



# APPROVED

**FEDERAL PURCHASE  
PROGRAM SPECIFICATION  
(FPPS) FOR GROUND  
BISON AND BISON STEW  
MEAT, FROZEN**

Agricultural Marketing Service (AMS)  
Livestock, Poultry, and Seed (LPS) Program  
Food Safety and Commodity Specification (FSCS) Division  
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Supersedes: TDS-BIS-May 2012 – Changes from previous requirements in [blue](#)

**Effective: July 2016**

**100 SCOPE**

110 This [FPPS – Ground Bison and Bison Stew Meat \(BIS\) – 2016](#) is for use by the Department of Agriculture (USDA), Agricultural Marketing Service (AMS), [Commodity Procurement \(CP\) Staff](#) for the procurement of frozen ground bison and bison stew meat. For this program, AMS shall utilize the Institutional Meat Purchase Specifications (IMPS) descriptions and requirements for ground beef and beef for stewing as specification requirements for the production of ground bison and bison stew meat, respectively.

**200 APPLICABLE DOCUMENTS**

210 The following documents are incorporated as part of this USDA [FPPS-BIS-2016](#):

210.1 [Quality Assessment \(QA\) Division](#) Procedures Manual.

210.2 Food Safety and Inspection Service (FSIS) Directive 10,010.1, Revision 4.

210.3 [AMS Master Solicitation and Applicable Supplements](#).


210.4 IMPS General Requirements, effective June 1996.

210.5 IMPS for Fresh Beef Products, Series 100, effective [November 2014](#).

210.6 IMPS Quality Assurance Provisions, effective June 1997

**300 ORDERING DATA: TO BE SPECIFIED BY THE PURCHASER**

310 (Section in the IMPS 100 Series) For the purpose of this [FPPS](#), references to “Ground Beef” (IMPS Item No. 136) and “Beef for Stewing” (IMPS Item No. 135A) are changed to Ground Bison and Bison Stew Meat, respectively.

Approved by  CMS  
Date Issued: 04/26/04  
Date Revised: [07/29/16](#)

311 GROUND BISON AND BISON STEW MEAT

312 The ground bison and bison stew meat shall be produced from bison harvested in, and the finished product shall be prepared and handled in, an establishment(s) operating under the Voluntary Exotic Animal Inspection Program of the USDA, Food Safety and Inspection Service (FSIS) and shall comply with the Sanitation Performance Standards provisions of 9 CFR 416.1-416.6.

312.1 Ground Bison – Ground bison shall be produced from fresh bison cuts and trimmings from any portion of the carcass, which yields product that meets the end item requirements for IMPS 136. Frozen, boneless bison (certified to the material requirements) may be used provided it is ground into the final product within 60 days from date of pack.

312.2 Bison Stew Meat – Bison stew meat shall be prepared from fresh bison cuts and trimmings from any portion of the carcass, which yields product that meets the end-item requirements for IMPS Item 135A.

**320 MATERIAL**

321 The contractor's production plan shall describe a process that includes procedures, records, forms, etc. that demonstrate conformance with the following Checklist of Requirements and have received a satisfactory onsite capability assessment by the [QA Division](#).

322 The contractor shall ensure, through their production plan that the product complies with the MATERIAL section of IMPS Item No. 136 for ground bison, IMPS Item No. 135A for bison stew meat, and the following additional criteria:

322.1 Domestic Origin – All bison shall originate from U.S. produced livestock as defined in the [Master Solicitation](#) and Supplement.

322.2 Harvest Requirements – Contractor shall have documentation and a program in place that verifies the source of raw materials used in each lot of production. All bison shall be harvested in facilities that comply with the following additional requirements:

322.2.1 Humane Handling – All bison shall be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.

322.2.2 Pathogen Intervention Steps – The harvest process shall include at least two pathogen intervention steps. [One of the intervention steps shall be a critical control point \(CCP\) in the supplier's FSIS recognized harvest process HACCP plan and the CCP intervention\(s\) shall be scientifically validated to achieve a three-log reduction of enteric pathogens.](#)

322.2.3 Spinal Cord Removal – All spinal cord tissue shall be removed during the harvesting process.

- 322.2.4 Traceability – Boneless bison shall be traceable to sources that comply with the above domestic origin and harvest requirements.
- 322.3 Mechanical Separation – Bison meat that is mechanically separated from bone with automatic deboning systems, advanced meat (lean) recovery (AMR) systems, or powered knives shall not be allowed.
- 322.4 Fresh Chilled Bison – Prior to processing, boneless bison shall be examined for compliance with IMPS Item No. 136 MATERIAL requirements by an [AMS agent](#). Product failing this examination shall be rejected.

### **330 PROCESSING**

- 331 Ground Bison – Ground bison meat shall be processed in accordance with IMPS and the following additional requirements:
  - 331.1 Ground Bison Processing – Ground bison shall be processed in accordance with the Processing section of IMPS Item No. 136. Frozen, boneless bison (certified to the material requirements) may be used provided it is ground into the final product within 60 days from date of pack.
  - 331.2 [Ground bison production shall be traceable to the boneless bison lots and their associated microbial test results.](#)
  - 331.3 Bone Collector / Extruder System – A bone collector/extruder system shall be in operation [to remove remaining bone, cartilage, and heavy connective tissue](#) during the final grind of product.
- 332 Bison Stew Meat – Bison stew meat shall comply with the following additional requirements:
  - 332.1 Bison Stew Meat Processing – Bison Stew Meat shall be processed to meet the end item requirements listed within IMPS Item No. 135A.
  - 332.2 Dicing – The meat shall be either hand-diced or mechanically diced (grinding is not permitted).
  - 332.3 Handling – To facilitate dicing, meat may be frozen and/or tempered one time only.
  - 332.4 Shank or Heel Meat – No shank or heel meat is permitted.
- 333 [Product shall be delivered within 60 days of production date.](#)

## **340 METAL DETECTION**

341 All products shall be free of metal contaminants. Detection of stainless steel, ferrous, and non-ferrous (e.g., lead, copper, and aluminum) metals is required. The contractor's production plan shall identify and describe the equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures.

## **400 STATE OF REFRIGERATION**

410 All finished bison products shall be frozen, in accordance with FREEZING OPTION 1 (Product shall be frozen to an internal temperature of not higher than 0°F (-17.8°C) within 72 hours from the time of final fabrication of the lot). Refer to I. MEAT HANDLING, A. STATE OF REFRIGERATION, and B. PRODUCTION, TEMPERATURE AND TIME LIMITATIONS section of the IMPS General Requirements.

## **500 FAT LIMITATIONS**

510 Ground Bison

510.1 The average fat content shall not exceed 10 percent, and the number of grams of fat per 112 gram serving shall be declared in the nutritional facts panel on the package label. The fat content shall be certified by AMS in accordance with IMPS QAPs. The 4 individual fat results shall be put into ascending order from the lowest to the highest value for evaluation (e.g., 8.30, 9.79, 10.63, and 11.20). The 4 individual fat test results shall be used to calculate average, median and range. Results not meeting the following requirements shall cause rejection of the lot:

510.1.1 Average – The average of the 4 individual results cannot exceed 10 percent (e.g., average of the 4 test results = 9.98).

510.1.2 Median – The median, which is the average of the middle two test results, cannot deviate from the average of the four individual samples by more than 2.0 percent (e.g., median is equal to the average of 9.79 and 10.63 = 10.21).

510.1.3 Range – The difference between the highest and lowest test results cannot exceed 5 percent (e.g., 11.20 – 8.30 = 2.90).

511 Bison Stew Meat

511.1 Surface and seam fat shall not exceed ¼-inch in thickness at any point.

**600 PACKAGING AND PACKING** – Refer to II. PACKAGING AND PACKING section of the IMPS General Requirements and the following additional requirements:

- 610 Packaging – All immediate containers (casings or packages) shall function as a tamper evidence indicator to provide added assurance of product integrity through the method of sealing or closure.
- 610.1 Package Net Weight – Ground bison and bison stew meat shall be packaged as specified within the Contracting Officer’s invitation:
- 610.1.1 Ground Bison 110001 1-pound.
- 610.1.2 Bison Stew Meat 100085 1-pound.
- 610.2 Package Method - Ground bison and bison stew meat shall be packaged using one of the following methods:
- 610.2.1 Mechanical Packaged – Mechanically packaged into tamper-proof commercial casings.
- 610.2.2 Vacuum Packaged – Vacuum packaged in accordance with the IMPS General requirements.
- 620 Packing.
- 620.1 Shipping Container Net Weight.
- 620.1.1 Ground Bison – Forty (40) 1-pound packages of ground bison shall be packed into non-perforated shipping containers to a net weight of 40 pounds, without slackfilling or overfilling. Spacers or fillers may not be used to satisfy this requirement.
- 620.1.2 Bison Stew Meat - Forty (40) 1-pound packages of bison stew meat shall be packed into non-perforated shipping containers to a net weight of 40 pounds, without slackfilling or overfilling. Spacers or fillers may not be used to satisfy this requirement.
- 620.2 Style and Size of Container – Only one style and size of shipping containers may be used in any one-delivery unit.
- 620.3 Commingling – Commingling of ground bison and bison stew meat in the same shipping container shall not be allowed.
- 630 Closure – Shipping containers shall be closed by strapping, taping, or gluing. When strapping is used, the initial closure (usually the bottom of container) shall be secured by the gluing or taping method.

- 640 Marking of Containers\* – Immediate and shipping containers shall be labeled to include all information required by FSIS regulations. In addition, each immediate and shipping container shall have the following markings:
- 640.1 Immediate Container – Each immediate container (package) shall have the following information included on commercially labeled packages.
- 640.1.1 Name of Product.
- 640.1.2 Safe Handling Instructions.
- 640.1.3 "Best-if-used-by" Date – A date that is 180 calendar days from the date of production.
- 640.1.4 Traceability Code – A code that is traceable to production lot and date.
- 640.1.5 Nutrition Fact Panel – Include fat declaration for number of grams of fat per 112 gram (ready-to-cook) serving.
- 640.1.6 FSIS Establishment Number and any other FSIS required markings.
- 640.2 Shipping container – The following markings shall be included on the shipping containers:
- 640.2.1 Appendix A – Shipping containers shall be marked in accordance with Appendix A. However, contractors may vary the placement of the required information shown in Appendix A. Additional markings (e.g., company bar codes, logos, etc.), that are consistent with all other commercial labels may be included.
- 640.2.2 Traceability Code – A code that is traceable to production lot and date.
- 640.2.3 Nutrition Fact Panel – Include fat declaration for number of grams of fat per 112 gram (ready-to-cook) serving.
- 640.2.4 The appropriate [product name and material number](#) listed in the table below for each of the items.

<u>Item</u>	<u>Material Number</u>
Ground Bison, Frozen – 1-pound	110001
Bison Stew Meat, Frozen – 1-pound	100085

\*All primary and shipping container labeling illustrations shall be provided within the production plan.

640.2.5 USDA Shield (at least 2 inches high and appearing on the top of the container or on the principal display panel).



640.2.6 Purchase Order Number.

640.2.7 Ingredient declaration (including single ingredient products).

640.2.8 An allergen statement in a 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 \_\_\_\_\_.

650 Palletized Unit Loads – Required, see IMPS General Requirements.

## 700 USDA CERTIFICATION

710 Product Shall Be Certified By USDA, AMS, [QA Division](#) – AMS agents shall perform examinations in accordance with IMPS General Requirements, IMPS QAPS, and [QA Division](#) Instructions and as specified below:

710.1 Product Examinations.

710.1.1 Ground Bison – Product examination for excellent condition and detailed item description requirements shall be in accordance with QAPS. In TABLE 100 I, delete defect numbers 218 and 219 in their entirety and replace with the following defect:

710.1.1.1 218 Presence of any portion of the *popliteal*, *prescapular*, or *prefemoral* lymph glands or any other exposed lymph glands measuring 1.0 inch or more in one dimension and 0.5 inch in a second dimension.

710.1.1.2 219 Presence of non-carcass components or fat from the thoracic, lumbar, pelvic, cod, and /or udder areas of the carcass measuring 2.0 square inches or more and 0.5 inch or more in depth at any point.

710.1.1.3 Delete defect 294 in its entirety. Insert the following note at the bottom of the table:

710.1.1.4 Note: The presence of any non-meat components not listed as defects above (e.g., spinal cord, organ tissue, foreign materials, etc.) shall cause rejection of the product by AMS.

- 710.1.2 Bison Stew Meat – Refer to LOT ACCEPTANCE CRITERIA section for diced items within QAPS. In TABLE 100 H, delete defect numbers 218 in its entirety. Replace defect number 218 with the following defect:
- 710.1.2.1 218 Presence of any portion of the *popliteal, prescapular, or prefemoral* lymph glands or any other exposed lymph glands measuring 1.0 inch or more in one dimension and 0.5 inch in a second dimension.
- 710.1.2.2 Delete defect 194 in its entirety. Insert the following note at the bottom of the table:
- 710.1.2.3 Note: The presence of any non-meat components not listed as defects above (e.g., spinal cord, organ tissue, foreign materials, etc.) shall cause rejection of the product by AMS.
- 710.2 Condition of Container – Condition of containers shall be examined as follows:
- 710.2.1 Production Container Examination – At time of production, shipping containers shall be randomly scan to ensure defective containers are corrected and replace.
- 710.2.2 Shipping Container Examination – Final examination of condition of shipping containers shall be limited to scanning (without destructive sampling) the delivery unit for defects which may have occurred during handling and storage (e.g., crushed, torn, dirty, stained, etc.). All defective containers shall be replaced or corrected.
- 710.3 Net Weight – Net weight shall be in accordance with the QAPS only.
- 710.4 Fat Content Analysis – Fat content analysis shall be in accordance with the QAPS and FAT LIMITATIONS section of this specification.
- 710.5 Traceability Code – Stamping (sealing) of shipping containers by the AMS agent is not required. The AMS agent shall ensure that each primary and shipping container has a traceability code that is traceable to a production lot and date.
- 710.6 Temperature Examinations – Temperature shall be examined using Freezing Option 1.
- 720 Lot Size and Purchase Unit:
- 720.1 Lot Size – For finished product, the lot size shall not exceed the amount specified by the purchaser as a purchase unit.



- 720.2 Purchase Unit Size – The purchase unit size for ground bison and bison stew meat is 40,000 pounds net weight (1,000 shipping containers) plus the amount for use in making box fills at the time of laboratory sample withdrawal.
- 730 The AMS Agent Shall:
- 730.1 Certify and Issue Certificate – Certify and issue an official certificate indicating the status of each lot as required by [QA Division](#) Instructions.
- 730.2 Supervise Loading and Sealing – Supervise the loading and sealing of each truck. All products shall be delivered to AMS assigned destinations under seal with tamper proof, tamper resistant, serially numbered, high security seals that meet the American Society for Testing and Materials Standard (ASTM) F1157-04 [and/or the International Organization for Standards \(ISO\) 17712-2010](#) as required under the Master Solicitation. [Seals shall be 1/8<sup>th</sup>-inch diameter cable, high-security bolt, or equivalent.](#)
- 740 Official Certificates Shall Include:
- 740.1 Purchase Order Number and Purchase Order line item number;
- 740.2 Sales Order Number/Sales Order Line Item Number;
- 740.3 Destination of shipment;
- 740.4 Name of Product and applicable Material Number;
- 740.5 [Shipping Date](#);
- 740.6 Production lot number(s) and date each lot was produced along with shipping container and immediate container code(s) and the code used that provides traceability to establishment number, production lot and date;
- 740.7 Count of shipping containers and total projected net weight in each production lot;
- 740.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable;
- 740.9 Sample average fat content analysis of each production lot for ground bison only (calculated to 2 decimal places, e.g., 8.25).
- 800 MICROBIOLOGICAL REQUIREMENTS FOR GROUND BISON**
- 800.1 Boneless Bison for Grinding.

- 800.1.1 Lot – A lot shall consist of a single combo sized bin of approximately 2,000 pounds of boneless bison produced within a day, between “cleanup to cleanup” and that is from a single harvester or from a single processor.
- 800.1.2 Microbial Testing – Samples from all lots of fresh chilled boneless bison shall be sent to an AMS designated laboratory (ADL). [Samples from each lot shall be tested for \*E. coli\* O157:H7, \*Salmonella\*, and indicator microorganisms.](#)
- 800.1.3 Sample Preparation and Handling - The ADL shall be responsible for supplying sampling procedures for sample selection, preparation, and submission. The laboratory shall require suppliers to submit a sample submission form as an official record with each sample. The laboratory shall also be responsible for supplying shipping supplies (including sampling bags and shipping materials) to each supplier. Suppliers’ production plan shall include and describe sample collection and preparation procedures provided by the ADL.
- 800.1.4 For Bison Manufacturing Trimmings – The sample shall be selected as described within FSIS Directive 10,010.1 Revision 4 (N-60 Sections 8, 9 and NOTE).
- 800.1.5 [For every lot of Bison Manufacturing Trimmings, two samples shall be prepared from 65 pieces of trim from 65 different pieces of beef product. The sample for co-enrichment of \*E. coli\* O157:H7 and \*Salmonella\* shall be 60 pieces and weigh 325 grams ± 10 percent; the sample for indicator microorganisms \(aerobic plate count, total coliform and generic \*E. coli\*\) shall be five pieces and weigh 25 grams ± 10 percent.](#)
- 800.1.6 When boneless bison has been exposed to any anti-microbial treatment, no sample units shall be selected for at least 15 minutes after such treatment. [All anti-microbial treatments \(e.g. techniques and procedures\) administered during production and post-production shall be described in the supplier’s production plan.](#)
- 800.2 Testing and Results.
- 800.2.1 The microbiological testing for all microbes shall be in accordance with the applicable AMS-approved testing methodologies.
- 800.2.2 Notification for presence of pathogens and exceeding critical limit criteria – When presence of *E. coli* O157:H7 or *Salmonella* is presumptive positive or confirmed positive or any critical limit is exceeded for indicator microbes, the ADL shall immediately notify FSIS (pathogens only) and the [FSCS Division](#).
- 800.2.3 The ADL shall record results on spreadsheets for each Microbial Testing performed on each approximately 2,000 pound lot.

- 800.2.4 Any lot that tests positive for *E. coli* O157:H7 or *Salmonella* or exceeds the critical limit criteria for indicator microbes set forth in Appendix B cannot be used to produce ground bison or any other product purchased by USDA.
- 800.2.5 Any lot subjected to microbial analysis by FSIS or other regulatory authority that results in a positive finding for *E. coli* O157:H7 or *Salmonella* or exceeds the critical limit criteria for indicator microbes set forth in Appendix B cannot be used to produce ground bison or any other product purchased by USDA.
- 810 Ground Bison Microbial Requirements.
- 810.1 Lot – For the purpose of microbiological testing, a lot is defined as the amount of finished ground bison product produced within a day, between “cleanup to cleanup” which shall be further divided into sub-lots not to exceed 10,000 pounds.
- 810.1.2 Microbiological Testing – All lots of ground bison shall be tested for all microbes listed in Appendix B after final grinding and before freezing. All samples shall be sent to the ADL.
- 810.1.3 Sample Preparation and Handling – The ADL shall be responsible for supplying sampling procedures for sample selection, preparation, and submission. The laboratory shall require suppliers to submit a sample submission form as an official record with each sample. The laboratory shall also be responsible for supplying shipping supplies (including sampling bags and shipping materials), to each supplier. Suppliers’ production plan shall include and describe sample collection and preparation procedures provided by the ADL.
- 810.1.4 Sample Selection – Production processes of ground bison shall be subject to the following sampling strategy.
- 810.1.4.1 Sub-lot Microbial Testing – For every sub-lot, two original and reserve samples shall be prepared from four individual sample units for each microbial test. The sub-lot samples shall be 325 grams ± 10 percent for co-enrichment of *E. coli* O157:H7 and *Salmonella* and 25 grams ± 10 percent for indicator organism tests, respectively of finished ground bison, randomly selected throughout each 10,000 pounds of production. The four individual sample units shall be composited to produce a sample that represents each microbial test for each sub-lot. The contractor shall describe in their production plan the procedure in which the four sample units shall be selected throughout the sub-lot to be composited for each microbial test. These samples shall be submitted to the ADL for analysis. The reserve samples shall be held for testing in case the FSCS Division deems it necessary. The contractor shall describe, in their technical proposal the method to be used to maintain the identity and traceability of each sub-lot. No more than 10,000 pounds shall be produced during each

sub-lot, except for the last sub-lot produced in the lot may exceed the 10,000 pound limitation by five percent.

- 810.1.5 Testing and Results – The sample from each sub-lot shall be analyzed by the ADL for all microbes listed in Appendix B.
- 810.1.5.1 The microbiological testing for all microbes shall be in accordance with AMS-approved testing methodologies.
- 810.1.5.2 Any sub-lot that tests positive for *E. coli* O157:H7, *Salmonella*, or any critical limit criteria for indicator microbes set forth in Appendix B that is exceeded shall result in that sub-lot and adjoining sub-lots (one preceding and one following within “clean up to clean up”) being ineligible for this program or any other USDA purchase program. Additionally, any sub-lot subjected to microbial analysis by FSIS or other regulatory authority that results in a positive finding for *E. coli* O157:H7 or *Salmonella* or exceeds the critical limit criteria for indicator microbes set forth in Appendix B shall result in that sub-lot and adjoining sub-lots being ineligible for this program or any other USDA purchase program. Other sub-lots produced within that lot unit shall be deemed ineligible for this program unless the contractor can demonstrate a scientific or other data-supported basis for defining the sub-lot(s) relative to test results and why ground bison produced from same source material that resulted in the ineligible determination should not be considered affected by the test results.
- 810.1.5.3 Notification for presence of pathogens or when critical limit is exceeded – When presence of *E. coli* O157:H7 or *Salmonella* is presumptive positive or confirmed positive; any critical limit is exceeded for indicator microbes:
- 810.1.5.4 The ADL shall record results on spreadsheets for each test performed on each sub-lot.
- 810.1.5.5 The ADL shall immediately notify FSIS (pathogens only) and the [FSCS Division](#).
- 810.1.5.6 The ground bison associated with the positive pathogen test results or critical limit is exceeded results shall be ineligible for any USDA purchase program.

## **900 PRODUCT ASSURANCE**

### **900.1 WARRANTY AND COMPLAINT RESOLUTION**

- 900.1.1 Warranty – The contractor shall guarantee that the product complies with all specification requirements, production plan declarations, and provisions set forth in the [Master Solicitation](#).

900.1.2 Complaint Resolution – Customer complaint resolution procedures shall be included in the production plan. 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.

900.2 NON-CONFORMING PRODUCT

900.2.1 The contractor shall include a plan [and supporting documentation](#) to ensure that non-conforming product ([i.e., boneless bison, ground bison, bison stew meat](#)) is not delivered under USDA contracts. The plan shall address 1) control and segregation of non-conforming product, 2) removal of any USDA markings, and 3) disposition of non-conforming product, including vendor [documentation](#) of final disposition (e.g., diverted to cooked product or destroyed).



## APPENDIX B

AMS MICROBIAL REQUIREMENTS FOR BONELESS & GROUND BISON	
Microbial Test	Critical Limits (cfu)
Standard Plate Count	100,000 / gram
Total Coliforms	1,000 / gram
<i>E. coli</i>	500 / gram
<i>Salmonella</i>	Positive (+) result / 325 grams
<i>E. coli</i> O157:H7	Positive (+) result / 325 grams