

**USDA, AMS,  
Livestock and Seed Program**

**APPROVED**

**ITEM DESCRIPTION AND  
CHECKLIST OF REQUIREMENTS  
(IDCR) FOR  
Beef Special Trim,**

Contracting Officer Technical Representative (COTR):

Standards, Analysis, and Technology Branch  
Room 2607, Phone: (202) 720-4486

**Effective February 2008**

**I. ITEM DESCRIPTION**

Beef Special Trim will be limited to any combination of the following muscle systems:

Peeled Knuckle – The peeled knuckle shall include the *rectus femoris*, and *vastus lateralis*, and may include the *vastus medialis*, and *vastus intermedius*.

Beef Chuck Tender – The chuck tender shall consist of the *supraspinatus* muscle only.

Beef Shoulder Clod Arm Meat – The shoulder clod arm meat shall include the *triceps brachii* muscles (long, medial and lateral head) only.

**II. CHECKLIST OF REQUIREMENTS**

All items must be produced in accordance with Food Safety and Inspection Service (FSIS) regulations and the checklist of requirements. The contractor's production plan, submitted to the Contracting Officer, must adhere to the following checklist requirements.

**A. MATERIALS**

**1. MEAT COMPONENT**

The contractor's production plan shall describe the necessary processing steps (including pictures) to comply with the items below.

Beef Round, Knuckle, Peeled or Beef Round, Knuckle, Full, Peeled - This item consists of the full knuckle or posterior portion of the full knuckle (*rectus femoris*, *vastus lateralis*, and may include *vastus medialis*, *vastus intermedius*). The knuckle shall (1) have the *tensor faciae latae* removed (peeled); (2) be butterflied to expose and remove the heavy connective tissue within the *rectus femorus* muscle and between the *rectus femoris* and *vastus lateralis*; (3) have the tendinous ends removed; and (4) have the *sartorius* removed.

Beef Chuck Tender - This item consists of the supraspinatus muscle, which lies dorsal to the medial ridge of the blade bone. The chuck tender shall be separated from other muscles through the natural seams. The large end (anterior end) shall be butterflied to expose and remove the heavy connective tissue within the muscle.

Beef Chuck, Shoulder Clod Arm Meat - This item is derived from the beef shoulder clod and shall consist of the large muscle system of the thick end of the clod (*triceps brachii* – long, medial and lateral heads only). The shank end shall be butterflied to expose and remove heavy connective tissue associated with the elbow tendon.

- a. Domestic Origin Of Meat Component – Beef must originate from U.S. produced livestock as defined in the applicable announcement.
- b. Harvesting (Slaughtering) – Cattle will be harvested in facilities that comply with the following requirements:
  - (1) Humane Handling – All cattle shall be humanely handled in accordance with all applicable FSIS regulations, directives, and notices.
  - (2) Non-Ambulatory Cattle – Meat from carcasses of non-ambulatory cattle will not be included in USDA purchased boneless beef product.
  - (3) Pathogen Intervention Steps – Include at least two pathogen intervention steps. One of the intervention steps shall be steam pasteurization, an organic acid rinse, or a 180°F hot water wash and must be a critical control point (CCP) in their FSIS recognized slaughter process Hazard Analysis Critical Control Point (HACCP) plan.
  - (4) Spinal Cord Removal – Remove all spinal cord material during the harvesting process.
  - (5) Carcass Testing – Routinely test carcasses for E. coli 0157:H7 to verify effectiveness of interventions at CCP.

- c. Boneless Beef – Only fresh-chilled boneless special trim which comply with the following requirements and has never been previously frozen will be allowed:
  - (1) Traceability – Contractors are responsible for providing sufficient product traceability and must have records to verify the source of raw materials used in each production lot.
  - (2) Handling – All boneless beef must be maintained in excellent condition. The contractor’s production plan shall include detailed production scheduling that addresses time and temperature controls necessary to maintain excellent condition of the boneless beef.
  - (3) Objectionable Materials – The following objectionable materials shall be excluded: Major lymph glands (*prefemoral*, *popliteal*, and *prescapular*), thymus gland, bone, cartilage, sciatic (*ischiatric*) nerve, heavy connective tissue (shoulder tendon, elbow tendon, silver skin, *sacrociatic* ligament, opaque periosteum, tendinous ends of shanks, *patellar* ligament (stifle joint)).
- d. Mechanically Separated – Beef that is mechanically separated from bone with automatic deboning systems or advanced meat (lean) recovery (AMR) systems is not allowed.

**2. NON-MEAT COMPONENTS**

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

**3. FAT LIMITATIONS**

Maximum average surface fat thickness – Peeled/Denuded, Surface Membrane Removed (90% lean exposed). Flake fat cannot exceed 1/8 inch in depth at any point.

**4. GRADE REQUIREMENT**

No grade requirement.

**5. STATE OF REFRIGERATION**

Fresh-Chilled or Frozen as specified in the announcement/invitation. When Fresh-Chilled is specified, product will be maintained and delivered at a temperature not less than 28°F (-2.2°C) or higher than 40°F (4.4°C). When frozen is specified, product will be frozen to an internal temperature of not higher than 0° F (-17.8°C) within 72 hours from the time of final fabrication of the lot.

## **B. PREPARATION FOR DELIVERY**

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

### **1. PACKAGING**

For Beef Special Trim to be delivered frozen, product shall be bulk packaged without use of plastic liner material. When Beef Special Trim is to be delivered fresh-chilled, product shall be placed into plastic lined combo- bins.

### **2. PACKING**

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

### **3. CLOSURE**

Sixty pound shipping containers shall be strapped. Combo-bins shall be sealed.

### **4. LABELING**

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

- a. USDA shield at least 2 inches high and appearing on the top of the container or on the principle display panel.
- b. Applicable contract number.
- c. A traceability code that is traced back to establishment number, production lot, and date.
- d. Beef Special Trim product code: Fresh Chilled–A612, Frozen–A602
- e. The words "For Further Processing Into Cooked Product" will appear on the principal display panel.



## **C. PALLETIZED UNIT LOADS**

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

## **D. DELIVERY UNIT**

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

## **E. DELIVERED PRODUCT**

### **1. SIZE AND STYLE OF CONTAINER**

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

### **2. TEMPERATURE**

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

### **5. SEALING**

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

## **F. PRODUCT ASSURANCE**

### **1. WARRANTY AND COMPLAINT RESOLUTION**

- a) Warranty – The contractor will warrant that the product complies with all specification requirements, production plan declarations, and provisions set forth in the program announcement.
- b) Complaint Resolution – Customer complaint resolution procedures will be included in the production plan. These procedures will include: a point of contact, investigation steps, intent to cooperate with AMS, and product replacement or monetary compensation. The procedures will be used to resolve product complaints from recipient agencies or AMS.

### **2. NON-CONFORMING PRODUCT**

The contractor must have documented procedures that assure nonconforming product identification, segregation, and disposition in order to prevent misuse and that nonconforming product is not delivered to USDA. The contractor will ensure that product which does not conform to product requirements is identified and controlled to prevent unintended use or delivery.

### **3. AMS MONITORING AND PRODUCTION ASSESSMENT**

An AMS Meat Grading and Certification Branch agent must be present during the production of the finished product. The AMS agent will monitor and verify the processing steps, quality assurance activities, and corrective actions to assure that all requirements outlined in the approved production plan are complied with. The AMS agent will be conducting the monitoring and production verification in accordance with applicable MGC instructions. Any deviations to contractual requirements will be reported to the contractor and Contracting Officer.