

**ITEM DESCRIPTION AND
CHECKLIST OF REQUIREMENTS
(IDCR) FOR
Fresh Beef Round Roasts, Boneless,
Frozen**

Contracting Officer Technical Representative (COTR):

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

Effective: June 2008

I. ITEM DESCRIPTION

Fresh Beef Round Roasts, Boneless, Frozen – This item consists of beef round roasts which weigh 2-3 pounds, inclusive, individually vacuum packaged and frozen, derived from USDA Select, Choice, or Prime beef carcasses.

II. APPLICABLE DOCUMENTS

Institutional Meat Purchase Specification (IMPS) for Fresh Beef - Series 100, effective June 1996.

III. CHECKLIST OF REQUIREMENTS

Beef round roasts 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 of requirements.

A. MATERIALS

The contractor's production plan must describe a documented quality control program that includes procedures, records, forms, pictures, etc., that demonstrate conformance with the following Checklist of Requirements.

1. MEAT COMPONENT

- a) Beef shall be the only meat component allowed. Roasts shall be intact muscle pieces portioned from any combination of the following IMPS items:
 - 167D – Beef Round, Knuckle, (Tip), Peeled, 2-Piece
 - 169A – Beef Round, Top (Inside), Cap Off
 - 171C – Beef Round, Eye of Round (Individual Muscle (IM))
 - 171D – Beef Round, Outside Round, Side Muscle Removed (IM)
 - 171E – Beef Round, Outside Round, Side Roast (IM)
- b) Domestic Origin Of Meat Component – Beef must originate from U.S. produced livestock as defined in this Announcement LS-134.
- c) Grade – USDA Select, Choice or Prime.
- d) Harvesting (Slaughtering) – Cattle will be harvested in facilities that comply with the following requirements:
 - (1) Humane Handling – All cattle destined to provide meat for this IDCR 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 roasts.
 - (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.
- e) Boneless Beef – Only fresh-chilled boneless beef which comply with the requirements of the previous sub-sections (a-d) of this section and the following additional 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 will include time and temperature controls necessary to maintain excellent condition of the boneless beef.
- f) 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 COMPONENT

Seasonings and Other Ingredients – Seasonings and other ingredients are not allowed in the manufacture of this beef item.

3. FAT LIMITATIONS

Peeled/Denuded (≥90% lean exposed). Remaining “flake” fat not to exceed 1/8 inch (0.125”) (3 mm) in depth.

4. STATE OF REFRIGERATION

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 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

All roasts will be individually vacuum packaged prior to freezing.

2. PACKING

- a) Each individual roast shall weigh 2-3 pounds.
- b) Sixteen (16) individually packaged roasts shall be snugly packed in a 40 ± 2 pound (net weight) shipping container.

3. CLOSURE

Shipping containers shall be strapped or taped.

4. LABELING

Both immediate and shipping containers will be labeled to include all information required by FSIS regulations as well as the following information:

a) Immediate Container

- (1) A traceability code that is traceable back to establishment number, production lot, and date.
- (2) A “Best-If-Used-By” date that is 180 calendar days from the date of production.
- (3) Nutrition facts panel based on actual nutritional analysis of the product.

b) Shipping Container

- (1) USDA shield at least 2-inches high and appearing on the top of the container or on the principle display panel.
- (2) Applicable contract number.
- (3) A traceability code that is traceable back to establishment number, production lot, and date.
- (4) Product code number: A613



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 consist of a 1000 shipping containers and be 40,000 ± 30 pounds (net weight).

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.

3. 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 as required under this Announcement LS-134.

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.