ams.usda.gov/grades-standards/cids> and <https://www.gpo.gov/fdsys/pkg/CFR-2015-title7-vol2/pdf/CFR-2015-title7-vol2-part42.pdf>.**

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