

SUPPLEMENT 704 TO AMS MASTER SOLICITATION

July 2012

**PURCHASE OF CANNED MEAT FOR
DISTRIBUTION TO FEDERAL
FOOD AND NUTRITION PROGRAMS**

This document provides additional USDA requirements and specifications for the purchase of canned meat items described in the attached References to the Applicable Bid and Contract Provisions ([EXHIBIT A](#)). In addition to product descriptions, this exhibit also provides information on the applicable Item Description and Checklist of Requirements (IDCR) for each canned meat items ([ATTACHMENTS I, II, III, and IV](#)).

I. INSTRUCTIONS TO POTENTIAL BIDDERS

- A.** The canned meat items will be purchased on a competitive bid basis from suppliers who have met the requirements described in Section I.B. Interested suppliers may submit sample(s) and technical proposal(s) at any time during this purchase program. Suppliers should allow 10 working days from receipt of technical proposal by USDA for notification of the results of the evaluation of the canned meat product sample(s) and technical proposal(s) from the [Contracting Officer's Technical Representative \(COTR\)](#). A supplier is deemed eligible to bid after notification by the [COTR](#).

Submission of sample(s) and technical proposal(s) are not binding on USDA. Actual purchases will be on a competitive bid basis as described in the Master Solicitation, this Supplement, and separately issued solicitations.

B. Documentation and Assessment Requirements

To become an eligible supplier, the following must be submitted [electronically](#) to the [Standardization Division, Livestock and Seed Program, Agricultural Marketing Service](#), U.S. Department of Agriculture, for evaluation and approval prior to bidding:

1. Technical Proposal Requirement

- a. Include a detailed description of item and each of the production steps that are taken to meet or exceed the minimum product requirements set forth in the applicable IDCR. (Plan/Do)
- b. Describe all the quality assurance methods used to verify conformance to all requirements. This will include the monitoring and measurements taken during the process to verify conformance with each requirement. All measurement results shall be recorded and made available to AMS. (Check)

- c. Identify all corrective actions to be taken if deviations from contractual and specification requirements occur during production, and all preventative actions to be taken to preclude a reoccurrence. (Act)
- d. The technical proposal shall follow the format as describe in Section III. Technical Proposal Format. Offeror's proposal should be brief and concise.
- e. The technical proposal shall be preceded by the following, as required by the Template
 - 1) Table of Contents listing the major areas as they appear in the technical proposal template; and
 - 2) List of attachments, forms provided with the proposal, if appropriate.
- f. The technical proposal should be written in the following format:
 - 1) Plan and Do - A description of the planning and production steps taken to meet each requirement.
 - 2) Check - Describes all the quality assurance methods that will be used to verify conformances to each requirement. This will include the monitoring and measurement taken during the process (all measurements results shall be recorded and made available to AMS upon request).
 - 3) Act - Identifies all corrective actions to be taken if deviations from contractual and specification requirements occur during production and all preventative actions taken to preclude reoccurrences.
- g. Product Sample
Six (6) cans of product for each item offered, including the label, ingredient statement, and Nutrition Facts panel conforming to the applicable IDCR ([Attachment I, II, III, IV](#)).

NOTE: New suppliers must submit canned samples that are produced in accordance with the submitted technical proposal. **Suppliers that had samples approved under Supplement 702 or Supplement 703 will not have to resubmit samples under this Supplement unless there is a change either in the formulation or production process.**

The [COTR](#) will review each technical proposal and sample to determine if they are adequate and will notify the supplier of the status of their sample and technical proposal. [See Section III for instructions for submission of technical proposal.](#)

Once a supplier is notified by the [COTR](#) that the sample and technical proposal meet the applicable criteria, the [Grading and Verification Division \(GVD\)](#) will contact the supplier to set up a pre-award onsite capability assessment.

2. Assessment by the [GVD](#)

After the sample(s) and technical proposal(s) are evaluated and approved, a GVD auditor will perform an onsite assessment of the facility(s), processes, food security plan, and quality control program used to produce the product(s) to determine the supplier's ability to meet contractual requirements. The following assessments will apply:

a. Pre-Award Onsite Capability Assessment

The pre-award onsite assessment (audit) will include, but is not limited to, a thorough evaluation of the potential contractors' and subcontractors' facility(s), processes, food security plan, quality control program, equipment, procedures, and the appropriate documents and forms used during the production of the canned meat item.

Documentation must support: 1) the production of the canned meat complies with the applicable IDCR and the potential contractor's approved technical proposal, and 2) the contractor's or subcontractor's food security plan. In addition, the audit will consist of the review of records related to purchasing, receiving, production, quality control, inventory and shipping records, and interviews with management and production personnel.

Upon completion of the onsite capability assessment, the auditor will provide a report to the Contracting Officer for final review. After the supplier has satisfactorily completed the pre-award onsite capability assessment, the supplier will receive written notification from the Contracting Officer of their eligibility to bid.

If the report demonstrates that the technical proposal or food security plan is inadequate, the applicant will be notified by the Contracting Officer that they are ineligible to bid. The applicant will have an opportunity to correct identified deficiencies, modify their process, food security plan, and/or technical proposal, and resubmit for further consideration. Eligibility will depend on whether the modifications demonstrate that: 1) the process is capable of delivering canned meat products in compliance with the applicable IDCR, 2) they are in compliance with their food security plan, 3) includes the applicable assessment by USDA, and 4) they comply with other applicable contractual requirements.

b. Post-Award Assessment

Eligible suppliers who receive contracts must have their documented food security plan, technical proposals, and supporting documentation readily available for review by the COTR or AMS agents. Records may be maintained on hard copy or electronic media. However, records maintained as electronic media will be made available in printed form immediately upon request by AMS or its agents.

The GVD will conduct an onsite audit of the contractor's and subcontractor's facility(s) and processes when production commences for the first contract awarded. Additional audits will be conducted as determined by the Contracting Officer, but not less than once per month for contractors or subcontractors with continuous or multiple contracts, or once per contract for intermittent contractors. At the discretion of the Contracting Officer, more frequent audits may be conducted when audit deficiencies are detected.

c. Post-Award Actions

Any deviation from contractual requirements will be immediately reported by the contractor to the Contracting Officer and COTR. The Contracting Officer or COTR

will notify the contractor regarding eligibility to continue to participate as a contractor.

Contractor will assure that the delivered product complies with the provisions of the applicable IDCR, the applicable assessment by USDA, and the contractor's technical proposal approved by the [COTR](#).

Once a supplier is eligible to bid, the [supplier must follow instructions stated in the AMS Master Solicitation](#).

C. Animal Welfare Requirements

All contractors and subcontractors must meet the animal handling and welfare requirements set forth in [Attachment V- Technical Requirements Schedule - Animal Handling and Welfare 2010 \(TRS-AHW-2010\)](#), effective May 2010.

D. Responsibility/Eligibility

Facilities used in fulfilling USDA contracts must be operating under the provisions of the Federal Meat Inspection Act (FMIA), 21 U.S.C. 601 et seq., and the regulations issued thereunder.

Subcontractors or suppliers of canned beef, bison, or pork products are: (1) ineligible if they are currently delivering late on USDA contracts, or USDA-approved subcontracts and late delivery is not due to causes beyond their control; and (2) nonresponsible if they are not operating under the provisions of the Federal Meat Inspection Act or have been suspended or debarred under the provisions of 48 C.F.R. Subpart 9.4

E. Loading and Sealing of Vehicles ([AMS Master Solicitation, Section G.](#))

Loading of the vehicle may also be conducted by a person authorized in a contractor's approved technical proposal.

F. Domestic Requirements

The contractor agrees to include this domestic origin certification clause in its entirety in all subcontracts for meat or meat products used in fulfilling any contracts awarded under this Supplement and Master Solicitation. The burden of proof of compliance is on the Contractor. All raw materials will be shipped in containers labeled as "Domestic Only Product" on the principle display panel and the bill of lading accompanying the shipment will contain the statement "Domestic Only Product."

II. SUBMISSION OF OFFERS

The following Item will be included in the attribute section of the [offer](#) submitted in [Web-Based Supply Chain Management \(WBSCM\) system](#) (see [Exhibit 2](#) of the AMS Master Solicitation).

Offeror certifies that all product conforms with the (applicable specification) and no changes to the production process or production plan have occurred without proper approval by the [Contracting Officers Technical Representative](#).

- Does

III. INSTRUCTIONS FOR SUBMISSION OF TECHNICAL PROPOSAL

The following procedures establish the acceptable minimum requirements for the format and content of the proposals:

- A. The Government has provided a technical proposal format which is to be used in preparing the technical proposal (see [Exhibit B](#)). The offeror shall submit the technical proposal in an electronic format through the company's external portal site maintained by the AMS Commodity Procurement Division (see [Exhibit C](#) for instructions to obtain an external portal site). When submitting the technical proposal through the company's external portal site, e-mail notification to the COTR must be provided (darin.doerscher@ams.usda.gov or steve.whisenant@ams.usda.gov). The production plan shall be saved in a non-portable document file format (not PDF; e.g., Microsoft Word). The technical proposal must be submitted in its entirety. The collection of attachments and appendices may be submitted as a separate document. This format and electronic form provided will aid in the evaluation of the technical proposal.
- B. While it is not the desire of the Government to penalize an offeror for noncompliance with formatting instructions, technical evaluators may have difficulty evaluating the technical proposal to the fullest extent possible if the proposal is not presented in the proper format. Technical evaluators will not be required to search other subsections or sections of the offeror's technical proposal for information requested for evaluation.
- C. Technical Proposal Revisions

Changes to an offeror's technical proposal may be submitted based on the Government's Amendments, Clarification Request, pre-award and post-award assessments, monitoring program, or at the request of the offeror. Maintenance of the integrity and clarity of each technical proposal is critical. All technical proposal revisions must meet the following criteria:

1. Any changes to a technical proposal made by the offeror after its initial submittal shall be accomplished by the entire technical proposal package. A cover letter must be submitted with the changes identified and an explanation of the need for the change. The offeror shall include the revision date and the appropriate page number(s).
2. Changes from the original technical proposal shall be **highlighted** and deletions in ~~strikeouts~~.

Note: When revisions to the approved technical proposal are submitted by electronic (non-PDF) format in their external portal site, the contractor must provide an e-mail notification to the COTR (darin.doerscher@ams.usda.gov or steve.whisenant@ams.usda.gov).

IV. PRODUCT SPECIFICATIONS AND AUDIT SERVICES

- A.** Specifications for canned meat products are identified in [Exhibit A](#). If documents are amended, appropriate amendments must be referenced.
- B. Canned Beef and Canned Pork:**
Compliance with processing requirements as described in the applicable IDCR and contractor's/subcontractor's approved technical proposal will be verified through audits by AMS agents. The cost of all audits, excluding travel time and per diem cost associated with the transporting the AMS agents from a duty point into the area of a contractor's or subcontractor's plant, will be paid by the contractor/subcontractor. However payment of these charges (travel and per diem cost) by USDA will only be made when the services rendered by the AMS agent are directly related to production for specific purchase orders. When the services of the AMS agent are performed for the account of a subcontractor, the purchase order number in which the product will be used must be declared to the AMS agent. Per diem and travel expenses will be prorated to the contractor for any official services performed by the AMS agent not related to the USDA-purchase commodities to which these provisions apply.
- C. Canned Beef Stew and Canned Bison Stew:**
Compliance with processing requirements as described in the applicable IDCR and contractor/subcontractor's process documentation and quality control program will be verified through audits by AMS agents. The cost of all audits, including the pre-award, onsite assessment, must be borne by the contractor.
- D.** Questions concerning GVD auditors should be discussed with the GV Division, Deputy Director at (202) 669-5252 or Program Manager at (202) 309-1506.

V. QUALITY INSPECTION PLAN
Not required under this Supplement.

VI. INVOICES AND PAYMENT

In addition to the referenced payment documents in the Master Solicitation, please include a copy of the Contractor's Certificate of Conformance (see [Exhibit D](#)).

Purchases of the materials under this supplement require that a "three-way match" must be completed in WBSCM, i.e., Advance Ship Notice (ASN), Good Receipt, and Invoice with supporting documents attached.

VII. AMS CLAUSES

A. Contractor Check loading

Contractor will perform check loading examinations as described in the applicable specification at the time of shipment and issue contractor's certificate to accompany each shipment that includes all of the following information:

1. Purchase Order Number and Purchase Order item number.
2. Sales Order Number and Sales Order Item number.

3. Name of product/Material number;
4. Shipping Date;
5. Production lot number(s) and date each lot was produced;
6. Count of shipping containers and total projected net weight in each production lot;
7. Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable;
8. Contractor certification that product conforms with the applicable IDCR;
9. Count and projected net weight verified; and
10. Signature of company official responsible for check loading.

VIII. PROVISIONS INCORPORATED BY REFERENCE as shown in Section XII of the AMS Master Solicitation.

A. FAR Provisions

5. 52.252-3 Alterations in Solicitation (APR 1984)

52.211-16 Variation in Quantity (APR 1984)


(a) A variation in quantity the canned beef and pork items under this contract will not be accepted unless the variation has been caused by conditions of loading, shipping, or packaging, or allowances in manufacturing processes, then only to the extent, if any, specified in paragraph (b) below.

(b) The permissible variation shall be limited to:

Plus or minus 15 shipping containers of product shall be allowed only on the final shipment for each type on each contract.

This increase or decrease shall apply to the total quantity on the final delivery unit without regard to destination. **To receive consideration for the variation, the contractor must submit a written request to the Contracting Officer prior to the final shipment and submission of the invoice in WBSCM. The request should reference the affected sales order number, sales order item number, ship-to, and purchase order number, and purchase order item number.**

Note: This clause does not apply to the canned beef stew, canned bison stew, or the canned chili without beans.



Dave Tuckwiller, Director
Commodity Procurement Division
Agricultural Marketing Service

Attachments

SUPPLEMENT 704 TO AMS MASTER SOLICITATION

**EXHIBIT A
 DATED JULY 2012**

CHECKLIST AND REFERENCES TO APPLICABLE BID AND CONTRACT PROVISIONS

**SUPPLEMENT 704 TO AMS MASTER SOLICITATION
 FOR CANNED MEAT PRODUCTS**

PRODUCT DESCRIPTION					OFFER/CONTRACT PROVISIONS			
WBSCM Material Description	Specifications Listed in Priority Order	WBSCM Material Number	Packaging and Packing	Minimum Offer Unit Size/Shipping Unit	Tolerance Section	Delivery Period	Federal/State Plants Section I.D.	Competition (See Solicitation)
BEEF CAN-24/24 OZ	Item Description and Checklist of Requirements (IDCR) for Canned Beef with Juices and Canned Pork with Juices, July 2012	100127	24/24 oz cans per case	36,000 lbs/ 1000 cases	Plus or minus 15 shipping containers of product shall be allowed only on the final shipment for each type on each Purchase Order	1 st half / 2 nd half delivery period	Federal Plants Only	Full & Open
PORK CAN-24/24 OZ		100139	24/24 oz. cans per case	36,000 lbs/ 1000 cases	Plus or minus 15 shipping containers of product shall be allowed only on the final shipment for each type on each Purchase Order	1 st half / 2 nd half delivery period	Federal Plants Only	Full & Open
BEEF CHILI W/O BEANS CAN-24/24 OZ	IDCR for Canned Chili without Beans, July 2012	100138	24/24 oz. cans per case	36,000 lbs/ 1000 cases	Plus or minus 15 shipping containers of product shall be allowed only on the final shipment for each type on each Purchase Order	1 st half / 2 nd half delivery period	Federal Plants Only	Full & Open
BEEF STEW CAN-24/24 OZ	IDCR for Canned Beef Stew, July 2012	100526	24/24 oz. cans per case	36,000 lbs/1000 cases	NONE	1st half / 2nd half delivery period	Federal Plants Only	Full & Open
BISON STEW CAN-24/24 OZ	IDCR for Canned Bison Stew, July 2012	100135	24/24 oz. cans per case	36,000 lbs/1000 cases	NONE	1st half / 2nd half delivery period	Federal Plants Only	Full & Open

(Canned Meats)

Page X of Y

[Company Name]

[Company Address]

Technical Proposal for: [Supplement Number] and [Specification]

Table of Contents (all pages and attachments must be number and identified—any attachments must be identified and referenced in the Technical Proposal)

The technical proposal should include all phases of production that meets or exceeds the requirements stated in the specification to produce complying product.

Note: Please refer to the applicable IDCR for the list of requirements. This is a sample format and outline numbering may be different in each IDCR.

- I. **ITEM DESCRIPTION** - Please provide a brief description of the product that will be addressed in the technical proposal.
- II. **CHECKLIST OF REQUIREMENTS** - Please provide a brief description of the planning, production steps (do), check and corrective/preventive (act) measures that the company will do to assure compliance with the checklist of requirements section of the specification.
 - A. **MATERIAL** - Please provide a brief description of the planning, production steps (do), check and corrective/preventative (act) measures that the company will do to assure compliance with the material section of the specification.
 - B. Contractors are responsible for providing sufficient product traceability and must have records to verify the source of raw materials used in each lot of product.
 1. Meat Component (Beef or Pork) - **(plan, do, check, act)**
 - a. Domestic Origin
 - b. Harvesting Requirements
 - c. Boneless Meat Requirements
 2. Non-Meat Components or Vegetable Component - **(plan, do, check, act)**
 - a. Primary Vegetables
 - b. Domestic Origin
 - c. Seasonings
 - d. Monosodium Glutamate (MSG)
 - e. Salt
 - C. **PROCESSING** - Please provide a brief description of the planning, production steps (do), check and corrective/preventative (act) measures that the company will do to assure compliance with the processing section of the specification.
 1. Plate and Blade size - **(plan, do, check, act)**
 2. Metal Detection - **(plan, do, check, act)**

- D. FINISHED PRODUCT LIMITATIONS** - Please provide a brief description of the planning, production steps (do), check and corrective/preventative (act) measures that the company will do to assure compliance with the finished product limitations section of the specification.
1. Fat Content - **(plan, do, check, act)**
 2. Sodium Content - **(plan, do, check)**
- E. PREPARATION FOR DELIVERY** - Please provide a brief description of the planning, production steps (do), check and corrective/preventative (act) measures that the company will do to assure compliance with the preparation of delivery section of the specification.
1. Packaging - **(plan, do, check, act)**
 2. Packing - **(plan, do, check, act)**
 3. Labeling - **(plan, do, check, act)**
 4. Palletized Unit Loads - **(plan, do, check, act)**
- F. DELIVERY UNIT** - Please provide a brief description of the planning, production steps (do), check and corrective/preventative (act) measures that the company will do to assure compliance with the delivery unit section of the specification.
- G. DELIVERED PRODUCT** - Please provide a brief description of the planning, production steps (do), check and corrective/preventative (act) measures that the company will do to assure compliance with the delivered product section of the specification.
1. Size and Style of Container - **(plan, do, check, act)**
 2. Sealing - **(plan, do, check, act)**
- H. PRODUCT ASSURANCE** - Please provide a brief description of the planning, production steps (do), check and corrective/preventative (act) measures that the company will do to assure compliance with the warranty and complaint resolution section of the specification.
1. Warranty
 2. Complaint Resolution
- I. NON-CONFORMING PRODUCT** - Please provide a brief description of the planning, production steps (do), check and corrective/preventative (act) measures that the company will do to assure compliance with the non-conforming product section of the specification.

NOTE: In preparing Offeror's technical proposal, please follow the outline format for the applicable IDCR that the company is submitting.

III. Attachments or Appendixes

Attach all referenced documents with the applicable document name and reference number.

Please provide an example of the Statistical Process Control Charts and Histograms that the supplier intends to utilize in the production process, if applicable.

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
LIVESTOCK AND SEED PROGRAM

CERTIFICATE OF CONFORMANCE FOR
THE PROCUREMENT OF CANNED MEAT PRODUCTS

CERTIFICATE OF CONFORMANCE

I certify the following:

- (1) On [shipping date(s)], [Contractor's name] furnished the (insert the appropriate commodity description) called for by Purchase Order/**Purchase Order Item Number:** _____
_____/_____, via [Carrier] under **Sales Order Number(s)/Sales Order Item Number:** _____/_____.
- (2) The [insert the appropriate material name] is of the quality specified and conforms in all respects with the **purchase order** requirements, including [Contractor's name] Technical Proposal or Production Plan as approved by the **AMS Standardization Division, COTR**.
- (3) Product identification (i.e. production lot number(s)), is in the quantity shown on the attached acceptance document.
- (4) Contractor assures all meat or meat products used in fulfilling this contract was produced in the United States as defined in the Supplement 704, section I.F and **AMS Master Solicitation Section I.E**.

Date: _____

Signature: _____
(Signed by an officer or representative authorized to represent the company)

Title: _____



APPROVED

Contracting Officer Technical Representative (COTR)
Livestock and Seed Program, Standardization Division
Room 2607 S-Bldg, Phone: (202) 260-8295

ITEM DESCRIPTION AND CHECKLIST OF REQUIREMENTS (IDCR) FOR CANNED BEEF WITH JUICES AND CANNED PORK WITH JUICES

Effective: **July 2012**

100 ITEM DESCRIPTION

- 110 Canned Beef with Juices – This item consists of coarse ground beef cooked in its own juices for use in a variety of applications, including barbecue beef, pizza, soups, stews, spaghetti sauce, vegetable stir-fry, casseroles, and similar items.
- 120 Canned Pork with Juices – This item consists of coarse ground pork cooked in its own juices for use in a variety of applications, including barbecue pork, pizza, soups, stews, spaghetti sauce, vegetable stir-fry, casseroles, and similar items.
- 130 Formula - Beef or pork with juices contains all meat with a small amount of salt for flavoring.
- 140 Fat/Sodium – Fat shall not exceed 15 g / 100 g **basis**. Sodium level shall not exceed 275 mg / 100 g **basis**.
- 150 Cans/Cases – Individual cans shall have a net weight of 24 ounces. Twenty-four (24) cans shall be unitized to a net weight of 36 pounds.

200 CHECKLIST OF REQUIREMENTS

- 210 Canned meat items must be produced in accordance with Food Safety Inspection Service (FSIS) regulations. The contractor's technical proposal, submitted to the **COTR**, must adhere to the following checklist of requirements.

300 MATERIALS

- 310 **The contractor's technical proposal must include procedures to address conformance with the following material requirements:**

Approved by ky KP
Date Issued: 04/01/09
Date Revised: 07/17/12

- 320 MEAT COMPONENT
- 321 Beef or pork shall be the only meat component allowed.
- 322 Domestic Origin – All beef and pork shall originate from U.S. produced livestock as described in [this Supplement](#).
- 323 Harvesting – Boneless meat shall be derived from livestock harvested at facilities that comply with the following harvest requirements.
- 323.1 Humane Handling – Livestock shall be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.
- 323.2 Non-Ambulatory – Meat from carcasses of non-ambulatory disabled livestock will not be included in USDA Purchase Programs.
- 323.3 Spinal Cord Removal – All spinal cord tissue shall be removed. For cattle, all spinal cord tissue must be removed during the harvesting process.
- 324 Boneless Meat – Boneless meat shall comply with the following requirements:
- 324.1 Traceability – Contractors are responsible for providing sufficient product traceability and must have records to verify the source of raw materials used in each production lot.
- 324.2 [Handling – All boneless meat must be maintained in excellent condition. The contractor's technical proposal will include detailed time and temperature controls necessary to maintain excellent condition of the boneless meat. Frozen boneless meat may be used provided it is processed into the final product within 60 days from the date of pack.](#)
- 324.3 Pathogen Testing - Production lots of boneless meat associated with positive pathogen test results will not be allowed.
- 324.4 Objectionable Materials – The following objectionable materials shall be excluded:
- 324.4.1 Beef - Major lymph glands (*prefemoral, popliteal, and prescapular*), thymus gland, sciatic (*ischiatric*) nerve, internal fat (kidney, pelvic, and heart fat). All bone, cartilage, [shoulder tendon, elbow tendon, silver skin, sacrociatic ligament, opaque periosteum, serous membrane \(peritoneum\), tendinous ends of shanks, gracilis membrane, patellar ligament \(associated with the stifle joint\), achilles tendon, back strap and abdominal tunic.](#)

324.4.2 Pork - Skin, bones, cartilages, organ tissue, heavy connective tissue, significant glandular tissue, spinal cord, and foreign materials.

324.5 Mechanically Separated – Boneless meat must comply with the following:

324.5.1 Meat that is mechanically separated from bone with automatic deboning systems or advanced meat (lean) recovery (AMR) systems is not allowed.

324.5.2 Finely Textured Meat – Low temperature rendered meat that is processed from fat boneless meat trimmings and is finely textured is not allowed.

324.6 Composition – These items shall contain all meat with a small amount of salt for flavoring.

330 NON MEAT COMPONENT

331 A small amount of salt shall be added for flavoring at a rate not to exceed the sodium requirement in [Section 531](#).

400 PROCESSING

410 PLATE AND BLADE SIZE

411 Beef with Juices – Boneless beef shall be ground by use of a standard feed-screw type grinder which shall have a plate with holes 0.5-inch in diameter and a knife with (no more than) 3 blades. Immediately after grinding, meat shall be mechanically mixed and placed into cans.

412 Pork with Juices – Boneless pork shall be ground by use of a standard feed-screw type grinder which shall have a plate with holes 1.5-inch in diameter and a knife with (no more than) 3 blades. Immediately after grinding, meat shall be mechanically mixed and placed into cans.

420 METAL DETECTION

421 All products will 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 technical proposal must identify and describe the equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures.

500 FINISHED PRODUCT LIMITATIONS

510 The declared fat and sodium content and the serving size (“referenced amounts customarily consumed” (racc)) will be stated on the nutrition facts panel on each can label according to FSIS regulations.

520 FAT CONTENT

521 The fat content must not exceed 15 g per 100 g **basis**. The serving size will not exceed the “racc” amount. Fat content will be determined using the following formula:

(Total Fat ÷ Serving Size (racc)) x 100).

Example: 4g of Fat ÷ 56g = 0.71 X 100 = 7.1 g of fat per 100 g.

530 SODIUM CONTENT

531 Sodium content must not exceed 275 mg per 100 g **basis** (use the following calculation)

(Declared Sodium Level (mg) X 100 ÷ Declared Serving Size (grams - racc) ≤ 275).

600 PREPARATION FOR DELIVERY

610 PACKAGING

611 Canned meat items will be filled into cylindrical cans unless otherwise specified within the invitation.

620 PACKING

621 Can Net Weight – Individual cans shall have a net weight of 24 ounces.

622 Case Weight – Twenty-four (24) cans will be unitized to a net weight of 36 pounds.

623 Case Unitization – All cans shall be unitized by packing into new fiberboard shipping containers, placing on fiberboard trays with plastic shrink wrap or plastic shrink wrap only.

630 LABELING*

631 The shipping containers shall be in compliance with the National Motor Freight Classification, or the Uniform Freight Classification, as applicable. Both the immediate and shipping containers shall be labeled to include all information required by FSIS regulations, **be illustrated in the contractor's technical proposal, and contain the following information:**

632 Immediate Container Label – **Immediate containers will include the following information:**

632.1 A traceability code that is traceable to the establishment number, production lot and date.

632.2 A nutrition facts panel based on actual nutritional analysis of the product.

633 Shipping Containers – Shipping containers will include the following information:

633.1 USDA shield at least 2 inches high and appearing on the top of the container or on the principle display panel.



633.2 Applicable purchase order number.

633.3 A traceability code that is traceable to the establishment number, production lot and date.

633.4 Nutrition facts panel based on actual nutritional analysis of the product.

633.5 The appropriate product name and material number listed in the table below for each of the items.

<u>Item</u>	<u>Material Number</u>
Pork with Juices, Canned (24 oz)	100139
Beef with Juices, Canned (24 oz)	100127

633.6 Ingredient declaration.

*Commercial labeling (Brand “X”) of immediate and shipping containers is permissible.

640 PALLETIZED UNIT LOADS

641 All product shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic, unless otherwise specified in the invitation.

642 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 principle display panel to facilitate product identification and certification examinations.

700 DELIVERY UNIT

710 Each delivery unit will consist of 1,000 shipping containers of 24 ounce cans with a net weight of 36,000 pounds.

Approved by ky KP
 Date Issued: 04/01/09
 Date Revised: 07/17/12

800 DELIVERED PRODUCT

810 SIZE AND STYLE OF CONTAINERS

811 Only one size and style of unitized containers may be offered in an individual shipping unit.

820 SEALING

821 All products must be delivered to AMS destinations under seal with tamper proof, tamper resistant, serially numbered, high security seals that meet the American Society for Testing and Materials Standard F 1157-04 as required under the AMS Master Solicitation.

900 PRODUCT ASSURANCE

910 WARRANTY AND COMPLAINT RESOLUTION

911 Warranty – The contractor will [guarantee](#) that the product complies with all specification requirements, technical proposal declarations, and provisions required under [this Supplement](#).

912 Complaint Resolution – Customer complaint resolution procedures will be included in the technical proposal. These procedures will include: a point of contact, investigation steps, intent to cooperate with AMS, and product replacement or monetary compensation. The procedures will be used to resolve product complaints from recipient agencies or AMS.

920 NON-CONFORMING PRODUCT

921 [The contractor must have documented procedures that assure nonconforming product identification, segregation, and disposition in order to prevent misuse and that nonconforming product is not delivered to USDA. The plan must address 1\) control and segregation of non-conforming product, 2\) removal of any USDA markings, and 3\) disposition of non-conforming product, including vendor notification in writing to the Standardization Division of final disposition \(e.g., diverted to commercial production, cooked product or destroyed\).](#)



APPROVED

Contracting Officer Technical Representative (COTR)
Livestock and Seed Program, Standardization Division
Room 2607 S-Bldg, Phone: (202) 260-8295

ITEM DESCRIPTION AND CHECKLIST OF REQUIREMENTS (IDCR) FOR CANNED CHILI WITHOUT BEANS

Effective: **July 2012**

100 ITEM DESCRIPTION

- 110 Chili (Chili Con Carne), without beans – This chili item consists of 40 percent beef with a mild chili flavored sauce without beans.
- 120 Fat/Sodium - Fat must not exceed 8 g per 100 g **basis**. A labeling claim of “less sodium” is required on both the immediate and shipping containers.
- 130 Cans/Cases - Individual cans of chili shall have a net weight of 24 ounces. Twenty-four cans shall be unitized to a net weight of 36 pounds.

200 CHECKLIST OF REQUIREMENTS

- 210 Canned chili without beans must be produced in accordance with Food Safety Inspection Service (FSIS) regulations. The contractor’s technical proposal, submitted to the **COTR**, must adhere to the following checklist of requirements.

300 MATERIALS

- 310 **The contractor’s technical proposal must include procedures to address conformance with the following material requirements:**

320 MEAT COMPONENT

- 321 Beef shall be the only meat component allowed.
- 322 Domestic Origin of Meat Component – Beef must originate from U.S. produced livestock as described in **this Supplement**.
- 323 Harvesting – Cattle will be harvested in facilities that comply with the following requirements:
- 323.1 Humane Handling – All cattle destined to provide meat for this IDCR shall be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.

Approved by ky KP
Date Issued: 04/01/09
Date Revised: 07/17/12

- 323.2 Spinal Cord Removal – Remove all spinal cord material during the harvesting process.
- 324 Boneless Beef – Boneless beef shall comply with the following requirements:
- 324.1 Traceability – Contractors are responsible for providing sufficient product traceability and must have records to verify the source of raw materials used in each production lot.
- 324.2 Handling – All boneless beef must be maintained in excellent condition. The contractor's technical proposal will include **detailed** time and temperature controls necessary to maintain excellent condition of the boneless beef. **Frozen boneless beef may be used provided it is processed into the final product within 60 days from the date of pack.**
- 324.3 Pathogen Testing - Production lots of boneless beef associated with positive pathogen test results will not be allowed.
- 324.4 Objectionable Materials - The following objectionable materials shall be excluded:
- 324.4.1 Major lymph glands (*prefemoral, popliteal, and prescapular*), thymus gland, sciatic (*ischiatric*) nerve, internal fat (kidney, pelvic, and heart fat). All bone, cartilage, **shoulder tendon, elbow tendon, silver skin, sacrociatic ligament, opaque periosteum, serous membrane (peritoneum), tendinous ends of shanks, gracilis membrane, patellar ligament (associated with the stifle joint), achilles tendon,** back strap and *abdominal tunic*.
- 324.5 Mechanically Separated – Boneless beef must comply with the following:
- 324.5.1 Beef that is mechanically separated from bone with automatic deboning systems or advanced meat (lean) recovery (AMR) systems is not allowed.
- 324.5.2 **Finely Textured Beef – Low temperature rendered beef that is processed from fat boneless meat trimmings and is finely textured is not allowed.**
- 330 NON-MEAT COMPONENT
- 331 Domestic Origin – Significant ingredients (more than 1 percent) shall be derived from U.S. produced products.
- 332 Flavoring and Sauce – Seasonings and ingredients used for flavoring and sauce must be similar to those normally used for commercially marketed mild-flavored chili products.
- 333 Monosodium Glutamate (MSG) – MSG is not allowed.
- 400 PROCESSING**
- 410 GRINDING - Fresh chilled or fresh frozen boneless beef shall be finely ground to no larger than 3/16-inch grind prior to the cooking/canning process.

- 420 BONE COLLECTOR / EXTRUDER SYSTEM - A bone collector/extruder system must be in operation to remove bone, cartilage, and heavy connective tissue during the final grind.
- 430 METAL DETECTION - 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 technical proposal must identify and describe the equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures.
- 500 FINISHED PRODUCT FAT AND SODIUM LIMITATIONS**
- 510 The declared fat and sodium content and the serving size ("referenced amounts customarily consumed" (racc)) will be stated on the nutrition facts panel on each can label according to FSIS regulations.
- 520 FAT CONTENT - The fat content, as packaged, must not exceed 8 grams per 100 grams of finished product. The calculation shall be as follows:

(Total Fat ÷ Serving Size (racc)) x 100).

Example: 4 g of Fat ÷ 56 g = 0.71 X 100 = 7.1 g of fat per 100 g.
- 530 SODIUM CONTENT - A labeling claim of "Less sodium" is required on both immediate and shipping containers.
- 600 PREPARATION FOR DELIVERY**
- 610 PACKAGING
- 611 Cans shall be cylindrical in shape, and filled to a net weight of 24 ounces.
- 620 PACKING
- 621 Case Weight – Twenty-four (24) cans of chili shall be unitized to a net weight of 36 pounds per case.
- 622 Case Unitization – All cans shall be unitized by packing into new fiberboard shipping containers, placed on fiberboard trays with plastic shrink wrap or plastic shrink wrap only.
- 630 LABELING*
- 631 The shipping containers shall be in compliance with the National Motor Freight Classification, or the Uniform Freight Classification, as applicable. Both the immediate and shipping containers shall be labeled to include all information required by FSIS regulations, be illustrated in the contractor's technical proposal, and contain the following information:

- 632 **Immediate** Containers – Commercially marked can labels shall contain the following information:
- 632.1 A traceability code that is traceable to the establishment number, production lot and date.
- 632.2 A claim of “Less sodium”.
- 632.3 **A nutrition facts panel based on actual nutritional analysis of the product.**
- 633 Shipping Containers – Commercially marked shipping containers will include the following information:
- 633.1 USDA shield at least 2 inches high and appearing on the top of the container or on the principle display panel.



- 633.2 Applicable **purchase order** number.
- 633.3 A traceability code that is traceable to the establishment number, production lot and date.
- 633.4 Nutrition facts panel based on actual nutritional analysis of the product.
- 633.5 A labeling claim of “Less sodium”.
- 633.6 The product **name – Canned Chili Without Beans.**
- 633.7 **Material number – 100138.**
- 633.8 **Ingredient declaration.**
- 633.9 **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 _____.**

***Commercial labeling (Brand “X”) of immediate and shipping containers is permissible.**

640 PALLETIZED UNIT LOADS

- 641 All product shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic, unless otherwise specified in the invitation.

Approved by *kp* KP
Date Issued: 04/01/09
Date Revised: 07/17/12

642 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 principle display panel to facilitate [product identification and](#) certification examinations.

700 DELIVERY UNIT

710 Each delivery unit shall consist of 1,000 shipping containers with a net weight of 36,000 pounds.

800 DELIVERED PRODUCT

810 SIZE AND STYLE OF CONTAINERS

811 Only one size and style of unitized containers may be offered in an individual shipping unit.

820 SEALING

821 All products must be delivered to AMS destinations under seal with tamper proof, tamper resistant, serially numbered, high security seals that meet the American Society for Testing and Materials Standard F 1157-04 as required under the AMS Master Solicitation.

900 PRODUCT ASSURANCE

910 WARRANTY AND COMPLAINT RESOLUTION

911 Warranty – The contractor will [guarantee](#) that the product complies with all specification requirements, technical proposal declarations, and provisions required under [this Supplement](#).

912 Complaint Resolution – Customer complaint resolution procedures will be included in the technical proposal. These procedures will include: a point of contact, investigation steps, intent to cooperate with AMS, and product replacement or monetary compensation. The procedures will be used to resolve product complaints from recipient agencies or AMS.

920 NON-CONFORMING PRODUCT

921 [The contractor must have documented procedures that assure nonconforming product identification, segregation, and disposition in order to prevent misuse and that nonconforming product is not delivered to USDA. The plan must address 1\) control and segregation of non-conforming product, 2\) removal of any USDA markings, and 3\) disposition of non-conforming product, including vendor notification in writing to the Standardization Division of final disposition \(e.g., diverted to commercial production, cooked product or destroyed\).](#)



APPROVED

Contracting Officer Technical Representative (COTR)
Livestock and Seed Program, Standardization Division
Room 2607 S-Bldg, Phone: (202) 260-8295

ITEM DESCRIPTION AND CHECKLIST OF REQUIREMENTS (IDCR) FOR CANNED BEEF STEW

Effective: **July 2012**

100 ITEM DESCRIPTION

- 110 Beef stew must contain discernible chunks of beef, carrots and potatoes in gravy. One additional vegetable is permitted.
- 120 Fat/Sodium - Fat must not exceed 5 g per 100 g **basis**. Sodium level will not exceed 415 mg per 100 g **basis**.
- 130 Packaging/Packing - Individual cans of beef stew will have a net weight of 24 ounces. Twenty-four cans will be unitized to a net weight of 36 pounds.

200 CHECKLIST OF REQUIREMENTS

- 210 Beef stew must be produced in accordance with Food Safety Inspection Service (FSIS) regulations. The contractor's technical proposal, submitted to the **COTR**, must adhere to the following checklist of requirements.

300 MATERIALS

- 310 **The contractor's technical proposal must include procedures to address conformance with the following material requirements:**
- 320 MEAT COMPONENT
- 321 Beef shall be the only meat component allowed and shall be processed so that there are discernible chunks in the finished product.
- 322 Domestic Origin of Meat Component – Beef must originate from U.S. produced livestock as **described in this Supplement**.
- 323 Harvesting – Cattle will be harvested in facilities that comply with the following requirements:

Approved by ky KP
Date Issued: 04/01/09
Date Revised: 07/17/12

- 323.1 Humane Handling – All cattle destined to provide meat for this IDCR shall be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.
- 323.2 Spinal Cord Removal – Remove all spinal cord material during the harvesting process.
- 324 Boneless Beef – Boneless beef must comply with the following requirements:
- 324.1 Traceability – Contractors are responsible for providing sufficient product traceability and must have records to verify the source of raw materials used in each production lot.
- 324.2 Handling – All boneless beef must be maintained in excellent condition. The contractor's technical proposal will include detailed time and temperature controls necessary to maintain excellent condition of the boneless beef. Frozen boneless beef may be used provided it is processed into the final product within 60 days from the date of pack.
- 324.3 Pathogen Testing - Production lots of boneless beef associated with positive pathogen test results will not be allowed.
- 324.5 Objectionable Materials - The following objectionable materials shall be excluded:
- 324.5.1 Major lymph glands (*prefemoral, popliteal, and prescapular*), thymus gland, sciatic (*ischiatric*) nerve, internal fat (kidney, pelvic, and heart fat). All bone, cartilage, shoulder tendon, elbow tendon, silver skin, sacrociatic ligament, opaque periosteum, serous membrane (*peritoneum*), tendinous ends of shanks, gracilis membrane, patellar ligament (associated with the stifle joint), achilles tendon, back strap and abdominal tunic.
- 325 Mechanically Separated – Boneless beef must comply with the following:
- 325.1 Meat that is mechanically separated from bone with automatic deboning systems or advanced meat (lean) recovery (AMR) systems is not allowed.
- 325.2 Finely Textured Meat – Low temperature rendered meat that is processed from fat boneless meat trimmings and is finely textured is not allowed.
- 330 VEGETABLE COMPONENT
- 331 Carrots and potatoes must be the primary vegetables as listed on the ingredient statement. One additional vegetable is permitted. All vegetables shall be of size so that they are discernible in the finished product.
- 332 All vegetables and other significant ingredients (more than one percent) shall be derived from U.S. produced products.

340 OTHER INGREDIENT COMPONENTS

341 Seasonings and ingredients used for flavoring and gravy must be similar to those normally used for commercially marketed beef stew.

342 [Monosodium Glutamate \(MSG\) – MSG is not allowed.](#)

350 METAL DETECTION

351 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 technical proposal must identify and describe the equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures.

400 FINISHED PRODUCT LIMITATIONS

410 [The declared fat and sodium content and the serving size \(“referenced amounts customarily consumed” \(racc\)\) will be stated on the nutrition facts panel on each can label according to FSIS regulations.](#)

420 FAT CONTENT

421 The fat content must not exceed 5 percent (no more than 5 g per 100 g [basis](#)). Declared fat content will be stated on the nutrition facts panel on each can label according to FSIS nutritional labeling regulations.

$$\text{Percent fat} = (\text{Total fat} \div \text{Serving Size}) \times 100$$

430 SODIUM CONTENT

431 Sodium level must not exceed 415mg per 100g basis.

500 PREPARATION FOR DELIVERY

510 PACKAGING AND PACKING

511 Individual cans of beef stew will have a net weight of 24 ounces. Twenty-four cans will be unitized to a net weight of 36 pounds. Each delivery unit will consist of 1,000 shipping containers with a net weight of 36,000 pounds.

512 All cans will be unitized by packing into new fiberboard shipping containers, placing on fiberboard trays with plastic shrink wrap or plastic shrink wrap only. Only one size and style of unitized containers may be offered in an individual shipping unit.

520 LABELING*

521 The shipping containers shall be in compliance with the National Motor Freight Classification, or the Uniform Freight Classification, as applicable. Both the immediate and shipping containers shall be labeled to include all information required by FSIS regulations, [be illustrated in the contractor's technical proposal, and contain the following information:](#)

522 Immediate Container Label – Immediate containers will include the following information:

522.1 [A traceability code](#) that is traceable to the establishment number, production lot and date.

522.2 A nutrition facts panel based on actual nutritional analysis of the product

523 [Shipping Containers](#) – Shipping containers will include the following information:

523.1 [USDA shield at least 2 inches high and appearing on the top of the container or on the principle display panel.](#)



523.2 [Applicable purchase order number.](#)

523.3 A traceability code that is traceable to the establishment number, production lot and date.

523.4 [Nutrition facts panel based on actual nutritional analysis of the product.](#)

523.5 The product name – Canned Beef Stew.

523.6 [Material number – 100526.](#)

523.7 [Ingredient declaration.](#)

523.8 [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 _____.](#)

[*Commercial labeling \(Brand "X"\) of immediate and shipping containers is permissible.](#)

530 PALLETIZED UNIT LOADS

531 All product shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic, unless otherwise specified in the invitation.

532 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 principle display panel to facilitate [product identification and](#) certification examinations.

540q SEALING

541 All products must be delivered to AMS destinations under seal with tamper proof, tamper resistant, serially numbered, high security seals that meet the American Society for Testing and Materials Standard F 1157-04 as required under the AMS Master Solicitation.

600 PRODUCT ASSURANCE

610 WARRANTY AND COMPLAINT RESOLUTION

611 Warranty – The contractor will [guarantee](#) that the product complies with all specification requirements, technical proposal declarations, and provisions required under [the applicable supplement](#).

612 Complaint Resolution – Customer complaint resolution procedures will be included in the technical proposal. These procedures will include: a point of contact, investigation steps, intent to cooperate with AMS, and product replacement or monetary compensation. The procedures will be used to resolve product complaints from recipient agencies or AMS.

620 NON CONFORMING PRODUCT

621 [The contractor must have documented procedures that assure nonconforming product identification, segregation, and disposition in order to prevent misuse and that nonconforming product is not delivered to USDA. The plan must address 1\) control and segregation of non-conforming product, 2\) removal of any USDA markings, and 3\) disposition of non-conforming product, including vendor notification in writing to the Standardization Division of final disposition \(e.g., diverted to commercial production, cooked product or destroyed\).](#)



APPROVED

Contracting Officer Technical Representative (COTR)
Livestock and Seed Program, Standardization Division
Room 2607 S-Bldg, Phone: (202) 260-8295

ITEM DESCRIPTION AND CHECKLIST OF REQUIREMENTS (IDCR) FOR CANNED BISON STEW

Effective: **July 2012**

100 ITEM DESCRIPTION

- 110 Bison stew must contain discernible chunks of bison, carrots and potatoes in gravy. One additional vegetable is permitted.
- 120 Fat/Sodium - Fat must not exceed 5 g per 100 g **basis**. Sodium level will not exceed 415 mg per 100 g **basis**.
- 130 Packaging/Packing - Individual cans of bison stew will have a net weight of 24 ounces. Twenty-four cans will be unitized to a net weight of 36 pounds.

200 CHECKLIST OF REQUIREMENTS

- 210 **Bison stew must 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 must comply with the Sanitation Performance Standards provisions of 9 CFR 416.1-416.6. The contractor's technical proposal, submitted to the COTR, must adhere to the following checklist of requirements.**

300 MATERIALS

- 310 **The contractor's technical proposal must include procedures to address conformance with the following material requirements:**
- 320 MEAT COMPONENT
- 321 Bison shall be the only meat component allowed and shall be processed so that there are discernible chunks in the finished product.
- 322 Domestic Origin of Meat Component – Bison must originate from U.S. produced livestock as **described in this Supplement.**

Approved by ky KP
Date Issued: 04/01/09
Date Revised: 07/17/12

- 323 Harvesting – Bison will be harvested in facilities that comply with the following requirements:
- 323.1 Humane Handling – All bison destined to provide meat for this IDCR shall be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.
- 323.2 Spinal Cord Removal – Remove all spinal cord material during the harvesting process.
- 324 Boneless Bison – **Boneless bison must comply with the following requirements:**
- 324.1 Traceability – Contractors are responsible for providing sufficient product traceability and must have records to verify the source of raw materials used in each production lot.
- 324.2 Handling – All boneless bison must be maintained in excellent condition. The contractor's technical proposal will include detailed time and temperature controls necessary to maintain excellent condition of the boneless bison. **Frozen boneless bison may be used provided it is processed into the final product within 60 days from the date of pack.**
- 324.3 Pathogen Testing - Production lots of boneless bison associated with positive pathogen test results will not be allowed.
- 324.5 Objectionable Materials - The following objectionable materials shall be excluded:
- 324.5.1 Major lymph glands (*prefemoral, popliteal, and prescapular*), thymus gland, sciatic (*ischiatric*) nerve, internal fat (kidney, pelvic, and heart fat). All bone, cartilage, **shoulder tendon, elbow tendon, silver skin, sacrociatic ligament, opaque periosteum, serous membrane (peritoneum), tendinous ends of shanks, gracilis membrane, patellar ligament (associated with the stifle joint), achilles tendon, back strap and abdominal tunic.**
- 325 Mechanically Separated – Boneless bison must comply with the following:
- 325.1 **Meat that is mechanically separated from bone with automatic deboning systems or advanced meat (lean) recovery (AMR) systems is not allowed.**
- 325.2 **Finely Textured Meat – Low temperature rendered meat that is processed from fat boneless meat trimmings and is finely textured is not allowed.**
- 330 VEGETABLE COMPONENT
- 331 Carrots and potatoes must be the primary vegetables as listed on the ingredient statement. One additional vegetable is permitted. All vegetables shall be of size so that they are discernible in the finished product.
- 332 **All vegetables and other significant ingredients (more than one percent) shall be derived from U.S. produced products.**

340 OTHER INGREDIENT COMPONENTS

341 Seasonings and ingredients used for flavoring and gravy must be similar to those normally used for commercially marketed bison stew.

342 [Monosodium Glutamate \(MSG\) – MSG is not allowed.](#)

350 METAL DETECTION

351 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 technical proposal must identify and describe the equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures.

400 FINISHED PRODUCT LIMITATIONS

410 [The declared fat and sodium content and the serving size \(“referenced amounts customarily consumed” \(racc\)\) will be stated on the nutrition facts panel on each can label according to FSIS regulations.](#)

420 FAT CONTENT

421 The fat content must not exceed 5 percent (no more than 5 g per 100 g [basis](#)). Declared fat content will be stated on the nutrition facts panel on each can label according to FSIS nutritional labeling regulations.

$$\text{Percent fat} = (\text{Total fat} \div \text{Serving Size}) \times 100$$

430 SODIUM CONTENT

431 Sodium level must not exceed 415mg per 100g basis.

500 PREPARATION FOR DELIVERY

510 PACKAGING AND PACKING

511 Individual cans of bison stew will have a net weight of 24 ounces. Twenty-four cans will be unitized to a net weight of 36 pounds. Each delivery unit will consist of 1,000 shipping containers with a net weight of 36,000 pounds.

512 All cans will be unitized by packing into new fiberboard shipping containers, placing on fiberboard trays with plastic shrink wrap or plastic shrink wrap only. Only one size and style of unitized containers may be offered in an individual shipping unit.

520 LABELING*

521 The shipping containers shall be in compliance with the National Motor Freight Classification, or the Uniform Freight Classification, as applicable. Both the immediate and shipping containers shall be labeled to include all information required by FSIS regulations [be illustrated in the contractor's technical proposal, and contain the following information:](#)

522 Immediate Container Label – Immediate containers will include the following information:

522.1 [A traceability code](#) that is traceable to the establishment number, production lot and date.

522.2 A nutrition facts panel based on actual nutritional analysis of the product

523 Shipping Containers – Shipping containers will include the following information:

523.1 [USDA shield at least 2 inches high and appearing on the top of the container or on the principle display panel.](#)



523.2 [Applicable purchase order number.](#)

523.3 A traceability code that is traceable to the establishment number, production lot and date

523.4 [Nutrition facts panel based on actual nutritional analysis of the product.](#)

523.5 The product name – Canned Bison Stew.

523.6 [Material number – 100135.](#)

523.7 [Ingredient declaration.](#)

523.8 [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 _____.](#)

[*Commercial labeling \(Brand "X"\) of immediate and shipping containers is permissible.](#)

530 PALLETIZED UNIT LOADS

531 All product shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic, unless otherwise specified in the invitation.

532 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 principle display panel to facilitate [product identification and](#) certification examinations.

540 SEALING

541 All products must be delivered to AMS destinations under seal with tamper proof, tamper resistant, serially numbered, high security seals that meet the American Society for Testing and Materials Standard F 1157-04 as required under the AMS Master Solicitation.

600 PRODUCT ASSURANCE

610 WARRANTY AND COMPLAINT RESOLUTION

611 Warranty – The contractor will [guarantee](#) that the product complies with all specification requirements, technical proposal declarations, and provisions required under [the applicable supplement](#).

612 Complaint Resolution – Customer complaint resolution procedures will be included in the technical proposal. These procedures will include: a point of contact, investigation steps, intent to cooperate with AMS, and product replacement or monetary compensation. The procedures will be used to resolve product complaints from recipient agencies or AMS.

620 NON CONFORMING PRODUCT

621 [The contractor must have documented procedures that assure nonconforming product identification, segregation, and disposition in order to prevent misuse and that nonconforming product is not delivered to USDA. The plan must address 1\) control and segregation of non-conforming product, 2\) removal of any USDA markings, and 3\) disposition of non-conforming product, including vendor notification in writing to the Standardization Division of final disposition \(e.g., diverted to commercial production, cooked product or destroyed\).](#)



Martin E. O'Connor

APPROVED

**TECHNICAL REQUIREMENTS
SCHEDULE – ANIMAL HANDLING AND
WELFARE 2010 (TRS-AHW-2010)**

Contracting Officer Technical
Representative (COTR) Standards,
Analysis, and Technology Branch
Room 2607 S-Bldg, Phone: (202) 720-
4486

Effective: **May 2010**

Animal Handling and Welfare

1.0 General

1.1 Program Approach

The contractor and all subcontractors must develop and implement a written program that is consistent with a systematic approach to humane handling and welfare as outlined in 69 FR 54625. The program will ensure proper animal handling and welfare techniques are conducted from the time the transportation conveyance enters the facility's premises through the stunning and exsanguination processes of the animal.

1.2 Program Submission

The program will be submitted as a supporting document to the firm's approved technical proposal and must address the requirements outlined in **Section 2.0 – Program Components**.

2.0 Program Components

The contractor must ensure that any facility that harvests animals for the program has a:

2.1 Mission Statement

Mission Statement on Animal Handling and Welfare that is distributed to all employees and conspicuously displayed at the premises.

2.2 Training Program

Training program on Animal Handling and Welfare that:

- is provided to all employees interacting with animals;
- [covers Chapter 3: Transportation Audit Guidelines, Core Criteria 1 and 3 of the AMI Recommended Animal Handling Guidelines and Audit Guide 2010 Edition;](#)

- covers Chapter 4: Auditing Animal Handling and Stunning 7 Core Criteria of the AMI *Recommended Animal Handling Guidelines and Audit Guide 2010 Edition*;
- is conducted no less frequently than once a year for each designated employee; and,
- requires signed documentation from each employee and confirmation by signature of the designated trainer upon successful completion of training.

2.3 Quality Management Plan

Written quality management plan (internal) which addresses the provisions of [Chapter 3: Transportation Audit Guidelines, Core Criteria 1 and 3](#), and Chapter 4: Auditing Animal Handling and Stunning, 7 Core Criteria, of the AMI *Recommended Animal Handling Guidelines and Audit Guide 2010 Edition*, found at the following web site:

<http://www.animalhandling.org/ht/d/sp/i/26752/pid/26752>

2.4 Non-Ambulatory and U.S. Suspects

2.4.1 Cattle

Written protocol in-place and enforced that precludes the receipt of or having non-ambulatory, disabled cattle on the harvest facility premise. In the event that animals become non-ambulatory or disabled at any time while present at the harvest facility, the animal will be humanely euthanized and the carcass removed from the premise in a timely manner through contracted services or other means.

2.4.2 Hogs and Sheep

Written protocol in-place and enforced that ensures all animals designated by FSIS as U.S. Suspects (9 CFR 301.2) that are slaughtered are appropriately segregated during the harvest and production processes and precluded from inclusion in any products purchased by AMS.

3.0 Program Evaluation and Eligibility

The program will be audited (external) by a firm accredited by AMS. The accreditation of the firm will be conducted by the Audit, Review and Compliance Branch through the **LS ISO Guide 65 Program**. Alternatively, at the option of the contractor or subcontractor, the audits can be performed by AMS auditors.

3.1 Audit Format

The AMS accredited auditing firm must conduct audits utilizing the following format:

3.1.1 [Transportation Segment \(Chapter 3: AMI Recommended Animal Handling Guidelines and Audit Guide 2010 Edition\)](#)

[Audited firms must pass Core Criteria 1 with a minimum scoring of excellent and Core Criteria 3 with a minimum scoring of acceptable each time an audit is performed.](#)

2 Martin E. O'Connor

3.1.2 **Animal Handling and Stunning Segment (Chapter 4: AMI Recommended Animal Handling Guidelines and Audit Guide 2010 Edition)**

Audited firms must pass Core Criteria 1 through 5 with a minimum scoring of acceptable while Core Criteria 6 and 7 must be adhered to with full compliance (zero tolerance) each time an audit is performed.

3.2 **Initial Audit**

Initial audit must be performed prior to award of contracts.

3.3 **Audit Failure**

If an audit is failed for any of the Core Criteria, the firm is not eligible to provide product until such a time that corrective and preventative actions are approved by the Contracting Officer, implemented and proven effective.

3.4 **Audit Frequency and Status**

- STANDARD - Until four (4) consecutive successfully passed audits are attained, an audit must be conducted within 3 months of the previous audit.
- MONTHLY - If at any time an audit identifies any of the Core Criteria not meeting the pass requirements while in the STANDARD phase, auditing will be required to be conducted on a monthly basis once corrective and preventative actions have been approved by the Contracting Officer, implemented and proven effective. This schedule will be for a period of time until four (4) successive audits are found to meet the pass requirements noted within Chapter 3 (Core Criteria 1 and 3) and Chapter 4 (Core Criteria 1 through 7) of the AMI Recommended Animal Handling Guidelines and Audit Guide 2010 Edition; at which time audits shall be conducted on the STANDARD basis.
- If four successfully conducted audits are sequentially completed within a one year period while in STANDARD auditing phase, the facility may move to a SEMI-ANNUAL audit basis.
- SEMI-ANNUAL - Semi-annual audits may continue until such time that a failed audit is reported or a period of greater than six months has elapsed without any audits being performed; at which time the audits must resume as described for STANDARD audits.

4.0 **Contracting Officer**

The contracting officer can declare a contractor's and/or subcontractor's Animal Handling and Welfare Program out of compliance at any time.

3 *Martin E. O'Connor*