



United States  
Department of  
Agriculture

Agricultural  
Marketing  
Service

1400 Independence Avenue, SW  
Washington, DC  
20250

Poultry Programs

August 5, 2005

**Announcement PY-290  
CANNED BONED POULTRY  
DATED August 2004**

***Amendment No. 1***

Announcement PY-290 for Canned Boned Poultry is hereby amended to include the following food security requirements under section I.:

I. Food Security Requirements

Contractor and subcontractor must have a documented and operational food security plan that provides for the security of a plant's production processes and include the storage and transportation of finished product after transportation. The plan shall address the following areas: (1) food security plan management; (2) outside and inside security of the production and storage facilities; (3) slaughter and processing, including all raw material sources; (4) shipping and receiving; (5) storage; (6) water and ice supply; (7) mail handling; (8) personnel security; and (9) controlled access to production and storage areas. Vendors must certify in their Appendix-1 that they have a food security plan. The plan will be made available to USDA certification agents upon request. See Food Safety and Inspection (FSIS) Security Guidelines for Food Processors at the following website: <http://www.fsis.usda.gov/OA/topics/SecurityGuide.pdf> and guidelines for the transportation and distribution of meat, poultry, and egg products are located at the following website: <http://www.fsis.usda.gov/OA/topics/transportguide.htm>.

**EFFECTIVE DATE:** This amendment is effective with offers due by 12 noon, Central Time, August 15, and on all subsequent offers. The words "and Amendment Number 1" must be inserted after "Announcement PY-290" in item 1 of each offer.

All other terms and conditions of Announcement PY-290 remain unchanged.

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Craig A. Morris  
Acting Deputy Administrator

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