



APPROVED

FEDERAL PURCHASE PROGRAM SPECIFICATION (FPPS) FOR CHICKEN PARTS, FROZEN


Agricultural Marketing Service (AMS)
Livestock and Poultry (LP) Program
Food Safety and Commodity Specification
(FSCS) Division
Room 2624 S-Bldg, Phone: (202) 692-0342

Supersedes: Chicken Parts June 2018 –
Changes from pervious requirements in [blue](#)

Effective: July 2018

100 ITEM DESCRIPTION

- 110 Cut-up (100098), Kosher cut-up (110052) – Frozen cut-up chickens, 8 pieces, without necks and giblets. Cut-up chickens shall be produced from ready-to-cook broiler/fryer that weigh 4.0 to 5.5 pounds without neck and giblets. The commodity shall be packed in a minimum of four plastic-film bags and packed 40 pounds net weight in each fiberboard shipping container, with 1,000 containers per purchase unit totaling 40,000 pounds.
- 120 Drumsticks (100878) – Frozen chicken drumsticks. Drumsticks shall be produced from ready-to-cook broiler/fryer chickens that weigh 4.0 to 5.5 pounds without neck and giblets. The commodity shall be packed in a minimum of four plastic-film bags and packed 40 pounds net weight in each fiberboard shipping container, with 1,000 containers per purchase unit totaling 40,000 pounds.
- 130 Leg Quarters (100105) – Frozen chicken leg quarters. Leg quarters shall be produced from ready-to-cook broiler/fryer chickens that weigh 4.0 to 5.5 pounds without neck and giblets. The commodity shall be packed in a minimum of four plastic-film bags and packed 40 pounds net weight in each fiberboard shipping container, with 1,000 containers per purchase unit totaling 40,000 pounds.
- 140 Thighs (100879) – Frozen chicken thighs with back portion. Thighs shall be produced from ready-to-cook broiler/fryer chickens that weigh 4.0 to 5.5 pounds without neck and giblets. The commodity shall be packed in a minimum of four plastic-film bags and packed 40 pounds net weight in each fiberboard shipping container, with 1,000 containers per purchase unit totaling 40,000 pounds.

Approved by  CMS
Date Issued: 04/18/2013
Date Revised: [07/23/2018](#)

200 APPLICABLE DOCUMENTS

210 The following documents are incorporated as part of this USDA, AMS, FSCS Division FPPS – Chicken Parts, Frozen – [July 2018](#):

210.1 AMS/LP Program/Quality Assessment Division (QAD) Policies and Procedures.

210.2 Poultry Products Inspection Regulations (9 CFR § 381).

210.3 Regulations Governing the Voluntary Grading of Poultry Products and Rabbit Products (7 CFR § 70) and the U.S. Classes, Standards, and Grades for Poultry (AMS 70.200 *et seq.*, 9 CFR § 381.170 to 172).

210.4 AMS Master Solicitation for Commodity Procurements and Solicitation.

300 CHECKLIST OF REQUIREMENTS

310 Domestic Products – Refer to the current AMS Master Solicitation for Commodity Procurements.

320 Food Defense – Refer to the current AMS Master Solicitation for Commodity Procurements.

400 HARVESTING

410 All harvesting activities shall comply with all applicable Food Safety and Inspection Service (FSIS) regulations and requirements, including 9 CFR § 381, and shall be done under FSIS inspection.

420 Humane Handling – All poultry shall be humanely handled in accordance with FSIS Directive 6100.3.

500 PROCESSING

510 All processing activities shall comply with all applicable FSIS regulations and requirements, including 9 CFR § 381, and shall be done under FSIS inspection.

520 Performance Standards – Product shall be produced under FSIS pathogen reduction standards, as specified in 9 CFR § 381.

530 Date Processed – The commodity shall not be processed or packaged more than 60 days prior to the first day of the delivery period.

540 Inspection for contract and FPPS compliance shall be in accordance with the Regulations Governing the Voluntary Grading of Poultry Products and Rabbit Products (7 CFR § 70) and the U.S. Classes, Standards, and Grades for Poultry

(AMS 70.200 *et seq.*). The AMS Grader shall be responsible for certification of compliance with the requirements of this FPPS for whole chickens, cut-up chicken, drumsticks, leg quarters, thighs; freezing; packaging and packing; labeling and marking; net weight; sampling; and checkloading.

- 541 AMS Certification – USDA/AMS, LP Program’s QAD field office or the Director of QAD, LP Program, AMS, USDA, Room 3953-S, STOP 0258, 1400 Independence Avenue, SW, Washington, DC 20250-0258, telephone (202) 720-3271.
- 541.1 All steps in the manufacturing process shall be under the direct supervision of an AMS Grader and as outlined in QAD Policies and Procedures. Quality and compliance with product requirements shall be determined in accordance with QAD policies and procedures. The AMS Grader may also select samples for laboratory analyses or inspect the commodity at any point including in transit and after delivery to point of destination.
- 542 For Material Code 110052 Only – K Chicken Cut-up shall comply with applicable dietary (kosher) laws as established by the “613 Council of Kashruth.” Manufacturing plants shall be certified for compliance with the aforementioned requirement by contacting the Board of Jewish Education of Greater New York (BJENY) at 646-472-5366. At no cost to the vendor, a rabbinic supervisor shall be sent to certify compliance of the manufacturing plant with the dietary (kosher) laws.
- 542.1 Offeror shall certify that their manufacturing plant is capable of meeting applicable dietary (kosher) laws as established by the “613 Council of Kashruth” and certification by BJENY.
- 543 Lot Definition – A lot is the amount of packaged commodity produced during a processing shift.
- 543.1 Sub-Lot – Contractor shall clearly identify sub-lot size and maintain the identity and traceability of each sub-lot.
- 550 Class and Style – The commodities shall be prepared from freshly harvested ready-to-cook chickens (broiler/fryers, AMS 70.200 *et seq.*). Individual carcasses and/or parts from ready-to-cook chickens shall conform to the definitions and standards in AMS 70.201 and 70.210.
- 560 U.S. Grade – Grading shall be in accordance with 7 CFR § 70 and AMS 70.200 *et seq.* Grading shall be under the supervision of an AMS Grader using the LP Program’s Sample Plan Level 1 (SPL-1) for Grade A parts, and Sample Plan Level 2 (SPL-2) for Grade B parts.
- 561 Cut-up (100098) – U.S. Grade A.

- 562 Kosher Cut-up (110052) – U.S. Grade A for all factors except U.S. Grade B quality for exposed flesh.
- 563 Leg Quarters (100105) – U.S. Grade B or Better.
- 564 Drumsticks (100878) and Thighs (100879) – U.S. Grade A for all factors except U.S. Grade B quality for exposed flesh.
- 570 Chicken from Other Plants – Chicken carcasses and parts may be transferred or obtained from other processing plants provided it:
- 570.1 has been processed, handled, and identified in accordance with this FPPS, and
- 570.2 complies with the freshly harvested, organoleptic, temperature, and other applicable requirements of this FPPS as evidenced by USDA certification. USDA certification may occur either at the plant of origin or at the receiving plant.
- 571 Type, class and specific name of the product, or grade; date harvested as applicable; and the USDA-assigned plant number shall be shown on each shipping container.
- 572 The chilled chicken and chicken parts shall be at an internal product temperature between 26 °F (-3.3 °C) and 40 °F (4.4 °C) during transit, from plant of origin to destination.
- 573 Meat Time Requirements – The chilled commodity shall be processed, packaged, packed, and placed in a freezer within 7 calendar days after the date of harvest.
- 573.1 Within this 7-day timeframe, the commodity shall be placed in a freezer within 48 hours after packaging. If the commodity is not placed in a freezer immediately after packing, the product shall be held at a temperature between 26 °F (-3.3 °C) and 36 °F (2.2 °C).
- 573.1.1 Packaged commodity shall be frozen by lowering the internal product temperature to 0 °F (-17.8 °C) or lower within 72 hours from the time of entering the freezer. When packaged product is held at a temperature below 26 °F (-3.3 °C), the commodity shall be considered to be in a freezer and subject to the 72-hour freezing requirement which begins at the end of the shift the commodity enters the 26 °F (-3.3 °C) or lower facility.
- 574 Organoleptic Requirements – The chilled ready-to-cook chicken and parts shall be examined on a continuous basis for the following organoleptic requirements: chilled chicken and parts shall be free of rancidity; free of fruity, sulfide-like, cardboardy, tallowy, oily, metallic, chlorine-like, or other foreign and off-odors; free of foreign materials (e.g., glass, paper, rubber, plastic, wood, metal); shall show no evidence of mishandling or deterioration; and shall have a bright color and show no evidence of dehydration or freezing and thawing.

580 Weight Requirements – Carcasses shall be examined for compliance prior to packaging with the individual weight requirements. A sample of 10 carcasses shall be randomly drawn and weighed. The frequency of sampling and the number of defects allowed shall be those outlined in the LP Program’s Sample Plan Level-2.

600 PACKAGING AND PACKING

610 The contractor shall assure that all packaging, packing, labeling, closure, marking, and palletization comply with the National Motor Freight Regulations and FSIS regulations and the requirements listed below.

620 Packaging – All packaging and packing materials shall be clean and in new condition, shall not impart objectionable odors or flavors to the commodity, shall be safe for use in contact with food products (cannot adulterate product or be injurious to health), and shall be tamper-evident. Tamper-evident is defined as packaging and packing materials with one or more indicators or barriers to entry, which, if breached or missing, can reasonably be expected to provide visible evidence that tampering has occurred. All packaging material shall comply with FSIS regulations (9 CFR § 381.144(c)).

621 Plastic-film Bags – Bags for packaging the commodity shall be a polyethylene film bag with a wall thickness of not less than 2 mil (0.002 inch); and shall protect the commodity from dehydration, freezer burn, or quality deterioration during the conditions of use. Closure methods shall be approved by a QAD representative. Metal wire ties, paper-coated wire ties, or staples shall not be used for sealing plastic-film bags.

630 Packing – A minimum of four bags with approximately equal amounts in each bag and packed to a net weight of 40 pounds per shipping container.

631 Pack Tolerances for Cut-up (100098) and Kosher Cut-up (110052).

631.1 Individual Shipping Containers – Chicken parts or pieces (breast portions, thighs with back portions, drumsticks, and wings) in an individual shipping container must be proportional in number and kind to those found in a whole chicken. The parts may either be packaged in natural proportion in each individual bag or by part in each individual bag. The method used by the contractor shall be approved by QAD.

631.2 Thighs, Drumsticks, Breast Pieces and Wings – In a shipping container, the difference between the part having the least pieces and the part having the most pieces shall not be more than four. The wings shall not exceed the number of pieces of the other parts (breast pieces, thighs, or drumsticks) in the shipping container having the greatest number of pieces.

631.3 Example – A shipping container has 28 breast pieces, 31 thigh pieces,

30 drumsticks, and 32 wings. In this example, the thigh pieces, drumsticks, and breast pieces are within the permitted range of 4, but since the wings exceed the number of pieces of the other part with the greatest number of pieces in the shipping container (32 wings exceed 31 thigh pieces), the commodity does not meet requirements.

631.4 As an alternative, parts may be packed in individual bags as long as the piece tolerance in Section 631.2 is met.

631.5 Example – A shipping container has a 18-lb bag of breast pieces, 12-lb bag of thighs, 5.5-lb bag of drumsticks, and 4.5-lb bag of wings. In this example, bag weight is being utilized to meet the piece count tolerance. As long as the piece count tolerance is being met, and QAD approves the method, it is an acceptable process.

640 Shipping Containers – Shipping containers shall:

640.1 be good commercial fiberboard containers that are acceptable by common or other carrier(s) for safe transport to point of destination,

640.2 be of such size to pack the commodity without slack filling or bulging,

640.3 withstand the stresses of handling, shipping, stacking, and storage, and

640.4 be closed by commercially accepted methods and materials. Steel or wire straps shall not be used for final closure.

641 Staples shall not be used for final closure of shipping containers. Adhesive or staples cannot be used to fasten the top portion of telescope-style containers to the bottom portion. Staples may be used to manufacture and to assemble the fiberboard shipping containers, provided the staples are fastened into the container and tightly clenched to eliminate sharp edges prior to packing the commodity into the shipping containers.

700 LABELING

710 Commercial labeling or USDA labeling shall be used. When commercial or USDA labeling is selected, the shipping containers within a purchase unit shall be labeled in that format. The contractor shall use the same label format (either commercial or USDA) within a purchase unit.

720 Commercial Labeling Requirements

721 Commercially labeled packages and shipping containers shall be labeled in accordance with FSIS requirements. Labeling shall be approved by FSIS prior to acceptance for use under this FPPS.

- 722 Commercial labels shall be the processor's own commercial label.
- 723 Traceable Product – The processor shall establish a product identification and record system that clearly links product by place and time of manufacture to specific USDA contracts and destinations. When the company uses the same commercial label for the product certified as complying with this FPPS and commercial product, the identification system shall differentiate between USDA and non-USDA products. An alpha numeric code may be used for information that is in addition to FSIS labeling requirements. The required product identification and record system, including codes, shall be reviewed by USDA/AMS before production begins for the contract(s).
- 724 Nutrition Facts, Ingredients and Allergen Statements on Shipping Containers
Nutrition Facts shall be provided. The ingredient statement, even for single ingredient foods, shall be included as a statement separate from the name of the product, e.g. Ingredients: _____. The allergen statement shall be provided in the format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA), and 9 CFR § 317.2(b), 9 CFR 381.116(a) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; e.g. Allergen: This product contains _____. For additional guidance refer to the Compliance Guidance at:

<http://www.fsis.usda.gov/wps/wcm/connect/f9cbb0e9-6b4d-4132-ae27-53e0b52e840e/Allergens-Ingredient.pdf?MOD=AJPERES>
- 730 USDA Labeling Requirements
- 731 When USDA labeling is used, any deviations from the USDA labeling requirements in this FPPS shall be approved by the Contracting Officer, in writing, prior to start of production. Labeling and marking of the commodity shall be in accordance with this FPPS.
- 732 Labeling and marking information shall be water-fast, non-smearing, of a contrasting color, clear, and readable.
- 733 USDA Labeled Shipping Container Requirements
- 733.1 Labeling and marking information shall be preprinted, stamped, or stenciled on each shipping container; or printed on a self-adhesive label and applied to each shipping container. This information, in essentially the same layout, is provided in EXHIBITS 1 thru 5.
- 733.2 Nutrition Facts, Ingredients and Allergen statements on shipping containers.
Nutrition Facts shall be provided. The ingredient statement, even for single ingredient foods, shall be included as a statement separate from the name of the product, e.g. Ingredients: _____. The allergen statement shall be provided

in the format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; e.g. Allergen: This product contains _____.

<http://www.fsis.usda.gov/wps/wcm/connect/f9cbb0e9-6b4d-4132-ae27-53e0b52e840e/Allergens-Ingredient.pdf?MOD=AJPERES>

733.3 Universal Product Code (UPC)

733.3.1 The UPC, symbol and code, called Interleaved 2 of 5 (I 2/5), shall appear on each shipping container. The complete code, including the check digit, shall be printed in machine-readable and human-readable form. The start and stop indicators shall be included in the bar codes. Printing, readability, and scanability of the bar code shall be in accordance with UPC guidelines published by GS1 US, 1009 Lenox Drive, Suite 202, Lawrenceville, New Jersey 08648, (609) 620-0200.

733.3.2 The contractor shall use the code furnished by USDA. USDA has acquired a unique manufacturer's identification number for the commodity purchase programs and shall use a unique item code number for each commodity purchased under this FPPS. The Contractor need not join GS1 US.

733.3.3 The 14-digit UPC code for shipping containers is:

733.3.3.1 Cut-up Chicken (100098) – 1 07 15001 00098 6.

733.3.3.2 Kosher Cut-up Chicken (110052) – 1 07 15001 10052 5.

733.3.3.3 Drumsticks (100878) – 1 07 15001 00878 3.

733.3.3.4 Leg Quarters (100105) – 1 07 15001 00105 1.

733.3.3.5 Thighs (100879) – 1 07 15001 00878 3.

733.3.4 The UPC code shall be placed in the lower right-hand corner of the principal display panel of each shipping container.

734 Recycle Symbol and Statement – The Contractor shall place somewhere on the surface of each recyclable shipping container the recycle symbol shown in EXHIBIT 6. The statement "PLEASE RECYCLE" is to be placed under the symbol. The recycle symbol and statement shall be legibly printed in permanent ink.

735 Inventory Control Information – The processor may use any additional information (including bar codes) for processor inventory control purposes. This information may be applied somewhere on the surface of the shipping container, but shall not cover or conflict with the labeling requirements of this FPPS.

- 736 Shipping containers or labels with incorrect contract number, plant number, net weight, date packed, shall be corrected before they are used. The incorrect information shall be blocked out and the correct information legibly printed, stamped, or stenciled in permanent ink. Additionally, the name, address, and phone number of the processor shall appear on each shipping container.
- 740 Unacceptable Labeling
- 741 Commercial labels that do not have a processor traceability system and code.
- 742 Commercial labeling traceability coding and systems that have not been reviewed by a representative of LP Program, QAD.
- 743 Distributor Commercial Labels
- 744 Two or more different commercial labels in the same purchase unit.
- 745 Commercial labels and USDA labels in the same purchase unit.
- 750 Free Along Side (FAS) Vessel Deliveries
- 751 FAS vessel deliveries that are not source loaded in a refrigerated seavan are required to show the final destination's overseas address as provided in the Sales Order/Item Number. The address shall be clearly printed on at least two sides of each pallet.
- 800 FINAL EXAMINATION OF PACKAGED AND PACKED COMMODITY**
- 810 Packaging Defects – Packages in a delivery unit shall be examined for defects that affect protection, expose product, permit dehydration or freezer burn, or quality deterioration during storage, such as tears, holes, or improperly sealed packages.
- 820 Packing Defects – Shipping containers in a delivery unit shall be examined for condition, labeling, and marking defects according to the United States Standards for Condition of Food Containers.
- 830 Tolerance for Defects – If samples of packaged commodity or the shipping containers in a delivery unit have more defects than the maximum tolerance for the applicable QAD sample plan, the delivery unit shall be rejected.
- 840 A purchase or delivery unit shall total 40,000 pounds net weight, or multiples thereof.
- 841 Each delivery unit shall be examined for compliance with the net weight requirements at time of checkloading.

- 842 As an alternative to test weighing at time of checkloading, the contractor may request on-line verification of net weights. Upon receiving the request, a Federal-State supervisor (or his/her designee) shall determine that the facilities and procedures are in accordance with the applicable LPP's instructions for this FPPS.
- 843 The tare weight of all packing materials shall be determined by weighing a representative sample of all packaging components such as plastic-film bags and fiberboard containers.
- 844 Twelve (12) shipping containers shall be selected at random from a delivery unit to determine net weight. The total net weight of the 12 shipping containers shall be equal to or greater than 480 pounds.
- 844.1 If the total net weight is less than 480 pounds, but greater than or equal to 475.20 pounds, the delivery unit with the following average net weight per container shall be accepted at the corresponding discount:

Average Test Net Weight per Container		
<u>Less Than</u>	<u>But Not Less Than</u>	<u>Contract Price Discount</u>
40.00 pounds (18.14 kg)	39.60 pounds (17.96 kg)	1.0%
39.60 pounds (17.96 kg)	--	Unacceptable

- 845 Payments shall be made on the actual quantity delivered. All price adjustments shall be based on a delivery unit.
- 846 A rejected delivery unit may be reworked and reoffered one time only. However, if an individual shipping container in the sample of the reworked delivery unit has a net weight of less than 39.60 pounds, the delivery unit shall be rejected.
- 850 Loading and Shipping Frozen Commodity
- 851 Visual Inspection – Frozen commodity showing any evidence of defrosting, refreezing, or freezer deterioration shall be rejected for use under this FPPS.
- 852 Internal Product Temperature
- 852.1 Frozen – Commodity shall be 2 °F (-16.7 °C) or lower at the time of loading. Delivery units with internal product temperatures exceeding 2 °F (-16.7 °C) and up to 5 °F (-15 °C) shall be tentatively rejected. Tentatively rejected delivery units may be returned to the freezer and the temperature reduced to 2 °F (-16.7°C) or lower and reoffered one time only. Delivery units exceeding 5 °F (-15 °C) or delivery units that have been tentatively rejected and exceed 2 °F (-16.7 °C) when reoffered shall be rejected for use under this FPPS.

- 852.2 Optional Temperature Verification – The contractor may request an alternate method utilizing product temperature-sensing devices. If this option is selected, a Federal-State Supervisor shall determine that the facilities, equipment, procedures, and the contractors' current level of freezing compliance are in accordance with the established guidelines outlined in the applicable LPP's instructions for this FPPS.
- 860 Inspection and Checkloading
- 861 Requirements – Inspection for contract compliance shall be made by a USDA representative, in accordance with 7 CFR § 70, FSIS regulatory requirements, and this FPPS at the site of processing, both during and after processing and packaging. Inspection records shall be complete and made available to USDA, as requested, to assure contract compliance.
- 862 Procedures – The inspection and checkloading shall be performed by an AMS Grader. Procedures to be followed and a schedule of fees for these services may be obtained by contacting the nearest QAD field office or the Director of QAD, LPP, AMS, USDA, Room 3953-S, STOP 0258, 1400 Independence Avenue, SW, Washington, D.C. 20250-0258, telephone (202) 690-3147.
- 862.1 The quality, quantity, weight, packaging, packing, and checkloading of the commodity shall be evidenced by certificates issued by the AMS Grader. The contractor shall not ship the commodity unless informed by the AMS Grader that the designated commodity to be shipped meets the requirements of the AMS Master Solicitation for Commodity Procurements, Solicitation, and this FPPS.

900 PALLETIZED UNIT LOADS

- 910 All products shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic, unless otherwise specified in the Solicitation. Pallet loads shall be stacked in a manner that minimizes the overhang of the shipping containers over the edges of the pallets and exposes each shipping container's principal display panel to facilitate certification examinations.
- 920 Size and Style of Container – Only one size and style of shipping container shall be used in any one delivery unit.

1000 SHIPMENT AND DELIVERY

- 1010 Shipment and Delivery – Refer to the current AMS Master Solicitation for Commodity Procurements.
- 1011 In addition, the contractor shall adhere to the following provisions:

- 1011.1 each shipping container shall be identified with a USDA Contract Compliance stamp with the applicable certificate number. An AMS Grader or other authorized personnel under the supervision of the AMS Grader shall stamp one end of each shipping container prior to shipment. If there is inadequate space available on either end of the shipping container, the stamp may be applied to a side of the container.
- 1011.2 As an alternative to stamping, the contractor may preprint the stamp on the shipping container or label. Prior approval by QAD is required before using this alternative method.
- 1012 A copy of the original USDA Poultry Products Grading Certificate issued at time of checkloading shall accompany each shipment.
- 1012.1 Railcar or Piggyback – If shipment is by rail or piggyback, the certificate shall be placed in the railcar or trailer for easy access to the AMS Grader, warehouseman, or consignee, as applicable.
- 1012.2 Trucks – If shipment is by truck, the driver shall, upon delivery, give the certificate to the AMS Grader, warehouseman, or consignee, as applicable.
- 1020 Loading and Sealing of Vehicles
- 1021 Refer to the current AMS Master Solicitation for Commodity Procurements.
- 1030 Delivery Notification
- 1031 Refer to the current AMS Master Solicitation for Commodity Procurements.
- 1040 Split Deliveries
- 1041 Refer to the current AMS Master Solicitation for Commodity Procurements.
- 1100 DESTINATION EXAMINATION**
- 1110 The cost of a destination examination, before or after delivery, by an AMS Grader on accepted product shall be for the account of USDA. Costs for destination examinations of rejected delivery units shall be for the account of the contractor. The origin AMS Grader shall make arrangements for destination examination prior to delivery.
- 1120 Commodity Requirements – Before acceptance by consignee, the commodity may be examined by an AMS Grader on a spot-check basis for temperature, condition, identity, and when applicable, count. The commodity may be examined for conformance to contract provisions at any time required by the Contracting Officer.

1130 Temperature – The commodity shall arrive at destination at an average internal product temperature not to exceed 10 °F (-12.2 °C) with no individual temperature exceeding 15 °F (-9.4 °C).

1130.1 Commodity not meeting this requirement shall be rejected for use under this FPPS.

1200 PRODUCT ASSURANCE AND COMPLAINT RESOLUTION

1210 Product Assurance – Contractor shall guarantee that the product complies with all FPPS requirements and provisions set forth in the AMS Master Solicitation for Commodity Procurements and Solicitation.

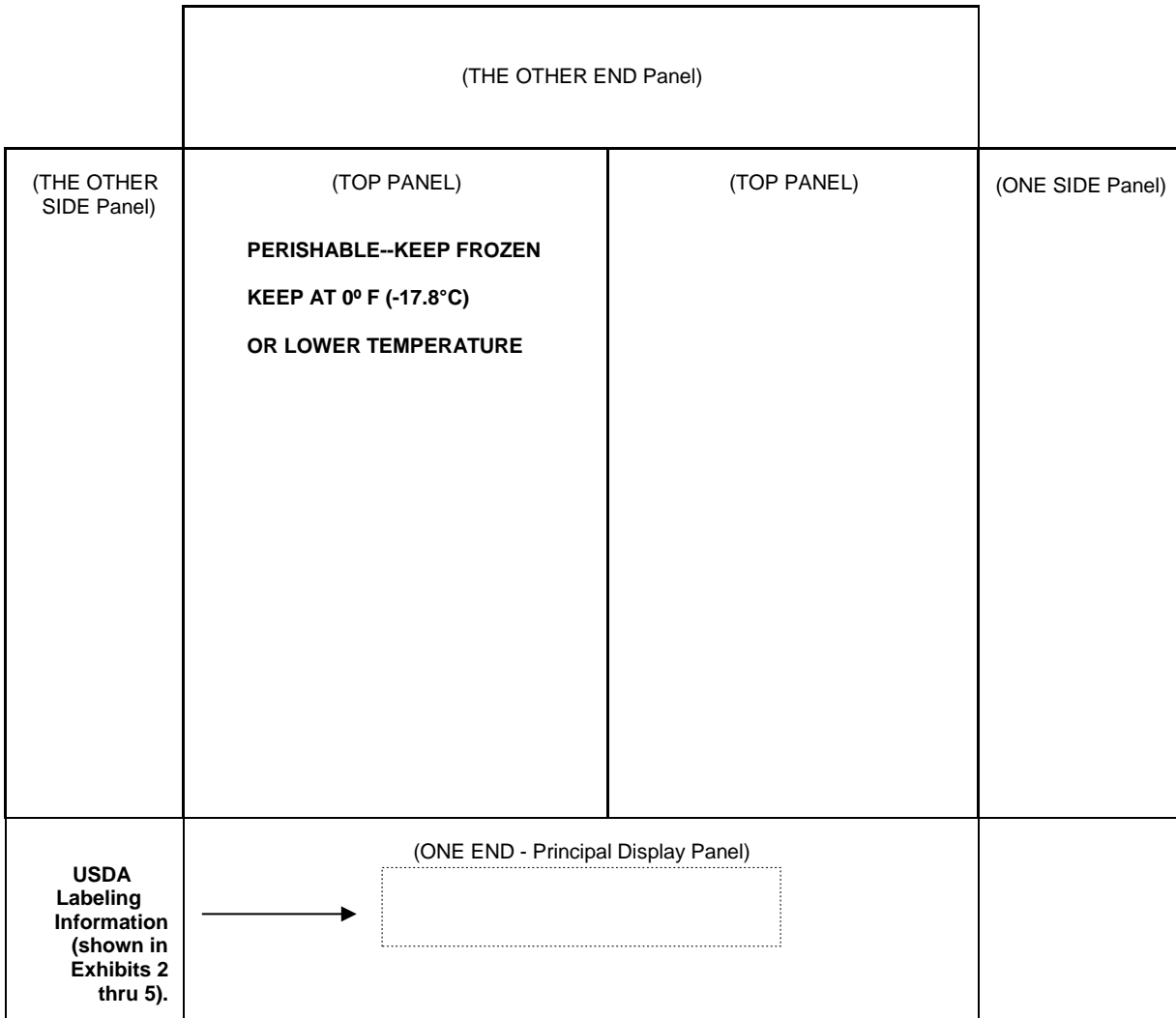
1211 Waiver Requests – Contractor shall submit all waiver requests directly to the Commodity Procurements Staff (CPS) Contracting Officer for review and determination. Full list of CPS contacts can be found at:

<https://www.ams.usda.gov/sites/default/files/media/AMS%20Commodity%20Procurement%20Staff%20Contact%20List.pdf>

1220 Complaint Resolution – Customer complaint resolution procedures shall be the responsibility of the Contractor. These procedures shall include: a point of contact, investigation steps, intent to cooperate with AMS, and product replacement or monetary compensation. The procedures shall be used to resolve product complaints from recipient agencies or AMS.

**EXHIBIT 1
USDA Labeled Shipping Containers**

Marking Information: Shipping containers shall be marked substantially as shown below. Detailed labeling information is provided in EXHIBIT 2. Markings shall be legibly preprinted, stamped, stenciled on containers, or printed on a separate self-adhesive label applied to containers. The USDA symbol (EXHIBIT 4) is to be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the “TOP PANEL” or principal display panel. The processor’s name, address, and phone number shall be printed on the “TOP PANEL” or principal display panel. The processor’s name and address shall indicate the individual processing plant, the company headquarters, or the company address and phone number that handles product complaints.



Approved by *CMS* CMS
 Date Issued: 04/18/2013
 Date Revised: 07/23/2018

EXHIBIT 2
USDA Label Information for Individually Frozen Cut-Up Chickens

Marking Information: USDA labeling information shall be printed on the principal display panel of each shipping container as provided in Exhibit 1. Markings shall be legibly preprinted, stamped, stenciled on containers, or printed on a separate self-adhesive label and applied to containers. The UPC 14-digit I 2/5 code and symbol shall be shown in the lower right-hand corner of the principal display panel. The safe handling instructions shall be shown. The USDA symbol (Exhibit 7), shall be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the “TOP PANEL” or principal display panel. The processor’s name, address, and phone number shall be printed on the “TOP PANEL” or principal display panel. The processor’s name and address shall indicate the individual processing plant, the company headquarters, or the company address and phone number that handles product complaints.



FROZEN CUT-UP BROILER/FRYER CHICKENS
Without Neck and Giblets

Processor’s
Name, Address, and Phone

Required
Nutrition Facts Label
Shall Be Placed Here

Safe Handling Instructions
May Be Placed Here

Ingredients: (Food Allergen Statement,
Shall Be Placed Here)

KEEP FROZEN

Net Weight 40 LBS. (18.14 KG)

DATE PACKED Month, Day, and Year

UPC Symbol and Code


Approved by  CMS
Date Issued: 04/18/2013
Date Revised: 07/23/2018

EXHIBIT 3
USDA Label Information for Frozen Chicken Drumsticks

Marking Information: USDA labeling information shall be printed on the principal display panel of each shipping container as provided in Exhibit 1. Markings shall be legibly preprinted, stamped, stenciled on containers, or printed on a separate self-adhesive label and applied to containers. The UPC 14-digit I 2/5 code and symbol shall be shown in the lower right-hand corner of the principal display panel. The safe handling instructions shall be shown. The USDA symbol Exhibit 7), shall be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the “TOP PANEL” or principal display panel. The processor’s name, address, and phone number shall be printed on the “TOP PANEL” or principal display panel. The processor’s name and address shall indicate the individual processing plant, the company headquarters, or the company address and phone number that handles product complaints.



**FROZEN BROILER/FRYER
CHICKEN DRUMSTICKS**

Processor’s
Name, Address, and Phone

Required
Nutrition Facts Label
Shall Be Placed Here

Safe Handling Instructions
May Be Placed Here

Ingredients: (Food Allergen Statement,
Shall Be Placed Here)

KEEP FROZEN

Net Weight 40 LBS. (18.14 KG)

DATE PACKED Month, Day, and Year

UPC Symbol and Code

EXHIBIT 4
USDA Label Information for Frozen Leg Quarters

Marking Information: USDA labeling information shall be printed on the principal display panel of each shipping container as provided in Exhibit 1. Markings shall be legibly preprinted, stamped, stenciled on containers, or printed on a separate self-adhesive label and applied to containers. The UPC 14-digit I 2/5 code and symbol shall be shown in the lower right-hand corner of the principal display panel. The safe handling instructions shall be shown. The USDA symbol (Exhibit 7), shall be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the “TOP PANEL” or principal display panel. The processor’s name, address, and phone number shall be printed on the “TOP PANEL” or principal display panel. The processor’s name and address shall indicate the individual processing plant, the company headquarters, or the company address and phone number that handles product complaints.



**FROZEN BROILER/FRYER
LEG QUARTERS**

Processor’s
Name, Address, and Phone

Required
Nutrition Facts Label
Shall Be Placed Here

Safe Handling Instructions
May Be Placed Here

Ingredients: (Food Allergen Statement,
Shall Be Placed Here)

KEEP FROZEN

Net Weight 40 LBS. (18.14 KG)

DATE PACKED Month, Day, and Year

UPC Symbol and Code

EXHIBIT 5
USDA Label Information for Chicken Thighs

Marking Information: USDA labeling information shall be printed on the principal display panel of each shipping container as provided in Exhibit 1. Markings shall be legibly preprinted, stamped, stenciled on containers, or printed on a separate self-adhesive label and applied to containers. The UPC 14-digit I 2/5 code and symbol shall be shown in the lower right-hand corner of the principal display panel. The safe handling instructions shall be shown. The USDA symbol Exhibit 7), shall be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the “TOP PANEL” or principal display panel. The processor’s name, address, and phone number shall be printed on the “TOP PANEL” or principal display panel. The processor’s name and address shall indicate the individual processing plant, the company headquarters, or the company address and phone number that handles product complaints.



**FROZEN BROILER/FRYER
THIGHS WITH BACK PORTIONS**

Processor’s
Name, Address, and Phone

Required
Nutrition Facts Label
Shall Be Placed Here

Safe Handling Instructions
May Be Placed Here

Ingredients: (Food Allergen Statement,
Shall Be Placed Here)

KEEP FROZEN

Net Weight 40 LBS. (18.14 KG)

DATE PACKED Month, Day, and Year

UPC Symbol and Code

EXHIBIT 6
“Please Recycle” Symbol and Statement



**PLEASE
RECYCLE**

EXHIBIT 7
USDA SYMBOL



Approved by *CMS* CMS
Date Issued: 04/18/2013
Date Revised: 07/23/2018