



APPROVED

**AMENDMENT 3 TO
SUPPLEMENT 213 BEEF
SPECIAL TRIM, JUNE 2012**

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

Effective: March 2015

**AMENDMENT 3 TO SUPPLEMENT 213 TO THE AMS MASTER SOLICITATION FOR
THE PURCHASE OF BEEF SPECIAL TRIM FOR DISTRIBUTION TO CHILD
NUTRITION AND OTHER FEDERAL FOOD AND NUTRITION ASSISTANCE
PROGRAMS**

This amendment is issued to make the following changes to Supplement 213:

- 1) All references to the Contracting Officer's Technical Representative (COTR) are to be replaced with "Food Safety and Commodity Specification (FSCS) Division."
- 2) Replace Attachment I and Attachment II with the attached Federal Purchase Program Specifications (FPPS) Beef Special Trim and Animal Handling and Welfare, dated January 2015.
- 3) Delete Attachment III.

All other terms and conditions remain unchanged.



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FEDERAL PURCHASE PROGRAM SPECIFICATION (FPPS) FOR BEEF SPECIAL TRIM

Agricultural Marketing Service (AMS)
Livestock, Poultry, and Seed (LPS) Program
Food Safety and Commodity Specification (FSCS) Division
Room 2628 S-Bldg, Phone: (202) 692-0342

Effective: **March 2015**

100 ITEM DESCRIPTION

- 110 Beef Special Trim will be limited to any combination of the following muscle systems:
- 111 Peeled Knuckle – The peeled knuckle shall include the *rectus femoris*, and *vastus lateralis*, and may include the *vastus medialis*, and *vastus intermedius*.
- 112 Chuck Tender – The chuck tender shall consist of the *supraspinatus* muscle only.
- 113 Shoulder Clod Arm Meat – The shoulder clod arm meat shall include the *triceps brachii* muscles (long, medial and lateral head) only.

200 CHECKLIST OF REQUIREMENTS

- 201 All items must be produced in accordance with Food Safety and Inspection Service (FSIS) regulations and the AMS Checklist of Requirements. The contractor's technical proposal, submitted to the FSCS Division, must adhere to the following checklist requirements.

210 MATERIALS

211 MEAT COMPONENT

- 211.1 The contractor's technical proposal shall describe the necessary processing steps (including pictures) to comply with the items below.

- 211.1.2 Beef Round, Knuckle, Peeled or Beef Round, Knuckle, Full, Peeled - This item consists of the full knuckle or posterior portion of the full knuckle (*rectus femoris*, *vastus lateralis*, and may include *vastus medialis*, *vastus intermedius*). The knuckle shall (1) have the *tensor faciae latae* removed (peeled); (2) be butterflied to expose and remove the heavy connective tissue within the *rectus femoris* muscle and between the *rectus femoris* and *vastus lateralis*; (3) have the tendinous ends removed; and (4) have the *sartorius* removed.
- 211.1.3 Beef Chuck Tender - This item consists of the *supraspinatus* muscle, which lies dorsal to the medial ridge of the blade bone. The chuck tender shall be separated from other muscles through the natural seams. The large end (anterior end) shall be butterflied to expose and remove the heavy connective tissue within the muscle.
- 211.1.4 Beef Chuck, Shoulder Clod Arm Meat - This item is derived from the beef shoulder clod and shall consist of the large muscle system of the thick end of the clod (*triceps brachii* – long, medial and lateral heads only). The shank end shall be butterflied to expose and remove heavy connective tissue associated with the elbow tendon.
- 211.2 Domestic Origin Of Meat Component – Beef must originate from U.S. produced livestock as defined in the Master Solicitation and Supplement.
- 211.3 Harvesting (Slaughtering) – Cattle will be harvested in facilities that comply with the following requirements:
- 211.3.1 Humane Handling – Cattle will be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.
- 211.3.2 Pathogen Intervention Steps – Include at least two pathogen intervention steps. One of the intervention steps shall be steam pasteurization, an organic acid rinse, or a 180°F hot water wash and must be a critical control point (CCP) in the establishment's FSIS recognized slaughter process Hazard Analysis Critical Control Point (HACCP) plan.
- 211.3.3 Spinal Cord Removal – Remove all spinal cord material during the harvesting process.
- 211.3.4 Carcass Testing – Routinely test carcasses for Shiga-toxigenic *Escherichia coli* O157 (including O157:H7 and O157:Non-Motile (NM); herein referred to as *E. coli* O157:H7) at CCP to verify effectiveness of interventions.
- 211.4 Boneless Beef – Only fresh-chilled boneless special trim which comply with the following requirements and has never been previously frozen will be allowed:

- 211.4.1 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.
- 211.4.2 Handling – All boneless beef must be maintained in excellent condition. The contractor's technical proposal shall include detailed production scheduling that addresses time and temperature controls necessary to maintain excellent condition of the boneless beef.
- 211.4.3 Objectionable Materials – The following objectionable materials shall be excluded: Major lymph glands (*prefemoral, popliteal, and prescapular*), thymus gland, bone, cartilage, sciatic (*ischiatric*) nerve, heavy connective tissue (shoulder tendon, elbow tendon, silver skin, *sacrociatic* ligament, opaque periosteum, tendinous ends of shanks, *patellar* ligament (stifle joint)).
- 211.5 Mechanically Separated – Beef that is mechanically separated from bone with automatic deboning systems or advanced meat (lean) recovery (AMR) systems is not allowed.

212 NON-MEAT COMPONENTS

- 212.1 Non-meat components such as spinal cord, organ tissue, and foreign material are not allowed.

213 FAT LIMITATIONS

- 213.1 Maximum average surface fat thickness – Peeled/Denuded, Surface Membrane Removed (90 percent lean exposed). Flake fat cannot exceed $\frac{1}{8}$ -inch in depth at any point.

214 GRADE REQUIREMENT

- 214.1 No grade requirement.

215 STATE OF REFRIGERATION

- 215.1 Fresh-Chilled or Frozen as specified in the Supplement and/or Solicitation. When Fresh-Chilled is specified, product will be maintained and delivered at a temperature not less than 28°F (-2.2°C) or higher than 40°F (4.4°C). When frozen is specified, product will 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.

220 PREPARATION FOR DELIVERY

- 220.1 The contractor's technical proposal will assure that all packaging, packing, labeling, closure, marking, and palletization comply with the National Motor Freight Regulations and FSIS regulations and the requirements listed below.

221 PACKAGING

221.1 For Beef Special Trim to be delivered frozen, product shall be bulk packaged without use of plastic liner material. When Beef Special Trim is to be delivered fresh-chilled, product shall be placed into plastic lined combo bins and shall be covered so that the container arrives at the destination intact.

222 PACKING

222.1 Frozen bulk packaged Beef Special Trim shall be packed into containers to a net weight of 60 pounds. Only one style and size of leak proof container will be used for each item within any one delivery unit. Fresh-chilled Beef Special Trim bulk packaged product shall be placed in plastic lined combo-bins to a weight of between 1850 to 2250 pounds.

223 CLOSURE

223.1 Sixty (60) pound shipping containers shall be strapped. Combo-bins shall be sealed.

224 LABELING

224.1 Shipping container labels will be illustrated in the contractor’s technical proposal and contain the following information:

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



224.3 Applicable purchase order number.

224.4 A traceability code that is traced back to establishment number, production lot, and date.

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

<u>Item</u>	<u>Material Number</u>
Beef, Boneless, Special Trim, Frozen	100156
Beef ,Boneless, Special Trim, Chilled	100171

- 224.6 The words “For Further Processing into Cooked Product” will appear on the principal display panel.
- 224.7 A nutrition facts panel based on actual nutritional analysis of the product.
- 224.8 Ingredient declaration (including single ingredient products).
- 224.9 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 _____.

230 PALLETIZED UNIT LOADS

- 231 All product shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic, unless otherwise specified in the solicitation. Pallet loads shall be stacked in a manner that minimizes the overhang of the shipping containers over the edges of the pallets and exposes each shipping container’s principal display panel to facilitate certification examinations.

240 DELIVERY UNIT

- 241 The delivery unit shall be 42,000 pounds (18,900 kg.) net weight (700 frozen shipping containers or 20 fresh-chilled combo-bins).

250 DELIVERED PRODUCT

251 SIZE AND STYLE OF CONTAINER

- 251.1 Only one size and style of shipping container may be used in any one delivery unit.

252 TEMPERATURE

- 252.1 Product temperature will not exceed 0°F at the time of shipment and delivery for frozen delivery, 40°F at the time of shipment and delivery for fresh-chilled delivery.

253 SEALING

- 253.1 All products must 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 1/8th-inch diameter cable, high-security bolt, or equivalent.

260 PRODUCT ASSURANCE

261 WARRANTY AND COMPLAINT RESOLUTION

- 261.1 Warranty – The contractor will guarantee that the product complies with all contractual requirements required under the Master Solicitation and Supplement.
- 261.2 Complaint Resolution – The contractor’s technical proposal must provide steps taken to resolve complaints received on the product (i.e. point of contact, cause and effect analysis, corrective and preventative actions taken, and product replacement).

262 NON-CONFORMING PRODUCT

- 262.1 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 FSCS Division of final disposition (e.g., diverted to commercial production, cooked or destroyed).

263 CONTACTOR CHECKLOADING

- 263.1 Contractor will perform checkloading examinations at the time of shipment and issue a contractor’s certificate to accompany each shipment that includes all of the following information:
- 263.1.1 Purchase Order Number/Purchase Order Line Item Number;
 - 263.1.2 Sales Order Number/Sales Order Line Item Number;
 - 263.1.3 Destination of shipment;
 - 263.1.4 Name of Product and applicable Material Number;
 - 263.1.5 Shipping Date;
 - 263.1.6 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;
 - 263.1.7 Count of shipping containers and total projected net weight in each production lot;
 - 263.1.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable;
 - 263.1.9 Contractor certification that product conforms with the applicable specification (FPPS-ST-2015);

263.1.10 Count and projected net weight verified and;

263.1.11 Signature of company official responsible for checkloading.



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FEDERAL PURCHASE PROGRAM SPECIFICATION (FPPS) FOR ANIMAL HANDLING AND WELFARE

Agricultural Marketing Service (AMS)
Livestock, Poultry and Seed (LPS) Program
Food Safety and Commodity Specification (FSCS) Division
Room 2628 S-Bldg, Phone: (202) 692-0342

Supersedes: FPPS-AHW-2014 June 2014 – Changes
from previous requirements in [blue](#)

Effective: [January 2015](#)

100 GENERAL

101 This document is for use by the Department of Agriculture (USDA), AMS, LPS Program to ensure that the animal handling and welfare requirements for Federal nutrition assistance programs reflect industry best practices.

110 PROGRAM APPROACH

111 All animal harvest facilities that supply raw materials from bovine, porcine and ovine species for the production of AMS destined finished products must develop and implement a written program that is consistent with a systematic approach to humane animal 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 of the animal.

120 PROGRAM SUBMISSION

121 The program will be submitted as a supporting document to the organization's approved technical proposal and must address the requirements outlined in **Section 200 – PROGRAM COMPONENTS**.

200 PROGRAM COMPONENTS

201 The contractor must ensure that any facility that harvests animals has a:

210 MANAGEMENT COMMITMENT

211 Steering Committee (internal) which is ultimately accountable for animal handling and welfare initiatives within the organization.

212 Mission Statement on animal handling and welfare that is distributed to all employees and conspicuously displayed at the premises.

220 TRAINING PROGRAM

221 Training program on Animal Handling and Welfare that:

221.1 is provided to all employees interacting with animals;

221.2 covers the *AMI Recommended Animal Handling Guidelines and Audit Guide 2013 Edition*;

221.3 is facilitated by an employee that has earned and maintained a certification of animal handling and welfare training, such as that offered through the Professional Animal Auditor Certification Organization (PAACO) or an equivalent.

221.4 is conducted no less frequently than once a year for each designated employee; and,

221.5 requires signed documentation from each employee and confirmation by signature of the designated, certified trainer upon successful completion of training.

230 QUALITY MANAGEMENT PLAN

231 Written quality management plan (internal) which addresses all provisions of Chapter 3: Transportation Audit Guidelines, 7 Core Criteria and Chapter 4: Auditing Animal Handling and Stunning, 7 Core Criteria, of the *AMI Recommended Animal Handling Guidelines and Audit Guide 2013 Edition*, found at the following web site address:

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

232 This internal quality management plan must also provide for routine assessment and monitoring of humane handling through the use of a numerical scoring system conducted by a trained employee.

233 All animal harvest facilities that supply raw materials from bovine, porcine and ovine species for the production of AMS destined finished products must have a fully functioning back-up stunning device onsite wherever animal stunning is performed.

240 NON-AMBULATORY AND U.S. SUSPECTS

241 CATTLE

242 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.

243 HOGS AND SHEEP

244 Written protocol in-place and enforced that ensures all animals designated by Food Safety Inspection Service (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.

300 PROGRAM EVALUATION AND ELIGIBILITY

301 The program will be audited (external) by AMS or a firm accredited by AMS. The accreditation of the firm will be conducted by the Quality Assessment Division (QAD) through the **USDA ISO Guide 65 Program**. Alternatively, at the option of the organization, the audits can be performed by QAD auditors.

302 Audit findings thought to be in conflict with Food Safety and Inspection Service (FSIS) regulations will be communicated to the establishment's FSIS Inspector in Charge (IIC) or designee.

310 AUDIT FORMAT

311 AMS or the AMS accredited auditing firm will conduct audits utilizing the following format:

312 TRANSPORTATION SEGMENT (*CHAPTER 3: AMI RECOMMENDED ANIMAL HANDLING GUIDELINES AND AUDIT GUIDE 2013 EDITION*)

312.1 Audited organizations must pass Core Criteria 1 and 6 with a minimum scoring of excellent, Core Criteria 2 through 5 with a minimum scoring of acceptable and Core Criteria 7 must be adhered to with full compliance (zero tolerance) each time an audit is performed.

313 ANIMAL HANDLING AND STUNNING SEGMENT (*CHAPTER 4: AMI RECOMMENDED ANIMAL HANDLING GUIDELINES AND AUDIT GUIDE 2013 EDITION*)

313.1 Audited organizations must adhere to Core Criteria 1, 2, 6 and 7 with full compliance (zero tolerance) and to Core Criteria 3, 4 and 5 with a minimum scoring of Acceptable each time an audit is performed.^{1/}

313.2 The auditor shall inform FSIS and organization officials in writing of all audit findings, including any observations of missed stuns and/or animals regaining sensibility following stunning, upon completion of the audit during the exit interview.

^{1/}Religious harvest (Kosher and Halal) shall be exempt from the AMS auditing of Core Criteria 1: Effective Stunning.

320 INITIAL AUDIT

321 Initial audit must be performed prior to award of contracts.

330 AUDIT FAILURE

331 If an audit is failed for any of the Core Criteria, the organization is not eligible to provide product until such a time that corrective and preventative actions are approved by the [Food Safety and Commodity Specification \(FSCS\) Division](#), implemented and proven effective.

340 AUDIT FREQUENCY AND STATUS

341 STANDARD - Until four (4) consecutive successfully passed audits are attained, an audit must be conducted within 3 months of the previous audit.

342 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 [FSCS Division](#), implemented and proven effective. This schedule will be for a period of time until four (4) successive audits are found to meet the passing requirements noted in **SECTION 310 – AUDIT FORMAT**; at which time audits shall be conducted on the STANDARD basis.

343 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.

344 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.

345 FOR-CAUSE – Any official enforcement actions issued by FSIS for missed stuns or for an animal regaining sensibility following stunning shall result in an immediate for-cause animal handling and welfare audit by AMS. Subsequent audit frequency will be determined by results of the AMS audit, as described above.

400 FSCS Division

401 The [FSCS Division](#) can declare an organization's Animal Handling and Welfare Program out of compliance at any time.

402 The organization shall immediately notify the [FSCS Division](#) when any animal handling and welfare official enforcement action is issued by FSIS.