



APPROVED

SUPPLEMENT 404 TO THE AMS MASTER SOLICITATION FOR PURCHASE OF FROZEN COOKED BEEF AND PORK PRODUCTS FOR DISTRIBUTION TO FEDERAL FOOD AND NUTRITION ASSISTANCE PROGRAMS

Agricultural Marketing Service (AMS)
Livestock and Poultry (LP) Program
Standards and Specification Division (SSD)
Room 2628 S. STOP 0258
Phone: (202) 690-3148

Supersedes: Supplement 404 October 2019 –
Changes from previous requirements in [blue](#)

Effective: [August 2022](#)

100 OVERVIEW

110 This document provides additional program requirements for the purchase of Frozen Cooked Beef and Pork Products by the Department of Agriculture (USDA), including the applicable Federal Purchase Program Specification (FPPS) (**Exhibit A, A1 and A2**).

200 INSTRUCTIONS TO POTENTIAL CONTRACTORS

210 The frozen cooked commodities shall be purchased on a competitive bid basis from qualified contractors who have met the requirements described in this Supplement.

220 Submission of sample(s) and required documentation is not binding on USDA. Additional procurement requirements shall be described in the AMS Master Solicitation for Commodity Procurements – Domestic Programs (MSCP-D) and individual Solicitations.

300 DOMESTIC ORIGIN CERTIFICATION CLAUSE

310 The contractor agrees to include the domestic origin certification clause at Section 4A52.225-1 of the MSCP-D, in its entirety, in all subcontracts for meat or meat products used in fulfilling any contracts awarded under the MSCP-D and this Supplement. The burden of proof of compliance is on the contractor. All raw materials shall be shipped in containers labeled as "Domestic Only Product" on the principle display panel and the bill of lading accompanying the shipment shall contain the statement "Domestic Only Product."

320 Domestic origin verification requirements shall be included in the contractor's or subcontractor's technical proposal, if applicable. Otherwise, prior to any work performed under the contract or purchase order awarded, the Domestic Origin Certificate (refer to the MSCP-D) shall be presented to an AMS representative, the Contracting Officer, or agent thereof upon request.

400 FOOD DEFENSE

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410 Food Defense Requirements – Refer to Section 4A52.246-2 of the MSCP-D for Commodity Procurements.

420 Regardless of the contract compliance service utilized for the contract (see section 700), the USDA, AMS, LP Quality Assessment Division (QAD) shall conduct a food defense audit on the contractor's and/or subcontractor's documented and operational Food Defense Plan for approval.

430 A QAD-approved Food Defense Plan is required prior to the bid opening date for submitted bids to be considered.

500 ANIMAL WELFARE REQUIREMENTS

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

520 All contractors and subcontractors of beef and pork products shall meet the animal handling and welfare requirements set forth in the Federal Purchase Program Specification (FPPS) for Animal Handling and Welfare, effective **March 2021 (Exhibit B)**.

The program shall be submitted to AMS, either as a supporting document to the contractor's/subcontractor's technical proposal, or as a stand-alone document. The program shall be audited by AMS.

600 CHILD NUTRITION (CN) LABELING

610 The CN Labeling Program is run by USDA's Food and Nutrition Service (FNS) directly with commercial food processing firms and in cooperation with AMS and FSIS and other Federal agencies. The Program requires an evaluation of a product's formulation by FNS to determine its contribution toward meal pattern requirements.

620 To carry a CN label, the eligible product's formulation shall be evaluated by FNS to verify its contribution toward meal pattern requirements using yields in the USDA Food Buying Guide for Child Nutrition Programs.

630 The manufacturer shall have an approved QC Program in order to participate, and products shall be produced under Federal inspection.

640 Cooked Pork Items 100145, 100144, 110730 and Cooked Beef Items 100130, 110321, 110322, 100134, 110264, 110711 require CN Labels.

650 For information on the CN Labeling Program, see the section on Food Manufacturers/Industry on the FNS website www.fns.usda.gov/cnd/cnlabeling and/or contact the following:

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650.1 Child Nutrition Labeling Program Operations Office
USDA, AMS, FV, PPB Stop 0247, Room 0710-S
1400 Independence Ave., SW Washington, DC 20250
Email: CNLabeling@usda.gov
Phone Number: 202-720-9939
Fax Number: 202-690-3824

700 AMS CONTRACT COMPLIANCE

- 710 The contractor may request to use either AMS's QAD Grading-based Monitoring and Certification service or QAD Audit-based Verification service, for assessing contract compliance of the finished product. AMS will seek to honor the request but reserves the right to make a final determination. Once an option is implemented, the contractor shall remain under that service until completion of the contract, at which time it may request a change in oversight option for any subsequent contract.
- 720 The cost of all audit, grading and certification services performed by the AMS agents shall be borne by the contractor. This includes, but is not limited to, audits, examinations, supervision, official documentation, and related services.
- 730 Questions concerning charges and the availability of AMS agents can be directed to a USDA/AMS, LP Program's Quality Assessment Division (QAD) field office or to USDA, AMS, LP, QAD Business Operations Branch, 10809 Executive Center Drive, Suite 318, Little Rock, AR 72211-6022; phone: 501-312-2962 or email: QAD.BusinessOps@usda.gov
- 740 Option A: QAD Grading-Based Monitoring and Certification
- 740.1 Monitoring of production and processing and product certification shall be conducted through the direct continuous supervision of a USDA grader in accordance with the requirements listed in the FPPS and AMS/LP/QAD Policies and Procedures for certifying USDA commodity foods. A technical proposal is not required to be submitted when the contractor is operating under Option A. Raw materials will be subjected to the certification process prior to being utilized to manufacture finished products.
- 740.2 Pre-Production Onsite Plant Survey
- 740.2.1 QAD shall contact the contractor to set-up a pre-production plant survey and discuss production and certification requirements.
- 740.3 Post-Award Monitoring and Certification
- 740.3.1 The USDA grader shall be present at all times during production and processing of the commodity food.
- 740.3.2 The USDA Grader may select samples for laboratory analyses or inspect the commodity at any point in transit and after delivery to point of destination.

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- 740.3.3 The contractor shall perform checkloading examinations as described in the FPPS at the time of shipment and issue an acceptance document to accompany each shipment.
- 740.3.4 The AMS Grader shall be responsible for certification of compliance with the requirements of the FPPS for raw material, formulation, marinating, cooking, freezing, packaging and packing, metal detection, labeling and marking and net weight.
- 750 Option B: Audit-Based Verification
- 750.1 Verification of production and processing shall be conducted through routine audits performed by QAD according to the suppliers' and contractor's approved technical proposal (see section 1100 Technical Proposal Requirements) and the applicable FPPS.
- 750.1.1 Interested contractors may submit sample(s) and technical proposal at any time during the purchase program. Contractors should allow 10 working days, from USDA's receipt of the product sample(s) and technical proposal for notification of evaluation results. A contractor is deemed eligible upon notification of approval of the sample(s) and technical proposal by the Standards and Specification Division.
- 750.1.2 Once a contractor is notified by the Standards and Specification Division that the technical proposal meets the applicable criteria, QAD shall contact the contractor to set up a pre-award onsite capability assessment audit.
- 750.2 Pre-Award Onsite Capability Assessment Audit
- 750.2.1 QAD shall conduct an onsite capability assessment that shall consist of reviewing:
- 750.2.2 Food Defense Requirements – Refer to Section 400 of this Supplement.
- 750.2.3 production of the commodity that complies with the applicable FPPS and approved technical proposal or production plan,
- 750.2.4 records related to purchasing, receiving, production, quality control, inventory, shipping, and,
- 750.2.5 interviews with management and production personnel.
- 750.2.6 Upon completion and if necessary (due to time constraints), QAD may provide the Standards and Specification Division either with a verbal or email notification of the audit findings. Standards and Specification Division shall notify the vendor of their status based on the audit findings as well as QAD and the Commodity Procurement Program (CP). The official final audit report shall be sent to the contractor once released from QAD.
- 750.2.7 After bid opening, CP shall contact QAD and Standards and Specification Division to determine that vendors have met all requirements to deem the bids responsive or non-responsive.
- 750.2.8 Bids that are determined to be non-responsive bids, CP shall notify the contractor(s) directly.

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750.3 Post-Award Assessment Audit

- 750.3.1 Contractors who receive contracts shall have their required documentation readily available for review upon request by Standards and Specification Division, QAD, or other AMS agents. Records may be maintained in hard copy or electronic media. However, records maintained as electronic media shall be made available in printed form immediately upon request.
- 750.3.2 QAD shall 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, and their frequency, shall be conducted as determined by the QAD, 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 QAD, more frequent audits may be conducted when audit deficiencies are detected.

750.4 Post-Award Actions

- 750.4.1 Any deviation from contractual requirements shall be immediately reported by the contractor to the Contracting Officer and Standards and Specification Division. The Contracting Officer or Standards and Specification Division shall notify the contractor regarding eligibility to continue to participate as a contractor.
- 750.4.2 Contractor shall assure that the delivered product complies with the provisions of the FPPS, the applicable assessment by USDA, and the contractor's technical proposal approved by the Standards and Specification Division.
- 750.4.3 In the instance that any non-conformance is cited by the USDA auditor, or when a complaint is received by commodity recipient agencies, the supplier or contractor shall submit a cause and effect analysis and corrective actions to address the non-conformance or complaint.

800 CERTIFICATE OF CONFORMANCE

- 810 In addition to the referenced payment documents required in the MSCP-D, the contractor shall include a copy of the Contractor's Certificate of Conformance. (**Exhibit D**).

900 PRODUCT SAMPLE FOR OPTION B

- 910 Potential contractors, that choose to operate under Option B, shall submit samples that are produced in accordance with their submitted technical proposal.
- 920 Contractor shall submit one 5-pound sample (or two samples if a sample unit is less than 5-pounds) along with a legible product label which illustrates the ingredient statement, Nutrition Facts, cooking and safe handling instructions, and allergen declaration (if applicable). All samples shall arrive in the frozen state (0°F or lower).

1000 CONTRACTOR CHECKLOADING

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1010 Under Option A and B, the contractor shall perform checkloading examinations as described in the FPPS at the time of shipment and issue an acceptance document to accompany each shipment that includes all the following information:

1010.1 Purchase Order Number,

1010.2 Sales Order and Sales Order Item Number,

1010.3 Name of product,

1010.4 Shipping Date,

1010.5 Production lot number(s) and date each lot was produced,

1010.6 Count of shipping containers and total projected net weight in each production lot,

1010.7 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable

1010.8 Contractor certification that product conforms with the FPPS,

1010.9 Count and projected net weight verified, and

1010.10 Signature of company official responsible for checkloading

1100 TECHNICAL PROPOSAL REQUIREMENTS FOR OPTION B

1110 Under Option B, the supplier(s) and contractor will submit a Technical Proposal that meets the following Requirements:

1110.1 Include a detailed description of the cooked products offered and each of the production steps that are taken to meet or exceed the minimum product requirements set forth in the FPPS. (Plan/Do)

1110.2 Describe all the quality assurance methods used to verify conformance to all requirements. This shall 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)

1110.3 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)

1110.4 The technical proposal shall follow the format as shown in **Exhibit C**. Technical proposals should be brief and concise.

1110.5 The technical proposal shall be preceded by the following, as required by the template:

1110.5.1 Table of Contents listing the major areas as they appear in the technical proposal; and

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- 1110.5.2 List of attachments, forms provided with the technical proposal, if appropriate with the applicable document name and reference number.
- 1120 The Standards and Specification Division shall review each technical proposal to determine if the proposal is adequate and shall notify the contractor of the status of their technical proposal and their eligibility to bid.
- 1130 INSTRUCTIONS FOR SUBMISSION OF TECHNICAL PROPOSAL
- 1130.1 The following procedures establish the acceptable minimum requirements for the format and content of the technical proposal:
- 1130.1.1 The Government has provided a technical proposal format which is to be used in preparing the technical proposal (see **Exhibit C**). The contractor shall submit the technical proposal as an email file attachment to AMS (TechnicalApprovals@usda.gov, angelia.gale@usda.gov, William.Stone@usda.gov and Steve.Whisenant@usda.gov). The technical proposal shall be saved in a non-portable document file format (not PDF; e.g., Microsoft Word). The technical proposal shall be submitted in its entirety. If the file size of the technical proposal is too large to send in a single email, it may be divided and sent in multiple emails (i.e., Part 1, Part 2, Part 3, etc.). The collection of attachments and appendices may be submitted as a separate document as well.
- 1130.1.2 The technical proposal shall be submitted by an authorized agent of the company.
- 1130.1.3 While it is not the desire of the Government to penalize an offeror for non-compliance 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 shall not be required to search other subsections or sections of the offeror's technical proposal for information requested in the evaluation.
- 1140 Technical Proposal Revisions
- 1140.1 Changes to a contractor's technical proposal may be submitted at any time or at the request of the Standards and Specification Division. All technical proposal revisions shall meet the following criteria:
- 1140.2 Any changes to a technical proposal made by the contractor after its initial submittal shall be accomplished by submitting an entire technical proposal. A cover letter shall be submitted with the changes identified and an explanation of the need for the change. The contractor shall include the revision date and the appropriate page number(s).
- 1140.3 Changes from the original technical proposal shall be **highlighted** and deletions in **strikeouts**.

1200 EXHIBITS

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FEDERAL PURCHASE PROGRAM SPECIFICATION (FPPS) FOR COOKED BEEF ITEMS


Agricultural Marketing Service (AMS)
Livestock and Poultry (LP) Program
Standards and Specification Division (SSD)
Room 2628-S. STOP 0258
Phone: (202) 690-3148

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100 ITEM DESCRIPTIONS

- 101 Beef Patties with SPP, Homestyle, Fully Cooked – These items consist of ground beef with soy protein product (SPP) with a handmade appearance and Individually Quick Frozen (IQF) for use as sandwiches or a stand-alone item. Portion Weight – 1.7, 2.2 and 2.7 ounces.
- 102 Beef Taco Filling, Fully Cooked – This item consists of ground beef cooked in lightly seasoned ingredients for use in a variety of applications, including taco fillings, burritos, enchiladas and similar items.
- 103 Beef Sloppy Joe Mix, Fully Cooked – This item consists of ground beef cooked in seasoned tomato product for use in a variety of applications, including sandwich fillings and similar items.
- 104 Breaded Beef Patties, Fully Cooked – This item consists of ground beef that is formed into round or oval patties, breaded and IQF for use as sandwiches or a stand-alone item. Portion Weight – 3.0 ounces.
- 105 Beef Crumbles, Fully Cooked – This item consists of ground beef with SPP that is lightly seasoned to a crumble size of ¼-inch maximum for use in a variety of applications such as chili, sloppy joe, tacos, spaghetti sauce, pizza, lasagna, casseroles, pasta dishes, and any recipe that calls for ground beef.
- 106 Beef Crumbles, Fully Cooked (LFTB Optional) – This item consists of ground beef with SPP that is lightly seasoned to a crumble size of ¼-inch maximum for use in a variety of applications such as chili, sloppy joe, tacos, spaghetti sauce, pizza, lasagna, casseroles, pasta dishes, and any recipe that calls for ground beef. Lean Finely Textured Beef (LFTB) may be used in the product formulation as outlined in Section 327 below.

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- 107 Beef Patties, Homestyle, Fully Cooked – This item consists of ground beef, containing no binders or extenders, with a handmade appearance and IQF for use as sandwiches or a stand-alone item. Portion Weight – 2.2 ounces.
- 110 Formula – Beef shall comprise at least 75 percent of the raw formula for all items except for Beef Patties, Homestyle, Fully Cooked. For this item, beef shall comprise at least 95 percent of the raw formula.
- 120 Non-Meat Component – Non-meat components shall comprise no more than 25 percent of the raw formula for all items except for Beef Patties, Homestyle, Fully Cooked. For this item, non-meat components shall comprise no more than 5 percent of the raw formula.
- 130 Fat – Fat shall not exceed 13 g per 100 g basis.
- 140 Sodium – The sodium content shall not exceed 340 mg per 100 g basis.
- 150 Packing – Four (4) 10-pound, five (5) 8-pound, eight (8) 5-pound, or twenty (20) 2-pound immediate containers (packages) shall be packed in a 40-pound (net weight) shipping container.
- 160 Delivery Unit – Each delivery unit shall consist of 1,000 cases and 40,000 pounds, except for Beef Patties with SPP, Homestyle, Fully Cooked – 1.7, 2.2 and 2.7 ounces and Beef Patties, Homestyle, Fully Cooked – 2.2 ounces, which shall consist of 950 cases and 38,000 pounds.

200 CHECKLIST OF REQUIREMENTS


- 210 All items shall be produced in accordance with Food Safety and Inspection Service (FSIS) regulations. The contractor's technical proposal, submitted to the Standards and Specification Division (SSD), shall adhere to the following Checklist of Requirements. A technical proposal is not required to be submitted when the contractor is operating under the QAD Grading-based Monitoring and Certification service option (See Section 1020).

300 MATERIALS


- 310 The contractor's technical proposal shall 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 – All cattle shall originate from U.S. produced livestock as described in the AMS Master Solicitation for Commodity Procurements – Domestic Programs (MSCP-D) and Supplement.

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- 323 Harvesting – Cattle shall be harvested in facilities that comply with the following requirements:
- 323.1 Humane Handling – Cattle shall be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.
- 323.2 Spinal Cord Removal – All spinal cord tissue shall be removed during the harvesting process.
- 324 Boneless Beef – Boneless beef shall comply with the following requirements:
- 324.1 Traceability – Contractors shall provide sufficient product traceability and shall have records to verify the source of raw materials used in each lot of product.
- 324.2 Handling – All boneless beef shall 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. Frozen boneless beef may be used provided it is processed into the final product within 90 days from the date of pack.
- 324.3 Objectionable Materials – The following objectionable materials shall be excluded: Major lymph glands (*prefemoral, popliteal, and prescapular*), *thymus* gland, the *sciatic (ischiatric)* nerve (lies medial to the outside round), 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 Mechanical Separation - Boneless beef that is mechanically separated from bone with automatic deboning systems or advanced **meat (lean)** recovery (AMR) systems is not allowed.
- 326 Pathogen Testing – Boneless and ground beef previously tested and found positive for any pathogen shall not be allowed.
- 327 LFTB – When specified, LFTB, or meat components produced using similar methods may be used as a raw material in the production of material number 110264. When LFTB is used, the following criteria shall be met:
- 327.1 LFTB may be used at a rate not to exceed 15 percent of the meat component.
- 327.2 Red Color – The producer of LFTB shall assure that the product has a discernible redness in color. The LFTB shall maintain the same redness in color until time of processing to minimize the effect of the color to the finished ground beef.
- 327.3 Fat Content - Does not exceed 10 percent fat.

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330 NON-MEAT COMPONENTS

331 Domestic Origin of Non-Meat Component – Significant ingredients (more than 1 percent) shall be derived from U.S. produced products.

332 Seasoning and Ingredient – Seasonings and other ingredients shall be used to produce products with mild flavor profiles suitable for institutional feeding systems. For crumbles and patties, seasonings and other ingredients shall comprise no more than 2 percent of the raw formula.

333 The following non-meat ingredients shall be precluded from use in the formulation:

333.1 MSG – Monosodium Glutamate (MSG).

333.2 Gluten-containing ingredients.

334 Soy Protein Product (SPP) – Beef Patties with SPP, Homestyle, Fully Cooked and Beef Crumbles, Fully Cooked shall contain SPP in the raw formula that meets the following requirements:

334.1 The source of the SPP shall be soy and shall be hydrated to yield no less than 18 percent protein (as-is basis).

334.2 The physical characteristics of SPP, in the dry form, shall be either granular or textured. The types of soy that may be used are soy concentrate or isolate (65 percent and 85 percent as-is basis, respectively).

335 Batter and Breading – For Breaded Beef Patties, only – If flour is used in the batter and breading combination, it shall be enriched.

400 PROCESSING**410 GRINDER PLATE**


411 The size of the grinding plate for grinding boneless beef shall be declared.

420 BONE COLLECTOR / EXTRUDER SYSTEM

421 A bone collector/extruder system shall be in operation to effectively remove bone, cartilage, and heavy connective tissue during the final grind.

430 PATTIES

431 Beef Patties with SPP, Homestyle, Fully Cooked and Beef Patties, Homestyle, Fully Cooked, only – Patties shall comply with the following:

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- 431.1 Handmade Appearance – Patties shall have a “handmade” appearance.
- 431.2 Grill Marks – At least one side of the patties shall have grill (char) marks.
- 432 Breaded Beef Patties, Fully Cooked, only – Patties shall have a round or oval shape.
- 433 Raw Weight – The raw weight of the patties shall be declared and charted on control charts featuring average weight and range.
- 434 IQF – Patties shall be IQF so the individual pieces do not stick together after they are packaged and packed.
- 435 Pink Appearance – Patties with pink appearance after cooking shall not be allowed.

440 CRUMBLES

- 441 Size – The size of the crumbles shall be ¼-inch maximum with an allowance of five percent ‘fines’ (<1/16-inch) in each immediate package. ‘Fines’ per immediate package shall be charted on control charts featuring average value and range.
- 442 IQF – The crumbles shall be IQF or may be produced from IQF’s materials to prevent it from sticking together after freezing.
- 443 Flavor – Crumbles shall not have a ‘char-broil’ flavor.

450 COOKING TEMPERATURE

- 451 All products shall be fully cooked in accordance with FSIS regulations.


460 METAL DETECTION

- 461 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 shall 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 serving size, fat content and sodium level shall be stated on the nutrition facts panel on each label according to FSIS nutritional labeling regulations.

520 FAT

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521 The fat content of the finished product shall not exceed 13 percent.

522 $(\text{Percent Fat} = (\text{Total Fat} \div \text{Serving Size (racc)}) \times 100)$.

530 SODIUM

531 Sodium level shall not exceed 340 mg per 100 g basis

532 $((\text{Declared Sodium Level (mg)} \times 100) \div \text{Declared Serving Size (grams - racc)} \leq 340)$.

540 MEAT / MEAT ALTERNATES

541 Beef Patties with SPP, Homestyle, Fully Cooked and Beef Patties, Homestyle, Fully Cooked, only – Patties shall comply with the following Meat / Meat Alternate (MMA) designations:

<u>Material Number</u>	<u>Portion Weight (ounces)</u>	<u>MMA (ounces)</u>
110321	1.7	1.5
110322, 110711	2.2	2.0
100130	2.7	2.5

550 CHILD NUTRITION (CN) LABELING


551 The CN Labeling Program is run by USDA’s Food and Nutrition Service (FNS) directly with commercial food processing firms and in cooperation with AMS and FSIS and other Federal agencies. The Program requires an evaluation of a product’s formulation by FNS to determine its contribution toward meal pattern requirements.

552 To carry a CN label, the eligible product’s formulation shall be evaluated by FNS to verify its contribution toward meal pattern requirements using yields in the USDA Food Buying Guide for Child Nutrition Programs.

553 The manufacturer shall have an approved QC Program in order to participate, and products shall be produced under Federal inspection.

554 Bulk Packaged Cooked Beef Items 100130, 110321, 110322, 100134, 110264, 110711 require CN Labels.

555 For information on the CN Labeling Program, see the section on Food Manufacturers/Industry on the FNS website www.fns.usda.gov/cnd/cnlabeling and/or contact the following:

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555.1 Child Nutrition Labeling Program Operations Office
 USDA, AMS, FV, PPB Stop 0247, Room 0710-S
 1400 Independence Ave., SW Washington, DC 20250
 Email: CNLabeling@usda.gov
 Phone Number: 202-720-9939
 Fax Number: 202-690-3824

560 MICROBIAL

561 The contractor shall have a documented plan to comply with the current FSIS *Salmonella* and *Listeria monocytogenes* requirements for ready-to-eat foods. Product tested positive for any pathogen shall not be allowed as rework or delivery to USDA.

600 HEATING INSTRUCTIONS

610 Heating instructions for the end-user shall be provided in the contractor's technical proposal and shall be included on the immediate container and/or in the shipping container (e.g. flyer, included on the package label, etc.) as specified for a particular packing orientation discussed in Section 722.4 below. Finished product shall be processed so that the end-user may prepare them in a conventional or microwave type oven for serving.

700 PREPARATION FOR DELIVERY

710 PACKAGING AND PACKING

711 Packaging – All products shall be vacuum packaged or packed in a sealed (tamper proof) immediate package. In addition, beef taco fillings and sloppy joe mix shall be hot-filled into reheatable high oxygen and high moisture barrier pouches.

712 Packing^{1/} – Four (4) 10-pound, five (5) 8-pound, eight (8) 5-pound, or twenty (20) 2-pound immediate containers (packages) shall be packed in a 40-pound (net weight) shipping container.

720 LABELING^{2/}


721 The shipping containers shall be in compliance with the National Motor Freight Classification, or the Uniform Freight Classification, as applicable. Both immediate and shipping containers shall be labeled to include all information required by FSIS regulations.

722 Immediate Container Labels – Immediate container labels for the bulk packaged items shall contain the following information:

722.1 A “Best-If-Used-By” date of 365 days.

^{1/}The contracting officer shall designate the packing orientation permitted for each solicitation.

^{2/}All labeling illustrations shall be provided in the contractor's technical proposal.

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- 722.2 A nutrition facts panel based on actual nutritional analysis of the product.
- 722.3 A traceability code that is traced back to establishment number, production lot, and date.
- 722.4 The heating instructions shall be included in/on the shipping container and/or on the immediate container.
- 722.5 Ingredient declaration (including single ingredient products).
- 723 Immediate Container Labels – Immediate container labels for the 2-pound packaged items shall contain the following information:
- 723.1 Product name.
- 723.2 Manufacturer name and address.
- 723.3 Ingredient declaration.
- 723.4 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; Contains _____.
- 723.5 A traceability code that includes information regarding production establishment, production date and production lot.
- 723.6 Nutrition Facts panel.
- 723.7 Heating Instructions.
- 723.8 Safe handling instructions.
- 723.9 A “Best-If-Used-By” date.
- 723.10 Labels shall be contractor’s own retail (i.e. commercially available, off-the-shelf) labels. Immediate package labels shall include two colors other than black and white (exclusive of package color). Distributor’s labels are not permitted.
- 724 Shipping Container Labels – Shipping container labels shall contain the following information:
- 724.1 USDA shield at least 2 inches high and appearing on the top of the container or on the principal display panel.




- 724.2 Applicable purchase order number.
- 724.3 A traceability code that is traced back to establishment number, production lot, and date.
- 724.4 A nutrition facts panel based on actual nutritional analysis of the product.
- 724.5 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 Patties with SPP, Homestyle, Fully Cooked – 1.7 oz. (MMA 1.5 oz.)	110321
Beef Patties with SPP, Homestyle, Fully Cooked – 2.2 oz. (MMA 2.0 oz.)	110322
Beef Patties with SPP, Homestyle, Fully Cooked – 2.7 oz. (MMA 2.5 oz.)	100130
Beef Taco Filling, Fully Cooked	100131
Breaded Beef Patties, Fully Cooked	100132
Beef Sloppy Joe Mix, Fully Cooked	100133
Beef Crumbles, Fully Cooked	100134
Beef Crumbles, Fully Cooked (LFTB Opt)	110264
Beef Patties, Homestyle, Fully Cooked – 2.2 oz. (MMA 2.0 oz.)	110711

- 724.6 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 _____.
- 724.7 The CN label information for bulk packaged configurations of Material Numbers 100130, 110321, 110322, 100134, 110264 and 110711.

730 CLOSURE

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 Date Issued: 03/03/16
 Date Revised: 08/01/22

731 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.

740 PALLETIZED UNIT LOADS

741 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.

800 DELIVERY UNIT

810 Each delivery unit shall consist of 1,000 cases and 40,000 pounds except for Beef Patties with SPP, Homestyle, Fully Cooked – 1.7, 2.2 and 2.7 ounces and Beef Patties, Homestyle, Fully Cooked – 2.2 ounces, which shall consist of 950 cases and 38,000 pounds.

900 DELIVERED PRODUCT

910 SIZE AND STYLE OF CONTAINER

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

920 TEMPERATURE

921 All products shall not exceed 0°F at the time of shipment and delivery.

930 SEALING


931 Sealing - 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) F 1157-04 and/or the [International Organization for Standards \(ISO\) 17712-2013](#) as required under the Master Solicitation. Seals shall be $\geq \frac{1}{8}$ th inch diameter cable, high-security bolt, or equivalent.

1000 PRODUCT ASSURANCE

1010 WARRANTY AND COMPLAINT RESOLUTION

1011 Warranty – The contractor shall guarantee that the product complies with all contractual requirements required under the Master Solicitation and Supplement.

1012 Complaint Resolution – The contractor's technical proposal shall provide steps taken to resolve complaints received on the product (i.e. point of

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contact, cause and effect analysis, corrective and preventative actions taken, and product replacement).

1020 AMS MONITORING AND PRODUCTION ASSESSMENT

1021 The contractor may request to use either AMS's QAD Grading-based Monitoring and Certification service or QAD Audit-based Verification service, for assessing contract compliance of the finished product.

1022 If the contractor uses the AMS QAD Grading-based Monitoring and Certification service, it shall be implemented in accordance with Section 710, 720, 730 and 740 of Supplement 404.

1023 The contractor's technical proposal shall specify that the AMS QAD Audit-based Verification service option will be used.

1024 **Product Standard Inspection – Contractor shall submit 5 product samples to FSTB prior to contract production. Samples shall be submitted to:**

**USDA AMS LP FSTB
Room 2624 South Building
1400 Independence Avenue, SW
Washington DC 20250-3700**

1025 **If approved, product samples shall be used as the product standard for subsequent review evaluations.**


1026 **AMS may request contractor to submit production samples throughout the contract. Contractors should anticipate submitting up to 5 samples per lot of production.**

1027 **Submitted samples will be inspected against the approved first product sample and with the provisions of this FPPS for appearance, odor, flavor, and texture.**

1030 NON-CONFORMING PRODUCT

1031 The contractor shall include a plan and supporting documentation to assure that non-conforming product 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).


1032 The Contractor shall be deemed ineligible to supply to USDA purchase programs (while under contract) should one of the following circumstances arise:

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Date Issued: 03/03/16
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- 1032.1 The Contractor is subject to a Class I recall for Cooked Beef Items.
- 1032.2 The Contractor's supplier for any ingredient is subject to a Class I recall for that ingredient.
- 1032.3 The Contractor shall be ineligible until it:
 - 1032.3.1 Submits a written corrective action to the SSD.
 - 1032.3.2 SSD approves the written corrective action.
 - 1032.3.3 The Quality Assessment Division verifies implementation of the written corrective action through an onsite audit.

1040 CONTRACTOR CHECKLOADING

- 1041 Under both the QAD Grading-based Monitoring and Certification option and the QAD Audit-based Verification service option, the contractor shall 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:
 - 1041.1 Purchase Order Number/Purchase Order Line Item Number;
 - 1041.2 Sales Order Number/Sales Order Line Item Number;
 - 1041.3 Destination of shipment;
 - 1041.4 Name of Product and applicable Material Number;
 - 1041.5 Shipping Date;
 - 1041.6 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;
 - 1041.7 Count of shipping containers and total projected net weight in each production lot;
 - 1041.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable;
 - 1041.9 Contractor certification that product conforms with the applicable specification ([FPPS-CB-2022](#));
 - 1041.10 Count and projected net weight verified and;
 - 1041.11 Signature of company official responsible for checkloading.

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Date Issued: 03/03/16
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APPROVED

FEDERAL PURCHASE PROGRAM SPECIFICATION (FPPS) FOR COOKED PORK ITEMS


Agricultural Marketing Service (AMS)
Livestock and Poultry (LP) Program
Standards and Specification Division (SSD)
Room 2628-S, STOP 0258
Phone: (202) 690-3148

Supersedes: FPPS CP October 2019 –
Changes from previous requirements in [blue](#)

Effective: August 2022

100 ITEM DESCRIPTIONS

- 101 Pork Taco Filling, Fully Cooked – This item consists of ground pork cooked in lightly seasoned ingredients for use in a variety of applications, including taco fillings, burritos, enchiladas and similar items.
- 102 Pork Sloppy Joe Mix, Fully Cooked – This item consists of ground pork cooked in seasoned tomato product for use in a variety of applications, including sandwich filling and similar items.
- 103 Breaded Pork Patties, Fully Cooked – This item consists of ground pork that is formed into round or oval patties, breaded and Individually Quick Frozen (IQF) for use as sandwiches or a stand-alone item. Portion Weight – 3.0 ounces.
- 104 Pork Patties with SPP, Fully Cooked - 2.7 oz. – This item consists of ground pork with soy protein product (SPP) and sausage seasonings, formed into round or oval patties, fully cooked, and then IQF for use as sandwiches or a stand-alone item. Portion Weight – 2.7 ounces.
- 105 Pork Patties with SPP, Fully Cooked – 1.2 oz. – This item consists of ground pork with SPP and sausage seasonings, formed into round or oval patties, fully cooked, and then IQF for use as sandwiches or a stand-alone item. Portion Weight – 1.2 ounce.
- 106 Pork Patty Links with SPP, Skinless, Fully Cooked – This item consists of ground pork with SPP and sausage seasonings, processed into skinless links cylindrical in shape, fully cooked, and then IQF for use as a stand-alone item. Portion Weight - 1.0 ounce.

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- 107 Pork Patty Crumbles, Fully Cooked – This item consists of ground pork with SPP that is lightly seasoned and processed to a crumble size of ¼-inch maximum for use in a variety of applications such as chili, sloppy joe, tacos, spaghetti sauce, pizza, lasagna, casseroles, pasta dishes, and any recipe that calls for ground pork.
- 110 Formula – Pork will comprise at least 75 percent of the raw formula for all items.
- 120 Non-Meat Component – Non-meat components will comprise no more than 25 percent of the raw formula.
- 130 Fat – Fat will not exceed 13 g per 100 g basis.
- 140 Sodium – The sodium content will not exceed 440 mg per 100 g basis.
- 150 Packing – Four (4) 10-pound, five (5) 8-pound, eight (8) 5-pound, or twenty (20) 2-pound immediate containers (packages) will be packed in a 40-pound (net weight) shipping container.
- 160 Delivery Unit – Each delivery unit will consist of 1,000 cases and 40,000 pounds, except for the pork patties 1.2/2.7 ounces which will consist of 950 cases and 38,000 pounds.

200 CHECKLIST OF REQUIREMENTS


- 210 All items shall be produced in accordance with Food Safety and Inspection Service (FSIS) regulations. The contractor's technical proposal, submitted to the Standards and Specification Division (SSD), shall adhere to the following Checklist of Requirements. A technical proposal is not required to be submitted when the contractor is operating under the QAD Grading-based Monitoring and Certification service option (See Section 1020).

300 MATERIALS

- 310 The contractor's technical proposal shall include procedures to address conformance with the following material requirements.

320 MEAT COMPONENT


- 321 Pork (shall be derived from suitable lean from any portion of the sow and/or hog carcass) will be the only meat component allowed. Pork derived from boars is not permissible.
- 322 Domestic Origin of Meat Component – All sows and/or hogs will originate from U.S. produced livestock as defined in the AMS Master Solicitation for Commodity Procurements – Domestic Programs (MSCP-D) and the Supplement.

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- 323 Harvesting (Slaughtering) – All sows and/or hogs will be harvested in facilities that comply with the following requirements:
- 323.1 Humane Handling – All sows and/or hogs will be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.
 - 323.2 Non-Ambulatory Disabled Animals – Meat from carcasses of non-ambulatory disabled livestock will not be included in USDA Purchase Programs.
 - 323.3 Raw Material Type^{1/} – The type of boneless pork utilized shall be specified from the following options:
 - 323.3.1 Type I – Sow Trimmings Only
 - 323.3.2 Type II – Hog Trimmings Only
 - 323.3.3 Type III – Combination of Sow and Hog Trimmings^{2/}
 - 323.4 The contracting officer will designate the raw material type permitted for each solicitation.
- 324 Boneless Pork – Boneless pork will comply with the following requirements:
- 324.1 Traceability – Contractors are responsible for providing sufficient product traceability and shall have records to verify the source of raw materials used in each lot of product.
 - 324.2 Handling – All boneless pork shall 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 pork. Frozen boneless pork may be used provided it is processed into the final product within 90 days from the date of pack.
 - 324.3 Objectionable Materials – Boneless pork shall be free of skin, bones, cartilages, organ tissue, heavy connective tissue, significant glandular tissue, spinal cord, and foreign materials.
- 325 Mechanical Separation - Pork that is mechanically separated from bone with automatic deboning systems or advanced meat (lean) recovery (AMR) systems is not allowed.
- 326 Pathogen Testing – Boneless pork previously tested and found positive for any pathogen will not be allowed.

^{1/}One, two, or all these types may be represented in the contractor’s technical proposal.

^{2/}The contractor shall specify the ratio of these two raw material types in their technical proposal.

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330 NON-MEAT COMPONENTS

331 Domestic Origin of Non-Meat Component – Significant ingredients (more than one percent) will be derived from U.S. produced products.

332 Seasonings and Other Ingredients – Seasonings and other ingredients will be used to produce products with mild flavor profiles suitable for institutional feeding systems. For pork patty crumbles and breaded patties, seasonings and other ingredients will comprise no more than 2 percent of the raw formula.

333 The following non-meat ingredients shall be precluded from use in the formulation:

333.1 MSG – Monosodium Glutamate (MSG).

333.2 Gluten-containing ingredients.

334 Soy Protein Product (SPP) – Pork Patties with SPP, Pork Patty Links with SPP, and Pork Patty Crumbles shall contain SPP in the raw formula that meets the following requirements:

334.1 The SPP will be hydrated to yield no less than 18 percent protein (as-is basis).

334.2 The physical characteristics of SPP, in the dry form, shall be either granular or textured. The types of soy that may be used are soy concentrate or isolate (65 percent and 85 percent as-is basis, respectively).

335 Batter and Breading – For Breaded Pork Patties, only – If flour is used in the batter and breading combination, it shall be enriched.

400 PROCESSING**410 GRINDER PLATE**


411 The size of the grinding plate for grinding boneless pork will be declared.

420 BONE COLLECTOR / EXTRUDER SYSTEM

421 A bone collector/extruder system shall be in operation to effectively remove skin, bone, cartilage, and heavy connective tissue during the final grind.

430 PATTIES

431 Raw Weight – The raw weight of the patties will be declared and charted on control charts featuring average weight and range.

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432 Individually Quick Frozen (IQF) – Patties will be IQF so the individual pieces do not stick together after they are packaged and packed.

433 Pink Appearance – Patties with pink appearance after cooking will not be allowed.

434 Shape – Patties will be round or oval shape.

440 LINKS

441 Skinless – Casing shall be removed.

442 Weight - Target packaged weight per cooked link will be 1.0 ounce. The raw weight of links shall be declared. All weights will be charted on control charts featuring average weight and range.

443 IQF – Links will be IQF so individual links do not stick together after they are packaged.

444 Pink Appearance – Links with pink appearance after cooking will not be allowed.

450 CRUMBLES

451 Size – The size of the crumbles will be ¼-inch maximum with an allowance of five percent 'fines' (<1/16-inch) in each immediate package. 'Fines' per immediate package will be charted on control charts featuring average value and range.

452 IQF – The crumbles will be IQF or may be produced from IQF's materials to prevent it from sticking together after freezing.

453 Flavor – Crumbles shall not have a 'char-broil' flavor.


460 COOKING TEMPERATURE

461 All products will be fully cooked in accordance with FSIS regulations.

470 METAL DETECTION

471 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 shall identify and describe the equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures.

500 FINISHED PRODUCT LIMITATIONS

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Date Revised: 08/01/22

510 The declared serving size, fat content and sodium level will be stated on the nutrition facts panel on each label according to FSIS nutritional labeling regulations.

520 FAT

521 The fat content of the finished product will not exceed 13 percent.

522 (Percent Fat = (Total Fat ÷ Serving Size) x 100).

530 SODIUM

531 Sodium level, shall not exceed 440 mg per 100 g basis

532 ((Declared Sodium Level (mg) X 100) ÷ Declared Serving Size (grams - racc* < 440)).

540 MICROBIAL

541 Contractor will have documented plan to comply with the latest FSIS *Salmonella* and *Listeria monocytogenes* requirements for ready-to-eat foods. Product tested positive for any pathogen will not be allowed as rework or delivery to USDA.

550 CHILD NUTRITION (CN) LABELING

551 The CN Labeling Program is run by USDA's Food and Nutrition Service (FNS) directly with commercial food processing firms and in cooperation with AMS and FSIS and other Federal agencies. The Program requires an evaluation of a product's formulation by FNS to determine its contribution toward meal pattern requirements.


552 To carry a CN label, the eligible product's formulation shall be evaluated by FNS to verify its contribution toward meal pattern requirements using yields in the USDA Food Buying Guide for Child Nutrition Programs.

553 The manufacturer shall have an approved QC Program in order to participate, and products shall be produced under Federal inspection.

554 Bulk Packaged Cooked Pork Items 100144 and 100145 require CN Labels.

555 For information on the CN Labeling Program, see the section on Food Manufacturers/Industry on the FNS website www.fns.usda.gov/cnd/cnlabeling and/or contact the following:

555.1 Child Nutrition Labeling Program Operations Office
USDA, AMS, FV, PPB Stop 0247, Room 0710-S
1400 Independence Ave., SW Washington, DC 20250
Email: CNLabeling@usda.gov

Approved by:  DBJ
Date Issued: 03/03/16
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Phone Number: 202-720-9939

Fax Number: 202-690-3824

600 HEATING INSTRUCTIONS

610 Heating instructions for the end-user will be provided in the contractor's technical proposal and shall be included on the immediate container and/or in the shipping container (e.g. flyer, included on the package label, etc.) as specified for a particular packing orientation discussed in Section 722.4 below. Finished product will be processed so that the end-user may prepare them in a conventional or microwave type oven for serving.

700 PREPARATION FOR DELIVERY

710 PACKAGING AND PACKING

711 Packaging – All products will be vacuum packaged or packed in a sealed (tamper proof) immediate package. In addition, pork taco fillings and sloppy joe mix will be hot-filled into reheatable high oxygen and high moisture barrier pouches.

712 Packing^{3/} – Four (4) 10-pound, five (5) 8-pound, eight (8) 5-pound, or twenty (20) 2-pound immediate containers (packages) will be packed in a 40-pound (net weight) shipping container.

720 LABELING^{4/}

721 The shipping containers will be in compliance with the National Motor Freight Classification, or the Uniform Freight Classification, as applicable. Both immediate and shipping containers will be labeled to include all information required by FSIS regulations.

722 Immediate Container Labels – Immediate container labels for the bulk packaged items will contain the following information:

722.1 A "Best-If-Used-By" date of 365 days.

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

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

^{3/}The contracting officer will designate the packaging orientation permitted for each solicitation.

^{4/}All labeling illustrations shall be provided in the contractor's technical proposal.

722.4 The heating instructions shall be included in/on the shipping container and/or on the immediate container.

722.5 Ingredient declaration (including single ingredient products).

Approved by:  DBJ


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- 723 Immediate Container Labels – Immediate container labels for the 2-pound packaged items shall contain the following information:
- 723.1 Product name.
- 723.2 Manufacturer name and address.
- 723.3 Ingredient declaration.
- 723.4 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; Contains _____.
- 723.5 A traceability code that includes information regarding production establishment, production date and production lot.
- 723.6 Nutrition Facts panel.
- 723.7 Heating Instructions.
- 723.8 Safe handling instructions.
- 723.9 A “Best-If-Used-By” date.
- 723.10 Labels shall be contractor’s own retail (i.e. commercially available, off-the-shelf) labels. Immediate package labels shall include two colors other than black and white (exclusive of package color). Distributor’s labels are not permitted.
- 724 Shipping Container Labels – Shipping container labels will contain the following information:
- 724.1 USDA shield at least 2 inches high and appearing on the top of the container or on the principal display panel.



- 724.2 Applicable purchase order number.
- 724.3 A traceability code that is traced back to establishment number, production lot, and date.

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 Date Issued: 03/03/16
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- 724.4 A nutrition facts panel based on actual nutritional analysis of the product.
- 724.5 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 Taco Filling, Fully Cooked	100150
Breaded Pork Patties, Fully Cooked	100149
Pork Sloppy Joe Mix, Fully Cooked	100148
Pork Patties with SPP, Fully Cooked, 2.7 ounce	100145
Pork Patties with SPP, Fully Cooked, 1.2 ounce	100146
Pork Patty Links, Skinless, Fully Cooked, 1.0 ounce	100143
Pork Patty Crumbles, Fully Cooked	100144

- 724.6 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 _____.
- 724.7 The CN label information for bulk packaged configurations of Material Numbers 100144 and 100145.

730 CLOSURE

- 731 Shipping containers will 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.

740 PALLETIZED UNIT LOADS

- 741 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.


800 DELIVERY UNIT

- 810 Each delivery unit will consist of 1,000 cases and 40,000 pounds, except for pork patties 1.2/2.7 ounces which will consist of 950 cases and 38,000 pounds.

900 DELIVERED PRODUCT

910 SIZE AND STYLE OF CONTAINER

- 911 Only one size and style of immediate and shipping containers may be offered

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 Date Issued: 03/03/16
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in an individual shipping unit.

920 TEMPERATURE

921 All products will not exceed 0°F at the time of shipment and delivery.

930 SEALING

931 Sealing - 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) F 1157-04 and/or the [International Organization for Standards \(ISO\) 17712-2013](#) as required under the Master Solicitation. Seals shall be $\geq \frac{1}{8}$ th inch diameter cable, high-security bolt, or equivalent.

1000 PRODUCT ASSURANCE

1010 WARRANTY AND COMPLAINT RESOLUTION

1011 Warranty – The contractor will guarantee that the product complies with all contractual requirements required under the Master Solicitation and Supplement.

1012 Complaint Resolution – The contractor’s technical proposal shall 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).

1020 AMS MONITORING AND PRODUCTION ASSESSMENT


1021 The contractor may request to use either AMS’s QAD Grading-based Monitoring and Certification service or QAD Audit-based Verification service, for assessing contract compliance of the finished product.

1022 If the contractor uses the AMS QAD Grading-based Monitoring and Certification service, it shall be implemented in accordance with Section 710, 720, 730 and 740 of Supplement 404.

1023 The contractor’s technical proposal shall specify that the AMS QAD Audit-based Verification service option will be used.

1024 [Product Standard Inspection – Contractor shall submit 5 product samples to FSTB prior to contract production. Samples shall be submitted to:](#)

[USDA AMS LP FSTB](#)
[Room 2624 South Building](#)
[1400 Independence Avenue, SW](#)
[Washington DC 20250-3700](#)

Approved by:  DBJ
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 Date Revised: [08/01/22](#)


- 1025 If approved, product samples shall be used as the product standard for subsequent review evaluations.
- 1026 AMS may request contractor to submit production samples throughout the contract. Contractors should anticipate submitting up to 5 samples per lot of production.
- 1027 Submitted samples will be inspected against the approved first product sample and with the provisions of this FPPS for appearance, odor, flavor, and texture.

1030 NON-CONFORMING PRODUCT


- 1031 The contractor shall include a plan and supporting documentation to assure that non-conforming product 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).
- 1032 The Contractor shall be deemed ineligible to supply to USDA purchase programs (while under contract) should one of the following circumstances arise:
- 1032.1 The Contractor is subject to a Class I recall for Cooked Pork Items.
- 1032.2 The Contractor's supplier for any ingredient is subject to a Class I recall for that ingredient.
- 1032.3 The Contractor shall be ineligible until it:
- 1032.3.1 Submits a written corrective action to the SSD.
- 1032.3.2 SSD approves the written corrective action.
- 1032.3.3 And the Quality Assessment Division verifies implementation of the written corrective action through an onsite audit.

1040 CONTRACTOR CHECKLOADING

- 1041 Under both the QAD Grading-based Monitoring and Certification option and the QAD Audit-based Verification service option, the contractor shall perform checkloading examinations at the time of shipment and issue a contractor's certificate to accompany each shipment that includes all the following information:
- 1041.1 Purchase Order Number/Purchase Order Line Item Number;
- 1041.2 Sales Order Number/Sales Order Line Item Number;

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- 1041.3 Destination of shipment;
- 1041.4 Name of Product and applicable Material Number;
- 1041.5 Shipping Date;
- 1041.6 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;
- 1041.7 Count of shipping containers and total projected net weight in each production lot;
- 1041.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable;
- 1041.9 Contractor certification that product conforms with the applicable specification ([FPPS-CP-2022](#));
- 1041.10 Count and projected net weight verified and;
- 1041.11 Signature of company official responsible for checkloading.

Approved by:  DBJ
Date Issued: 03/03/16
Date Revised: [08/01/22](#)



APPROVED

**FEDERAL PURCHASE
PROGRAM SPECIFICATION
(FPPS) FOR FULLY
COOKED PULLED PORK,
FROZEN**

Agricultural Marketing Service (AMS)
Livestock and Poultry (LP) Program
Standards and Specification Division (SSD)
Room 2628-S, STOP 0258
Phone: (202) 690-3148

Supersedes: FPPS PP October 2019 –
Changes from previous requirements in [blue](#)

Effective: August 2022


100 ITEM DESCRIPTION

- 101 Pulled Pork, Fully Cooked – This fully cooked pork item shall have a coarsely striated appearance (e.g. shredded with minimal chunking; not ground or comminuted) and be mildly seasoned for use in a variety of applications such as barbeque, chili, burritos, casseroles and pasta dishes.
- 110 Formula – Pork shall comprise at least 90 percent of the raw formula.
- 120 Non-Meat Component – Non-meat components shall comprise no more than 10 percent of the raw formula.
- 130 Fat – Fat shall not exceed 9 g / 100 g basis.
- 140 Sodium – Sodium content shall not exceed 440 mg / 100 g basis.
- 150 Packing – Eight (8) 5-pound immediate containers (packages) or twenty (20) 2-pound immediate containers (packages) shall be packed in a 40-pound (net weight) shipping container.
- 160 Delivery Unit – Each delivery unit shall consist of 1,000 cases and 40,000 pounds.

200 CHECKLIST OF REQUIREMENTS

- 210 All items shall be produced in accordance with Food Safety and Inspection Service (FSIS) regulations. The contractor's technical proposal, submitted to the Standards and Specification Division (SSD), shall adhere to the following Checklist of Requirements. A technical proposal is not required to be submitted when the contractor is operating under the QAD Grading-based Monitoring and Certification service option (See Section 1020).

300 MATERIALS

Approved by:  DBJ
Date Issued: 03/03/16
Date Revised: [08/01/22](#)

310 The contractor's technical proposal shall include procedures to address conformance with the following material requirements.

320 MEAT COMPONENT

321 Pork shall be derived from suitable lean (e.g. Boston butt and leg cushion; shank meat precluded) from any portion of the sow and/or hog carcass and be the only meat component allowed. Pork derived from boars is not permissible.

322 Domestic Origin of Meat Component – All sows and/or hogs shall originate from U.S. produced livestock as defined in the AMS Master Solicitation for Commodity Procurements – Domestic Programs (MSCP-D) and the Supplement.

323 Harvesting (Slaughtering) – All sows and/or hogs shall be harvested in facilities that comply with the following requirements:

323.1 Humane Handling – All sows and/or hogs shall be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.

323.2 Non-Ambulatory Disabled Animals – Meat from carcasses of non-ambulatory disabled livestock shall not be included in USDA Purchase Programs.

324 Boneless Pork – Boneless pork shall comply with the following requirements:

324.1 Traceability – Contractors are responsible for providing sufficient product traceability and shall have records to verify the source of raw materials used in each lot of product.


324.2 Handling – All boneless pork shall 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 pork. Frozen boneless pork may be used provided it is processed into the final product within 90 days from the date of pack.

324.3 Objectionable Materials – Boneless pork shall be free of skin, bones, cartilages, organ tissue, heavy connective tissue, significant glandular tissue, spinal cord, and foreign materials.

325 Mechanical Separation - Pork that is mechanically separated from bone with automatic deboning systems or advanced meat (lean) recovery (AMR) systems is not allowed.

326 Pathogen Testing – Boneless pork previously tested and found positive for any pathogen shall not be allowed.

330 NON-MEAT COMPONENTS

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Date Issued: 03/03/16
Date Revised: 08/01/22

331 Domestic Origin of Non-Meat Component – Significant ingredients (more than one percent) shall be derived from U.S. produced products.

332 Seasonings and Other Ingredients – Seasonings and other ingredients shall be used to produce a finished product with mild flavor profiles suitable for institutional feeding systems and shall comprise no more than 10 percent of the raw formula.

333 The following non-meat ingredients shall be precluded from use in the formulation:

333.1 MSG – Monosodium Glutamate (MSG).

333.2 Soy Protein Products (SPP).

333.3 Gluten-containing ingredients.

400 PROCESSING

410 AGGREGATION

411 The pulled pork shall be aggregated such that it is coarsely striated in appearance (i.e. shredded with minimal chunking; not ground or comminuted).

420 COOKING TEMPERATURE

421 All products shall be fully cooked in accordance with FSIS regulations.

430 METAL DETECTION

431 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 shall 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 serving size, fat content and sodium level shall be stated on the nutrition facts panel on each label according to FSIS nutritional labeling regulations.

520 FAT

521 The fat content of the finished product shall not exceed nine (9) percent

522 (Percent Fat = (Total Fat ÷ Serving Size) x 100).

530 SODIUM

531 Sodium level shall not exceed 440 mg / 100 g basis.
 532 ((Declared Sodium Level (mg) X 100) ÷ Declared Serving Size (grams - racc*)
 < 440)).

540 CHILD NUTRITION (CN) LABELING

541 The CN Labeling Program is run by USDA's Food and Nutrition Service (FNS) directly with commercial food processing firms and in cooperation with AMS and FSIS and other Federal agencies. The Program requires an evaluation of a product's formulation by FNS to determine its contribution toward meal pattern requirements.

542 To carry a CN label, the eligible product's formulation shall be evaluated by FNS to verify its contribution toward meal pattern requirements using yields in the USDA Food Buying Guide for Child Nutrition Programs.

543 The manufacturer shall have an approved QC Program in order to participate, and products shall be produced under Federal inspection.

544 Bulk Packaged Fully Cooked Pulled Pork Item 110730 requires CN Labels.

545 For information on the CN Labeling Program, see the section on Food Manufacturers/Industry on the FNS website www.fns.usda.gov/cnd/cnlabeling and/or contact the following:

545.1 Child Nutrition Labeling Program Operations Office
 USDA, AMS, FV, PPB Stop 0247, Room 0710-S
 1400 Independence Ave., SW Washington, DC 20250
 Email: CNLabeling@usda.gov
 Phone Number: 202-720-9939
 Fax Number: 202-690-3824

550 MICROBIAL

551 Contractor shall have documented plan to comply with the latest FSIS *Salmonella* and *Listeria monocytogenes* requirements for ready-to-eat foods. Product tested positive for any pathogen shall not be allowed as rework or delivery to USDA.

600 HEATING INSTRUCTIONS

610 Heating instructions for the end-user shall be provided in the contractor's technical proposal and shall be included on the immediate container and/or in the shipping container (e.g. flyer, included on the package label, etc.).

700 PREPARATION FOR DELIVERY

710 The shipping containers shall be in compliance with the National Motor

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Freight Classification, or the Uniform Freight Classification, as applicable.

720 PACKAGING AND PACKING

721 Packaging – All products shall be vacuum packaged or packed in a sealed (tamper proof) immediate package.

722 Packing^{1/} – Eight (8) 5-pound immediate containers (packages) for Material Number 110730 or twenty (20) 2-pound immediate containers (packages) for Material Number 110980 shall be packed in a 40-pound (net weight) shipping container.

730 LABELING

731 Both 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 required information listed below.

732 Immediate Container Labels – Immediate container labels for the bulk packaged item shall contain the following information:

732.1 A "Best-If-Used-By" date of 365 days.

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

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

733.4 The heating instructions shall be included in/on the shipping container and/or on the immediate container.

733.5 Ingredient declaration (including single ingredient products).

734 Immediate Container Labels – Immediate container labels for the 2-pound packaged item shall contain the following information:

734.1 Product name.

734.2 Manufacturer name and address.

734.3 Ingredient declaration.

734.4 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: Contains _____.


^{1/} The contracting officer shall designate the packaging orientation permitted for each solicitation.

- 734.5 A traceability code that includes information regarding production establishment, production date and production lot.
- 734.6 Nutrition Facts panel based on actual nutritional analysis of the product.
- 734.7 Heating Instructions.
- 734.8 Safe handling instructions.
- 734.9 A “Best-if-Used-By” date.
- 734.10 Labels shall be contractor’s own retail (i.e. commercially available, off-the-shelf) labels. Immediate package labels shall include two colors other than black and white (exclusive of package color). Distributor’s labels are not permitted.
- 735 Shipping Container Labels – Shipping container labels shall contain the following information:
- 735.1 USDA shield at least 2 inches high and appearing on the top of the container or on the principal display panel.



- 735.2 Applicable purchase order number.
- 735.3 A traceability code that is traced back to establishment number, production lot, and date.
- 735.4 A nutrition facts panel based on actual nutritional analysis of the product.
- 735.5 Material number - 110730 for the bulk packed 5-pound immediate containers (packages), and 11098 for the 2-pound immediate containers (packages).
- 735.6 Product Name - Fully Cooked Pulled Pork, Frozen
- 735.7 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 _____.
- 735.8 Ingredient declaration.
- 735.9 The CN label information for Material Number 110730.

740 CLOSURE

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 Date Revised: 08/01/22

741 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.

750 PALLETIZED UNIT LOADS

751 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.

800 DELIVERY UNIT

810 Each delivery unit shall consist of 1,000 cases and 40,000 pounds.

900 DELIVERED PRODUCT

910 SIZE AND STYLE OF CONTAINER

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

920 TEMPERATURE

921 All products shall not exceed 0°F at the time of shipment and delivery.

930 SEALING

931 Sealing - 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) F 1157-04 and/or the [International Organization for Standards \(ISO\) 17712-2013](#) as required under the Master Solicitation. Seals shall be $\geq \frac{1}{8}$ th-inch diameter cable, high-security bolt, or equivalent.

1000 PRODUCT ASSURANCE

1010 WARRANTY AND COMPLAINT RESOLUTION

1011 Warranty – The contractor shall guarantee that the product complies with all contractual requirements required under the Master Solicitation and Supplement.

1012 Complaint Resolution – The contractor's technical proposal shall 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).

1020 AMS MONITORING AND PRODUCTION ASSESSMENT

1021 The contractor may request to use either AMS's QAD Grading-based Monitoring and Certification service or QAD Audit-based Verification service, for assessing contract compliance of the finished product.

1022 If the contractor uses the AMS QAD Grading-based Monitoring and Certification service, it shall be implemented in accordance with Section 710, 720, 730 and 740 of Supplement 404.

1023 The contractor's technical proposal shall specify that the AMS QAD Audit-based Verification service option will be used.

1024 Product Standard Inspection – Contractor shall submit 5 product samples to FSTB prior to contract production. Samples shall be submitted to:

USDA AMS LP FSTB
Room 2624 South Building
1400 Independence Avenue, SW
Washington DC 20250-3700

1025 If approved, product samples shall be used as the product standard for subsequent review evaluations.

1026 AMS may request contractor to submit production samples throughout the contract. Contractors should anticipate submitting up to 5 samples per lot of production.

1027 Submitted samples will be inspected against the approved first product sample and with the provisions of this FPPS for appearance, odor, flavor, and texture.

1030 NON-CONFORMING PRODUCT

1031 The contractor shall include a plan and supporting documentation to assure that non-conforming product 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).

1032 The Contractor shall be deemed ineligible to supply to USDA purchase programs (while under contract) should one of the following circumstances arise:

1032.1 The Contractor is subject to a Class I recall for Fully Cooked Pulled Pork.

1032.2 The Contractor's supplier for any ingredient is subject to a Class I recall for that ingredient.

- 1032.3 The Contractor shall be ineligible until it:
 - 1032.3.1 Submits a written corrective action to the SSD.
 - 1032.3.2 SSD approves the written corrective action.
 - 1032.3.3 The Quality Assessment Division verifies implementation of the written corrective action through an onsite audit.

1040 CONTRACTOR CHECKLOADING

- 1041 Under both the QAD Grading-based Monitoring and Certification option and the QAD Audit-based Verification service option, the Contractor shall 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:
 - 1041.1 Purchase Order Number/Purchase Order Line Item Number;
 - 1041.2 Sales Order Number/Sales Order Line Item Number;
 - 1041.3 Destination of shipment;
 - 1041.4 Name of Product and applicable Material Number;
 - 1041.5 Shipping Date;
 - 1041.6 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;
 - 1041.7 Count of shipping containers and total projected net weight in each production lot;
 - 1041.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable;
 - 1041.9 Contractor certification that product conforms with the applicable specification ([FPPS-PP-2022](#));
 - 1041.10 Count and projected net weight verified and;
 - 1041.11 Signature of company official responsible for checkloading.



APPROVED

Agricultural Marketing Service (AMS)
 Livestock and Poultry (LP) Program
 Standards and Specification Division (SSD)
 Room 2628-S, STOP 0258
 Phone: (202) 690-3148

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

Supersedes: FPPS-AHW-2020 November 2020 –
 Changes from previous requirements in [blue](#)

Effective: [March 2021](#)

100 GENERAL

101 This document is for use by the Department of Agriculture (USDA), AMS, LP 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 North American Meat Institute (NAMI) *Recommended Animal Handling Guidelines & Audit Guide: A Systematic Approach to Animal Welfare*.

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 4: Transportation Audit Guidelines, 7 Core Criteria and Chapter 5: Auditing Animal Handling and Stunning, 7 Core Criteria, of the NAMI *Recommended Animal Handling Guidelines & Audit Guide: A Systematic Approach to Animal Welfare*, found at the following web site address:

231.1 http://animalhandling.org/producers/guidelines_audits

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 REGULATORY OVERSIGHT

241 For all species, animals/carcasses that are inspected and passed by the Food Safety Inspection Service (FSIS) are eligible for AMS purchase programs.

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 17065 Program**.

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

310 **AUDIT FORMAT**

311 Audits will be conducted utilizing the following format:

312 **TRANSPORTATION SEGMENT (CHAPTER 4: NAMI Recommended Animal Handling Guidelines & Audit Guide: A Systematic Approach to Animal Welfare).**

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 5: NAMI Recommended Animal Handling Guidelines & Audit Guide: A Systematic Approach to Animal Welfare).**

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.

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 Standards and Specification (SS) 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.

^{1/}Religious harvest (Kosher and Halal) shall be exempt from the AMS auditing of Core Criteria 6: Effective Stunning.

- 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 SS 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.
- 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 SS 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 SS DIVISION**
- 401 The SS Division can declare an organization's Animal Handling and Welfare Program out of compliance at any time.
- 402 The organization shall immediately notify the SS Division when any animal handling and welfare official enforcement action is issued by FSIS.

Cover Page:

Company Name

Company Address

Contact Person, including title, phone number, including emergency contact information, e-mail address (shall be authorized to represent the company).

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

Table of Contents (all pages and attachments shall be number and identified – all attachments shall be identified and referenced in the Technical Proposal).

The technical proposal should document a quality control program that includes procedures, records, forms, pictures, etc., which demonstrates conformance with the following checklist of requirements:

- 100 ITEM DESCRIPTION
- 200 CHECKLIST OF REQUIREMENTS
- 300 MATERIALS
- 320 MEAT COMPONENT
- 321 Domestic Origin of Meat Component
- 322 Harvest (Slaughter)
- 322.1 Humane Handling
- 322.2 Non-Ambulatory Cattle
- 322.3 Spinal Cord Removal
- 323.1 Traceability
- 330 NON-MEAT COMPONENTS
- 390 PACKING
- 400 PROCESSING
- 420 LABELING
- 430 PALLETIZED UNIT LOADS
- 440 DELIVERY UNIT

Approved by  DBJ

Date Issued: 06/10/12

Date Revised: [08/01/22](#)

- 450 DELIVERED PRODUCT
- 460 SIZE AND STYLE OF CONTAINER
- 470 TEMPERATURE
- 480 SEALING
- 500 PRODUCT ASSURANCE
- 510 WARRANTY AND COMPLAINT RESOLUTION
- 511 Warranty
- 512 Complaint Resolution
- 600 NON-CONFORMING PRODUCT
- 700 AMS MONITORING AND PRODUCTION ASSESSMENT
- 800 CONTRACTOR CHECKLOADING

Attachments or Appendixes - Please attach all referenced documents with the applicable document name and reference number.

**UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
LIVESTOCK and POULTRY PROGRAM**

**CERTIFICATE OF CONFORMANCE FOR
THE PROCUREMENT OF COOKED BEEF AND
PORK PRODUCTS, FROZEN**

CERTIFICATE OF CONFORMANCE

I certify the following:

- (1) On [delivery date(s)], [Contractor's name] furnished the (insert the appropriate commodity description) called for by Purchase Order Number via [Carrier] under Sales Order Number/Item number(s): _____.
- (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 as approved by the AMS, LP Program, Standards and Specification Division.
- (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 AMS Master Solicitation Section.

Date: _____

Signature: _____

(Signed by an officer or representative authorized to sign offers)

Title: _____

Approved by  DBJ

Date Issued: 06/10/12

Date Revised: 08/01/22