

**SUPPLEMENT 704 TO
THE AMS MASTER
SOLICITATION PURCHASE
OF CANNED MEAT 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 704 March 2020 – Changes
from previous requirements in [blue](#)

Effective: [August 2022](#)

100 OVERVIEW

110 This document provides additional program requirements for the purchase of Canned Meat by the Department of Agriculture (USDA), including the applicable Federal Purchase Program Specification (FPPS) (**Exhibit A, A1, A2, and A3**).

200 INSTRUCTIONS TO POTENTIAL SUPPLIERS

210 The canned meat 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 a technical proposal is not binding on USDA. Additional procurement requirements shall be described in the AMS Master Solicitation for Commodity Procurements – Domestic Programs (MSCP-D) and 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

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 600), 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 AMS CONTRACT COMPLIANCE

610 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.

620 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.

630 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

640 Option A: QAD Grading-Based Monitoring and Certification

- 640.1 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. Beef and pork raw materials will be subjected to QAD audit-based verification and the beef and pork raw material supplier is required to submit a technical proposal.
- 640.2 Pre-Production Onsite Plant Survey
 - 640.2.1 QAD shall contact the contractor to set-up a pre-production plant survey and discuss production and certification requirements.
- 640.3 Post-Award Monitoring and Certification
 - 640.3.1 The USDA grader shall be present at all times during production and processing of the commodity food.
 - 640.3.2 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.
 - 640.3.3 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.
 - 640.3.4 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.
- 650 Option B: Audit-Based Verification
 - 650.1 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 1000 Technical Proposal Requirements) and the applicable FPPS.
 - 650.1.1 Interested contractors may submit sample(s) and a 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.
 - 650.1.2 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.
 - 650.2 Pre-Award Onsite Capability Assessment Audit
 - 650.2.1 QAD shall conduct an onsite capability assessment that shall consist of reviewing:

- 650.2.2 Food Defense Requirements – Refer to Section 400 of this Supplement.
- 650.2.3 production of the commodity that complies with the applicable FPPS and approved technical proposal.
- 650.2.4 records related to purchasing, receiving, production, quality control, inventory, shipping, and,
- 650.2.5 interviews with management and production personnel.
- 650.2.6 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.
- 650.2.7 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.
- 650.2.8 Bids that are determined to be non-responsive bids, CP shall notify the contractor(s) directly.
- 650.3 Post-Award Assessment Audit
- 650.3.1 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.
- 650.3.2 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.
- 650.4 Post-Award Actions
- 650.4.1 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.

- 650.4.2 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.
- 650.4.3 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.

700 CERTIFICATE OF CONFORMANCE

- 710 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)**.

800 PRODUCT SAMPLE FOR OPTION B

- 810 Potential contractors, that choose to operate under Option B, shall submit samples that are produced in accordance with their submitted technical proposal.
- 820 Contractor shall submit two cans, along with a legible product label which illustrates the ingredient statement, Nutrition Facts and allergen declaration (if applicable).

900 CONTRACTOR CHECKLOADING

- 910 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:
- 910.1 Purchase Order Number,
 - 910.2 Sales Order and Sales Order Item Number,
 - 910.3 Name of product,
 - 910.4 Shipping Date,
 - 910.5 Production lot number(s) and date each lot was produced,
 - 910.6 Count of shipping containers and total projected net weight in each production lot,
 - 910.7 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable
 - 910.8 Contractor certification that product conforms with the FPPS,
 - 910.9 Count and projected net weight verified, and

910.10 Signature of company official responsible for checkloading.

1000 TECHNICAL PROPOSAL REQUIREMENTS FOR OPTION B

1010 Under Option B, the supplier(s) and contractor will submit a Technical Proposal that meets the following Requirements:

1010.1 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)

1010.2 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)

1010.3 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)

1010.4 The technical proposal shall follow the format as shown in **Exhibit C for meat products**. Technical proposals should be brief and concise.

1010.5 The technical proposal shall be preceded by the following, as required by the template:

1010.5.1 Table of Contents listing the major areas as they appear in the technical proposal; and

1010.5.2 List of attachments, forms provided with the technical proposal, if appropriate with the applicable document name and reference number.

1020 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.

1030 INSTRUCTIONS FOR SUBMISSION OF TECHNICAL PROPOSAL

1030.1 The following procedures establish the acceptable minimum requirements for the format and content of the technical proposal:

1030.1.1 The Government has provided a technical proposal format which is to be used in preparing the technical proposal (see **Exhibit C and C1**). 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

Approved by:  DBJ

Date Issued: 06/10/12

Date Revised: 08/01/22

separate document as well.

1030.1.2 The technical proposal shall be submitted by an authorized agent of the company.

1030.1.3 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.

1040 Technical Proposal Revisions

1040.1 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:

1040.2 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).

1040.3 Changes from the original technical proposal shall be **highlighted** and deletions in ~~strikeouts~~.

1100 EXHIBITS



APPROVED

**FEDERAL PURCHASE
PROGRAM SPECIFICATION
(FPPS) FOR
CANNED/POUCHED BEEF
WITH JUICES AND
CANNED/POUCHED PORK
WITH JUICES**

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 for Canned/Pouched Beef with Juices and
Canned/Pouched Pork with Juices October 2019 – changes from
previous requirements in [blue](#)

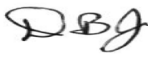
Effective: August 2022

100 ITEM DESCRIPTION

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

200 CHECKLIST OF REQUIREMENTS

- 210 Canned/Pouched meat items shall be produced in accordance with Food Safety Inspection Service (FSIS) regulations. The contractor's technical proposal, submitted to the FSTB, shall adhere to the following AMS 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.

Approved By:  DBJ
Date Issued: 04/01/09
Date Revised: [08/01/22](#)

300 MATERIALS

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

320 MEAT COMPONENT

321 Beef or pork shall be the only meat component allowed.

322 Domestic Origin – All beef and pork shall originate from U.S. produced livestock as described in the AMS Master Solicitation for Commodity Procurements – Domestic Programs (MSCP-D) and Supplement.

323 Harvesting – Boneless meat shall be derived from livestock harvested at facilities that comply with the following harvest requirements.

323.1 Humane Handling – Livestock shall be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.

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

323.3 Spinal Cord Removal – All spinal cord tissue shall be removed. For cattle, all spinal cord tissue shall be removed during the harvesting process.

324 Boneless Meat – Boneless meat shall comply with the following requirements:

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

324.2 Handling – All boneless meat shall be maintained in excellent condition. The contractor's technical proposal shall include detailed time and temperature controls necessary to maintain excellent condition of the boneless meat. Frozen boneless meat may be used provided it is processed into the final product within 90 days from the date of pack.

324.3 Pathogen Testing - Production lots of boneless meat associated with positive pathogen test results shall not be allowed.

324.4 Objectionable Materials – The following objectionable materials shall be excluded:

324.4.1 Beef - Major lymph glands (*prefemoral, popliteal, and prescapular*), thymus gland, sciatic (*ischiatric*) nerve, internal fat (kidney, pelvic, and heart fat). All bone, cartilage, shoulder tendon, elbow tendon, silver skin, *sacrociatic* ligament, opaque *periosteum*, *serous* membrane (*peritoneum*), tendinous ends

Approved by:  DBJ

Date Issued: 04/01/09

Date Revised: 08/01/22

of shanks, *gracilis* membrane, *patellar* ligament (associated with the *stifle* joint), *achilles* tendon, back strap and *abdominal tunic*.

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

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

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

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

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

330 NON MEAT COMPONENT

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

400 PROCESSING

410 PLATE AND BLADE SIZE

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

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

420 METAL DETECTION

421 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 fat and sodium content and the serving size (“referenced amounts customarily consumed” (racc)) shall be stated on the nutrition facts panel on each can/pouch label according to FSIS regulations.

520 FAT CONTENT

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

521.1 $(\text{Total Fat} \div \text{Serving Size (racc)}) \times 100$.

521.2 Example: 4 g of Fat \div 56 g = 0.71 X 100 = 7.1 g of fat / 100 g.

530 SODIUM CONTENT

531 Sodium content shall not exceed 275 mg / 100 g basis

531.1 $(\text{Declared Sodium Level (mg)} \times 100 \div \text{Declared Serving Size (grams - racc)}) \leq 275$.

600 PREPARATION FOR DELIVERY**610 PACKAGING AND PACKING**

611 Packaging^{1/}– Individual cans/pouches shall have a net weight of 24 ounces.

612 Packing – Twenty-four cans/pouches shall be unitized to a net weight of 36 pounds. All cans/pouches shall be unitized by packing into new fiberboard shipping containers, placing on fiberboard trays with plastic shrink wrap or plastic shrink wrap only. Only one size and style of unitized containers may be offered in an individual shipping unit.

620 LABELING^{2/}

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

622 Immediate Container Labels – Immediate container labels shall contain the following information:

622.1 Product name.

622.2 Manufacturer name and address.

622.3 Ingredient declaration.

^{1/}The contracting officer shall designate the packaging format (cans or pouches) permitted for each solicitation.

^{2/}Commercial labeling (Brand “X”) of immediate and shipping containers is permissible.

Approved by:  DBJ

Date Issued: 04/01/09

Date Revised: 08/01/22

- 622.4 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 _____.
- 622.5 A traceability code that includes information regarding production establishment, production date and production lot.
- 622.6 Nutrition Facts panel.
- 622.7 Labels must be contractor's own retail (i.e. commercially available, off-the-shelf) label. Products offered in consumer and individual serving sizes shall include 2 colors other than black and white (exclusive of package color). Distributor's labels shall not be used.
- 623 Shipping Containers – Shipping containers shall include the following information:
 - 623.1 USDA shield at least 2 inches high and appearing on the top of the container or on the principle display panel.



- 623.2 Applicable purchase order number.
- 623.3 A traceability code that is traceable to the establishment number, production lot and date.
- 623.4 Nutrition facts panel based on actual nutritional analysis of the product.
- 623.5 The appropriate product name and material number listed in the table below for each of the items.

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

623.6 Ingredient declaration.

623.7 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 _____.

630 PALLETIZED UNIT LOADS

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

632 Pallet loads shall be stacked in a manner that minimizes the overhang of the shipping containers over the edges of the pallets and exposes each shipping container's principle display panel to facilitate product identification and certification examinations.

700 DELIVERY UNIT

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

800 DELIVERED PRODUCT

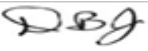
810 SIZE AND STYLE OF CONTAINERS

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

820 SEALING

821 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.

900 PRODUCT ASSURANCE

Approved by:  DBJ
Date Issued: 04/01/09
Date Revised: 08/01/22

910 WARRANTY AND COMPLAINT RESOLUTION

911 Warranty – The contractor shall guarantee that the product complies with all specification requirements, technical proposal declarations, and provisions required under the Master Solicitation and Supplement.

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

920 NON-CONFORMING PRODUCT

921 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).

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

922.1 Contractor is subject to a Class I recall for Canned-Pouched Beef or Pork with Juices.

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

922.3 Contractor shall be ineligible until it:

922.31 Submits a written corrective action to the FSTB;

922.32 The FSTB approves the written corrective action;

922.33 And the Quality Assessment Division verifies implementation of the written corrective action through an onsite audit.

930 CONTRACTOR CHECKLOADING

930.1 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:

930.1.1 Purchase Order Number/Purchase Order Line Item Number;

Approved by:  DBJ

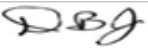
Date Issued: 04/01/09

Date Revised: 08/01/22

- 930.1.2 Sales Order Number/Sales Order Line Item Number;
- 930.1.3 Destination of shipment;
- 930.1.4 Name of Product and applicable Material Number;
- 930.1.5 Shipping Date;
- 930.1.6 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;
- 930.1.7 Count of shipping containers and total projected net weight in each production lot;
- 930.1.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable;
- 930.1.9 Contractor certification that product conforms with the applicable specification ([FPPS-CBP-2022](#));
- 930.1.10 Count and projected net weight verified and;
- 930.1.11 Signature of company official responsible for checkloading.

940 AMS MONITORING AND PRODUCTION ASSESSMENT

- 941 The contractor has the option for using an AMS audit-based system or an AMS monitoring and production assessment system.
- 942 If the contractor uses the AMS monitoring and production assessment system, it shall be implemented in accordance with Sections 460 and 470 of Supplement 704.
- 943 The contractor's technical proposal shall identify the AMS oversight option employed.
- 944 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
- 944 If approved, product samples shall be used as the product standard for subsequent review evaluations.
- 945 AMS may request contractor to submit production samples throughout the

Approved by:  DBJ
Date Issued: 04/01/09
Date Revised: [08/01/22](#)

contract. Contractors should anticipate submitting up to 5 samples per lot of production.

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

947 In addition, AMS officials will select 20 samples at random during each facility audit and examine them as above. Failure to conform to the performance requirements or any appearance or palatability failure shall be cause for rejection of the lot.

948 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.

949 If the contractor uses the AMS QAD Grading-based Monitoring and Certification service, it shall be implemented in accordance with Supplement 704.

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



APPROVED

**FEDERAL PURCHASE
PROGRAM SPECIFICATION
(FPPS) FOR
CANNED/POUCHED
BEEF STEW**

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 for Canned/Pouched Beef Stew
October 2019 – changes from previous requirements in [blue](#)

Effective: August 2022

100 ITEM DESCRIPTION

110 Canned/Pouched Beef Stew – This item shall contain discernible chunks of beef, carrots and potatoes in gravy. One additional vegetable is permitted. The product shall have a golden brown to brown, moderately thick, glossy gravy. The beef chunks shall be moist and tender. The vegetables shall be slightly soft to slightly firm. The odor, flavor, appearance shall be typical of beef stew in a beef flavored gravy.

120 Fat/Sodium - Fat shall not exceed 5 g per 100 g basis. Sodium level will not exceed 325 mg per 100 g basis.

130 Packaging/Packing - Individual cans/pouches of beef stew shall have a net weight of 24 ounces. Twenty-four cans/pouches shall be unitized to a net weight of 36 pounds.

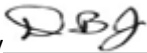
200 CHECKLIST OF REQUIREMENTS

210 Beef stew shall be produced in accordance with Food Safety Inspection Service (FSIS) regulations. The contractor's technical proposal, submitted to the FSTB shall adhere to the following AMS 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.

300 MATERIALS

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

320 MEAT COMPONENT

Approved by  DBJ
Date Issued: 04/01/09
Date Revised: [08/01/22](#)

- 321 Whole muscle beef shall be the only meat component allowed and shall be processed so that all beef pieces shall measure at least one-half inch (½-in), in the finished product.
- 322 Domestic Origin of Meat Component – Beef shall originate from U.S. produced livestock as described in AMS Master Solicitation for Commodity Procurements – Domestic Programs (MSCP-D) and Supplement.
- 323 Harvesting – Cattle shall be harvested in facilities that comply with the following requirements:
- 323.1 Humane Handling – All cattle destined to provide meat for this FPPS shall be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.
- 323.2 Spinal Cord Removal – All spinal cord material shall be removed during the harvesting process.
- 324 Boneless Beef – Boneless beef shall comply with the following requirements:
- 324.1 Traceability – Contractors are responsible for providing sufficient product traceability and shall have records to verify the source of raw materials used in each production lot.
- 324.2 Handling – All boneless beef shall be maintained in excellent condition. The contractor’s technical proposal shall include detailed time and temperature controls necessary to maintain excellent condition of the boneless beef. Frozen boneless beef may be used provided it is processed into the final product within 90 days from the date of pack.
- 324.3 Pathogen Testing - Production lots of boneless beef associated with positive pathogen test results shall not be allowed.
- 324.5 Objectionable Materials - The following objectionable materials shall be excluded:
- 324.5.1 Major lymph glands (*prefemoral, popliteal, and prescapular*), thymus gland, sciatic (*ischiatric*) nerve, internal fat (kidney, pelvic, and heart fat). All bone, cartilage, shoulder tendon, elbow tendon, silver skin, *sacrociatic* ligament, opaque *periosteum*, *serous* membrane (*peritoneum*), tendinous ends of shanks, *gracilis* membrane, *patellar* ligament (associated with the *stifle* joint), *achilles* tendon, back strap and *abdominal tunic*.
- 325 Mechanically Separated – Boneless beef shall comply with the following:
- 325.1 Meat that is mechanically separated from bone with automatic deboning systems or advanced meat (lean) recovery (AMR) systems is not allowed.

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

326 Fine ground beef or meatball/beef patty style beef is not allowed.

330 VEGETABLE COMPONENT

331 Carrots and potatoes shall be the primary vegetables as listed on the ingredient statement. One additional vegetable is permitted. All vegetable pieces shall measure at least one-half inch (½-in), in the finished product.

332 All vegetables and other significant ingredients (more than one percent) shall be derived from U.S. produced products.

333 Vegetables shall make up at least 25 percent of the net weight of the finished product as verified through drained weight of pieces of the specified size using a ½ inch sieve.

334 The potato component shall be at least 15 percent of the net weight of the finished product, and the carrot component shall be at least 10 percent by weight of the finished product as determined by the drained weight of pieces of the specified size using a ½ inch sieve.

340 OTHER INGREDIENT COMPONENTS

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

342 Monosodium Glutamate (MSG) – MSG is not allowed.

350 METAL DETECTION

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

400 FINISHED PRODUCT LIMITATIONS

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

420 FAT CONTENT

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

421.1 Percent fat = (Total fat ÷ Serving Size) x 100

430 SODIUM CONTENT

431 Sodium level shall not exceed 325 mg per 100 g basis.

500 PREPARATION FOR DELIVERY

510 PACKAGING AND PACKING

511 Packaging^{1/} – Individual cans/pouches shall have a net weight of 24 ounces.

512 Packing – Twenty-four cans/pouches shall be unitized to a net weight of 36 pounds. All cans/pouches shall be unitized by packing into new fiberboard shipping containers, placing on fiberboard trays with plastic shrink wrap or plastic shrink wrap only. Only one size and style of unitized containers may be offered in an individual shipping unit.

520 LABELING^{2/}

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

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

522.1 Product name.

522.2 Manufacturer name and address.

522.3 Ingredient declaration.

522.4 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 _____.

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

^{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.

- 522.6 A nutrition facts panel based on actual nutritional analysis of the product.
- 522.7 Labels must be contractor's own retail (i.e. commercially available, off-the-shelf) label. Products offered in consumer and individual serving sizes shall include 2 colors other than black and white (exclusive of package color). Distributor's labels shall not be used.
- 523 Shipping Containers – Shipping containers shall include the following information:
- 523.1 USDA shield at least 2 inches high and appearing on the top of the container or on the principal display panel.



- 523.2 Applicable purchase order number.
- 523.3 A traceability code that is traceable to the establishment number, production lot and date.
- 523.4 Nutrition facts panel based on actual nutritional analysis of the product.
- 523.5 The product name – Canned Beef Stew or Pouched Beef Stew.
- 523.6 Material number – 100526.
- 523.7 Ingredient declaration.
- 523.8 An allergen statement in a format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; e.g. Allergen: This product contains _____.

530 PALLETIZED UNIT LOADS

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

600 DELIVERY UNIT

610 Each delivery unit shall consist of 1,000 shipping containers of 24-ounce cans/pouches with a net weight of 36,000 pounds.

700 DELIVERED PRODUCT**710 SIZE AND STYLE OF CONTAINERS**

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

720 SEALING

721 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.

800 PRODUCT ASSURANCE**810 WARRANTY AND COMPLAINT RESOLUTION**

811 Warranty – The contractor shall guarantee that the product complies with all specification requirements, technical proposal declarations, and provisions required under the Master Solicitation and Supplement.

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

820 NON CONFORMING PRODUCT

821 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).

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

822.1 Contractor is subject to a Class I recall for Beef Stew

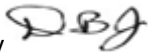
- 822.2 Contractor's supplier for any ingredient is subject to a Class I recall for that ingredient.
- 822.3 Contractor shall be ineligible until it:
 - 822.31 Submits a written corrective action to the FSTB;
 - 822.32 The FSTB approves the written corrective action;
 - 822.33 And the Quality Assessment Division verifies implementation of the written corrective action through an onsite audit.

900 CONTRACTOR CHECKLOADING

- 910 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:
 - 910.1 Purchase Order Number/Purchase Order Line Item Number;
 - 910.2 Sales Order Number/Sales Order Line Item Number;
 - 910.3 Destination of shipment;
 - 910.4 Name of Product and applicable Material Number;
 - 910.5 Shipping Date;
 - 910.6 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;
 - 910.7 Count of shipping containers and total projected net weight in each production lot;
 - 910.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable;
 - 910.9 Contractor certification that product conforms with the applicable specification ([FPPS-BS-2022](#));
 - 910.10 Count and projected net weight verified and;
 - 910.11 Signature of company official responsible for checkloading

920 AMS MONITORING AND PRODUCTION ASSESSMENT

- 921 Product Standard Inspection – Contractor shall submit 5 product samples to

Approved by  DBJ
Date Issued: 04/01/09
Date Revised: [08/01/22](#)

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

- 922 If approved, product samples shall be used as the product standard for subsequent review evaluations.
- 923 AMS may request contractor to submit production samples throughout the contract. Contractors should anticipate submitting up to 5 samples per lot of production.
- 924 Submitted samples will be inspected against the approved first product sample and with the provisions of this FPPS for appearance, odor, flavor, and texture.
- 925 In addition, AMS officials will select 20 samples at random during each facility audit and examine them as above. Failure to conform to the performance requirements or any appearance or palatability failure shall be cause for rejection of the lot
- 926 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.
- 927 If the contractor uses the AMS QAD Grading-based Monitoring and Certification service, it shall be implemented in accordance with Supplement 704.
- 928 The contractor's technical proposal shall specify that the AMS QAD Audit-based Verification service option will be used.



APPROVED

**FEDERAL PURCHASE
PROGRAM SPECIFICATION
(FPPS) FOR
CANNED/POUCHED CHILI
WITH BEANS**

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 for Canned/Pouched Chili with Beans
October 2019 – changes from previous requirements in [blue](#)

Effective: August 2022

100 ITEM DESCRIPTION

- 110 Chili with Beans – This item consists of 25 percent beef with a mild chili flavored sauce with beans.
- 120 Fat/Sodium - Fat shall not exceed 6 g per 100 g basis. Sodium shall not exceed 305 mg per 100 g basis.
- 130 Protein – Protein shall be 6 g per 100 g basis.
- 140 Cans/Pouches/Cases - Individual cans/pouches of chili shall have a net weight of 15 ounces. A case shall consist of 12 individual 15-ounce cans/pouches.

200 CHECKLIST OF REQUIREMENTS

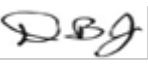
- 210 Canned/Pouched Chili with Beans shall be produced in accordance with Food Safety Inspection Service (FSIS) regulations. Contractor's technical proposal shall be submitted to the FSTB and shall adhere to the following AMS Checklist of Requirements. A technical proposal is not required to be submitted when the contractor is operating under the QAD Grading-based Monitoring and Certification service option.

300 MATERIALS

- 310 Contractor's technical proposal shall include procedures to address conformance with the following requirements:

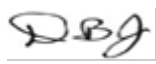
320 MEAT COMPONENT

- 321 Beef shall be the only meat component.
- 322 Domestic Origin of Meat Component – Beef shall originate from U.S.

Approved by  DBJ
Date Issued: 06/11/19
Date Revised: [08/01/22](#)

produced livestock as described in the AMS Master Solicitation for Commodity Procurements – Domestic Programs (MSCP-D) and Supplement.

- 323 Harvesting – Cattle shall be harvested in facilities that comply with the following requirements:
- 323.1 Humane Handling – All cattle destined to provide meat for this FPPS shall be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.
- 323.2 Spinal Cord Removal – All spinal cord material shall be removed during harvesting.
- 324 Boneless Beef – Boneless beef shall comply with the following requirements:
- 324.1 Traceability – Contractor shall provide product traceability information and shall have records verifying the source of raw materials used in each production lot.
- 324.2 Handling – All boneless beef shall be maintained in excellent condition. Contractor's technical proposal shall include detailed time and temperature controls necessary to maintain excellent condition of the boneless beef. Frozen boneless beef may be used if processed into the final product within 90 days from the date of pack.
- 324.3 Pathogen Testing - Production lots of boneless beef found positive for pathogens shall be excluded.
- 324.4 Objectionable Materials - The following objectionable materials shall be excluded:
- 324.4.1 Major lymph glands (*prefemoral, popliteal, and prescapular*), thymus gland, sciatic (*ischiatric*) nerve, internal fat (kidney, pelvic, and heart fat). All bone, cartilage, shoulder tendon, elbow tendon, silver skin, *sacrosciatic* ligament, opaque *periosteum*, *serous* membrane (*peritoneum*), tendinous ends of shanks, *gracilis* membrane, *patellar* ligament (associated with the *stifle* joint), *Achilles* tendon, back strap and abdominal tunic.
- 324.5 Mechanically Separated – Boneless beef shall comply with the following:
- 324.6 Beef that is mechanically separated from bone with automatic deboning systems or advanced meat (lean) recovery (AMR) systems shall be excluded.

Approved by  DBJ
Date Issued: 06/11/19
Date Revised: 08/01/22

330 NON-MEAT COMPONENT

331 Domestic Origin – Significant ingredients (those that constitute more than 1 percent of the product) shall come from U.S.-produced products.

332 Flavoring and Sauce – Seasonings and ingredients used for flavoring and sauce shall be like those used for commercially marketed mild-flavored chili products.

333 Beans – Pinto beans, kidney beans, red beans, and/or pink beans shall be used in any combination.

334 Beans shall be U.S. No. 1 Grade.

335 Monosodium Glutamate (MSG) shall be excluded.

400 PROCESSING**410 GRINDING**

411 Fresh chilled or fresh frozen boneless beef shall be finely ground to no larger than $\frac{3}{16}$ -inch prior to cooking/canning.

420 BONE COLLECTOR / EXTRUDER SYSTEM

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

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. Contractor's technical proposal shall identify and describe the equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective actions.

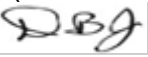
500 FINISHED PRODUCT LIMITATIONS

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

521 FAT CONTENT

521 The fat content, as packaged, shall not exceed 6 grams / 100 grams of finished product. The calculation shall be as follows:

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

Approved by  DBJ

Date Issued: 06/11/19

Date Revised: 08/01/22

521.2 Example: $3 \text{ g Fat} \div 56 \text{ g} = 0.054 \times 100 = 5.4 \text{ g of fat} / 100 \text{ g}$.

530 SODIUM CONTENT

531 Sodium shall not exceed 305 mg per 100 g basis.

600 PREPARATION FOR DELIVERY

610 PACKAGING AND PACKING

611 Packaging^{/1} – Individual cans/pouches shall have a net weight of 15 ounces.

612 Packing – Can/pouches shall be packed 12 to a case and 3,264 cases to a truckload, for a total of 36,720 lbs. per truckload.

620 LABELING^{/2}

621 Shipping containers shall comply with the National Motor Freight Classification, or the Uniform Freight Classification, as applicable. Immediate and shipping containers shall be labeled to include all information required by FSIS regulations, be illustrated in the contractor's technical proposal, and contain the following information:

622 Immediate Containers – Commercially marked can/pouch labels shall contain the following:

622.1 Product name.

622.2 Manufacturer name and address.

622.3 Ingredient declaration.

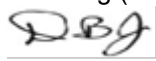
622.4 An allergen statement in a format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; Contains _____.

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

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

^{/1} The contracting officer will designate the packaging format (cans or pouches) permitted for each solicitation.

^{/2} Commercial labeling (Brand "X") of immediate and shipping containers is permissible.

Approved by  DBJ

Date Issued: 06/11/19

Date Revised: 08/01/22

622.7 Labels must be contractor's own retail (i.e., commercially available, off-the-shelf) label. Products offered in consumer and individual serving sizes shall include 2 colors other than black and white (exclusive of the package color). Distributor's labels shall not be used.

623 Shipping Containers – Commercially marked shipping containers shall include the following information:

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



623.2 Applicable purchase order number.

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

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

623.6 The product name – Canned Chili with Beans or Pouched Chili with Beans.

623.7 Material number – 111180.

623.8 Ingredient declaration.

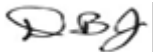
623.9 An allergen statement in a format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; e.g. Allergen: This product contains _____.

630 PALLETIZED UNIT LOADS

631 Product shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic.

632 Pallet loads shall be stacked to minimize overhang of shipping containers and to expose each shipping container's principal display panel.

700 DELIVERY UNIT

Approved by  DBJ
 Date Issued: 06/11/19
 Date Revised: 08/01/22

710 Each delivery unit shall consist of 3,264 shipping containers with a net weight of 36,720 pounds.

800 DELIVERED PRODUCT

810 SIZE AND STYLE OF CONTAINERS

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

820 SEALING

821 Products shall be delivered to AMS-assigned destinations under seal with tamper-proof, serially numbered, high-security seals that meet American Society for Testing and Materials Standard (ASTM) F 1157-04 and/or the [International Organization for Standards \(ISO\) 17712-2013](#) Solicitation. Seals shall be $\geq \frac{1}{8}$ -inch diameter cable, high-security bolt, or equivalent.

900 PRODUCT ASSURANCE

910 WARRANTY AND COMPLAINT RESOLUTION

911 Warranty – Contractor shall guarantee product complies with all FPPS requirements, technical proposal declarations, and provisions of the Master Solicitation and Supplement.

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

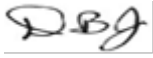
920 NON-CONFORMING PRODUCT

921 Contractor shall include a plan and supporting documentation to assure non-conforming product is not delivered. The plan shall address control and segregation of non-conforming product, removal of USDA markings, and product disposition (e.g., diverted to cooked product or destroyed).

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

922.1 Contractor is subject to a Class I recall for Chili with Beans;

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

Approved by  DBJ
Date Issued: 06/11/19
Date Revised: 08/01/22

922.3 Contractor shall be ineligible until it:

922.31 Submits a written corrective action to the FSTB;

922.32 The FSTB approves the written corrective action;

922.33 And the Quality Assessment Division verifies implementation of the written corrective action through an onsite audit.

930 CONTRACTOR CHECKLOADING

931.1 Under both the QAD Grading-based Monitoring and Certification option and the QAD Audit-based Verification service option, the Contractor shall do checkloading examinations at shipment and issue a certificate accompanying each shipment that includes the following:

931.1.1 Purchase order Number/Purchase Order Line Item Number;

931.1.2 Sales Order Number/Sales Order Line Item Number;

931.1.3 Shipment Destination;

931.1.4 Product Name and applicable Material Number;

931.1.5 Shipping Date;

931.1.6 Production lot number(s) and production date(s) with shipping container and immediate container code(s) and code(s) giving traceability to establishment number, production lot, and date;

931.1.7 Count of shipping containers and total projected net weight in each production lot;

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

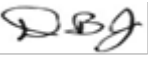
931.1.9 Contractor certification that product conforms with the FPPS;

931.1.10 Count and projected net weight verified and;

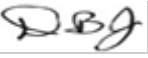
931.1.11 Signature of company official responsible for checkloading.

940 AMS MONITORING AND PRODUCTION ASSESSMENT

941 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.

Approved by  DBJ
Date Issued: 06/11/19
Date Revised: 08/01/22

- 942 If the contractor uses the AMS QAD Grading-based Monitoring and Certification service, it shall be implemented in accordance with Supplement 704
- 943 The contractor's technical proposal shall specify that the AMS QAD Audit-based Verification service option will be used.
- 944 Product Standard Inspection – Contractor shall submit 5 product samples to FSTB prior to contract production. Samples shall be submitted to:
- 945 USDA AMS LP FSTB
Room 0720 South Building
1400 Independence Avenue
SW Washington DC 20250-3700
- 946 If approved, product samples shall be used as the product standard for subsequent review evaluations.
- 947 AMS may request contractor to submit production samples throughout the contract. Contractors should anticipate submitting up to 5 samples per lot of production.
- 948 Submitted samples will be inspected against the approved first product sample and with the provisions of this FPPS for appearance, odor, flavor, and texture.
- 949 In addition, AMS officials will select 20 samples at random during each facility audit and examine them as above. Failure to conform to the performance requirements or any appearance or palatability failure shall be cause for rejection of the lot.

Approved by  DBJ
Date Issued: 06/11/19
Date Revised: 08/01/22



APPROVED

**FEDERAL PURCHASE
PROGRAM SPECIFICATION
(FPPS) FOR
CANNED/POUCHED
CHILI WITHOUT BEANS**

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 for Canned/Pouched Chili without Beans
October 2019 – changes from previous requirements in [blue](#)

Effective: August 2022

100 ITEM DESCRIPTION

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

200 CHECKLIST OF REQUIREMENTS

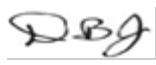
- 210 Canned/Pouched Chili without Beans shall be produced in accordance with Food Safety Inspection Service (FSIS) regulations. The contractor’s technical proposal, submitted to the FSTB, shall adhere to the following AMS Checklist of Requirements. A technical proposal is not required to be submitted when the contractor is operating under the QAD Grading-based Monitoring and Certification service option.

300 MATERIALS

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

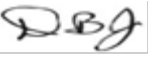
320 MEAT COMPONENT

- 321 Beef shall be the only meat component allowed.

Approved by  DBJ
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- 322 Domestic Origin of Meat Component – Beef shall originate from U.S. produced livestock as described in the AMS Master Solicitation for Commodity Procurements – Domestic Programs (MSCP-D) and Supplement.
- 323 Harvesting – Cattle shall be harvested in facilities that comply with the following requirements:
- 323.1 Humane Handling – All cattle destined to provide meat for this FPPS shall be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.
- 323.2 Spinal Cord Removal – All spinal cord material shall be removed during the harvesting process.
- 324 Boneless Beef – Boneless beef shall comply with the following requirements:
- 324.1 Traceability – Contractors are responsible for providing sufficient product traceability and shall have records to verify the source of raw materials used in each production lot.
- 324.2 Handling – All boneless beef shall be maintained in excellent condition. The contractor’s technical proposal shall include detailed time and temperature controls necessary to maintain excellent condition of the boneless beef. Frozen boneless beef may be used provided it is processed into the final product within 90 days from the date of pack.
- 324.3 Pathogen Testing - Production lots of boneless beef associated with positive pathogen test results shall not be allowed.
- 324.4 Objectionable Materials - The following objectionable materials shall be excluded:
- 324.4.1 Major lymph glands (*prefemoral, popliteal, and prescapular*), thymus gland, sciatic (*ischiatric*) nerve, internal fat (kidney, pelvic, and heart fat). All bone, cartilage, shoulder tendon, elbow tendon, silver skin, *sacrociatic* ligament, opaque *periosteum*, *serous* membrane (*peritoneum*), tendinous ends of shanks, *gracilis* membrane, *patellar* ligament (associated with the *stifle* joint), *achilles* tendon, back strap and *abdominal tunic*.
- 324.5 Mechanically Separated – Boneless beef shall comply with the following:
- 324.5.1 Beef that is mechanically separated from bone with automatic deboning systems or advanced meat (lean) recovery (AMR) systems is not allowed.
- 324.5.2 Finely Textured Beef – Low temperature rendered beef that is processed from fat boneless meat trimmings and is finely textured is not allowed.

330 NON-MEAT COMPONENT

Approved by  DBJ
 Date Issued: 04/01/09
 Date Revised: 08/01/22

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

332 Flavoring and Sauce – Seasonings and ingredients used for flavoring and sauce shall be similar to those normally used for commercially marketed mild-flavored chili products.

333 Monosodium Glutamate (MSG) – MSG is not allowed.

400 PROCESSING

410 GRINDING

411 Fresh chilled or fresh frozen boneless beef shall be finely ground to no larger than $\frac{3}{16}$ -inch grind prior to the cooking/canning process.

420 BONE COLLECTOR / EXTRUDER SYSTEM

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

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

520 FAT CONTENT

521 The fat content, as packaged, shall not exceed 8 grams / 100 grams of finished product. The calculation shall be as follows:

521.1 $(\text{Total Fat} \div \text{Serving Size (racc)}) \times 100$.

521.2 Example: $4 \text{ g of Fat} \div 56 \text{ g} = 0.71 \times 100 = 7.1 \text{ g of fat} / 100 \text{ g}$.

530 SODIUM CONTENT

531 A labeling claim of “Less sodium” is required on both immediate and shipping containers.

600 PREPARATION FOR DELIVERY**610 PACKAGING AND PACKING**

611 Packaging^{1/}— Individual cans/pouches shall have a net weight of 24 ounces.

612 Packing – Twenty-four cans/pouches shall be unitized to a net weight of 36 pounds. All cans/pouches shall be unitized by packing into new fiberboard shipping containers, placing on fiberboard trays with plastic shrink wrap or plastic shrink wrap only. Only one size and style of unitized containers may be offered in an individual shipping unit.

620 LABELING^{2/}

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

622 Immediate Containers – Commercially marked can/pouch labels shall contain the following information:

622.1 Product name.

622.2 Manufacturer name and address.

622.3 Ingredient declaration.

622.4 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 _____.

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

622.6 A claim of "Less sodium".

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

622.8 Labels must be contractor's own retail (i.e. commercially available, off-the-shelf) label. Products offered in consumer and individual serving sizes shall include 2 colors other than black and white (exclusive of package color). Distributor's labels shall not be used.

^{1/}The contracting officer shall designate the packaging format (cans or pouches) permitted for each solicitation.

^{2/}Commercial labeling (Brand "X") of immediate and shipping containers is permissible.

- 623 Shipping Containers – Commercially marked shipping containers shall include the following information:
- 623.1 USDA shield at least 2 inches high and appearing on the top of the container or on the principal display panel.



- 623.2 Applicable purchase order number.
- 623.3 A traceability code that is traceable to the establishment number, production lot and date.
- 623.4 Nutrition facts panel based on actual nutritional analysis of the product.
- 623.5 A labeling claim of "Less sodium".
- 623.6 The product name – Canned Chili without Beans or Pouched Chili without Beans.
- 623.7 Material number – 100138.
- 623.8 Ingredient declaration.
- 623.9 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 _____.

630 PALLETIZED UNIT LOADS

- 631 All product shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic, unless otherwise specified in the solicitation.
- 632 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 product identification and certification examinations.

700 DELIVERY UNIT

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

800 DELIVERED PRODUCT**810 SIZE AND STYLE OF CONTAINERS**

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

820 SEALING

821 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.

900 PRODUCT ASSURANCE**910 WARRANTY AND COMPLAINT RESOLUTION**

911 Warranty – The contractor shall guarantee that the product complies with all specification requirements, technical proposal declarations, and provisions required under the Master Solicitation and Supplement.

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

920 NON-CONFORMING PRODUCT

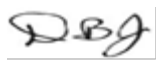
921 The contractor shall include a plan and supporting documentation to assure that non-conforming product is not delivered under USDA contracts. The plan shall address 1) control and segregation of non-conforming product, 2) removal of any USDA markings, and 3) disposition of non-conforming product, including vendor documentation of final disposition (e.g., diverted to cooked product or destroyed).

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

922.1 Contractor is subject to a Class I recall for Chili without beans.

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

922.3 Contractor shall be ineligible until it:

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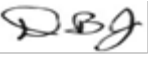
- 922.31 Submits a written corrective action to the FSTB;
- 922.32 The FSTB approves the written corrective action;
- 922.33 And the Quality Assessment Division verifies implementation of the written corrective action through an onsite audit.

930 CONTRACTOR CHECKLOADING

- 931 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:
 - 931.1 Purchase Order Number/Purchase Order Line Item Number;
 - 931.2 Sales Order Number/Sales Order Line Item Number;
 - 931.3 Destination of shipment;
 - 931.4 Name of Product and applicable Material Number;
 - 931.5 Shipping Date;
 - 931.6 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;
 - 931.7 Count of shipping containers and total projected net weight in each production lot;
 - 931.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable;
 - 931.9 Contractor certification that product conforms with the applicable specification ([FPPS-CWB-2022](#));
 - 931.10 Count and projected net weight verified and;
 - 931.11 Signature of company official responsible for checkloading.

940 AMS MONITORING AND PRODUCTION ASSESSMENT

- 941 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.

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 Date Issued: 04/01/09
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- 942 If the contractor uses the AMS QAD Grading-based Monitoring and Certification service, it shall be implemented in accordance with Supplement 704.
- 943 The contractor's technical proposal shall specify that the AMS QAD Audit-based Verification service option will be used.
- 944 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
- 945 If approved, product samples shall be used as the product standard for subsequent review evaluations.
- 946 AMS may request contractor to submit production samples throughout the contract. Contractors should anticipate submitting up to 5 samples per lot of production.
- 947 Submitted samples will be inspected against the approved first product sample and with the provisions of this FPPS for appearance, odor, flavor, and texture.
- 948 In addition, AMS officials will select 20 samples at random during each facility audit and examine them as above. Failure to conform to the performance requirements or any appearance or palatability failure shall be cause for rejection of the lot.



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 Species allowed

322 Domestic Origin

323 Harvest (Slaughter)

323.1 Humane Handling

323.2 Non-Ambulatory Cattle

323.3 Spinal Cord Removal

324 Boneless Meat

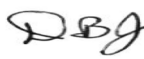
324.1 Traceability

324.2 Handling

324.3 Pathogen Testing

324.4 Objectionable Materials

324.5 Mechanically Separated

Approved by:  DBJ


Date Issued: 06/10/12

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324.6 Composition

- 330 NON-MEAT COMPONENT
- 400 PROCESSING
- 410 PLATE AND BLADE SIZE
- 420 METAL DETECTION
- 500 FINISHED PRODUCT LIMITATIONS
- 520 FAT CONTENT
- 530 SODIUM CONTENT
- 600 PREPARATION FOR DELIVERY
- 610 PACKAGING AND PACKING
- 620 LABELING
 - 621 General
 - 622 Immediate Container
 - 623 Shipping Container
- 630 PALLETIZED UNIT LOADS
- 700 DELIVERY UNIT
- 800 DELIVERED PRODUCT
- 810 SIZE AND STYLE OF CONTAINER
- 820 SEALING
- 900 PRODUCT ASSURANCE
- 910 WARRANTY AND COMPLAINT RESOLUTION
- 920 NON-CONFORMING PRODUCT
- 930 CONTRACTOR CHECKLOADING
- 940 AMS MONITORING AND PRODUCTION ASSESSMENT

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

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100	ITEM DESCRIPTION
300	CHECKLIST OF REQUIREMENTS
320	Domestic Products
400	HARVESTING
410	Harvesting Activities
420	Humane Handling
500	PROCESSING
530	Not more than 90 days prior to first date of delivery period
543	Lot/Sub-Lot Definition
553	Frozen Meat
560	<u>Organoleptic Requirements</u>
570-575	Marination, Cooking Option, Size Reduction, Organoleptic Requirements, Broth or Potable Water
580	Metal Detection
590	Commodity Defects
5000	Filling Cans/Pouches

Approved by:  DBJ

Date Issued: 06/10/12

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5010	Drain Weight
5020	Thermal Processing
5030	Reworked Commodity
5040	X-ray Examination
600	PACKAGING AND PACKING
700	LABELING
800	FINAL EXAMINATION OF PACKAGED AND PACKED COMMODITY
900	PALLETIZED LOADS
1000	SHIPMENT AND DELIVERY
1100	DESTINATION EXAM
1200	PRODUCT ASSURANCE AND COMPLAINT RESOLUTION
1240	AMS MONITORING AND PRODUCTION ASSESSMENT

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 CANNED MEAT PRODUCTS

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 I.E.

Date: _____

Signature: _____

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

Title: _____