



United States
Department of
Agriculture

Agricultural
Marketing
Service

Stop 0253-Room 2610-S
1400 Independence Avenue, SW
Washington, DC 20250

SUPPLEMENT LS-400 TO AMS MASTER SOLICITATION

JUNE 2008

**PURCHASE OF FULLY COOKED PORK ITEMS (FROZEN)
FOR DISTRIBUTION TO CHILD NUTRITION AND OTHER FEDERAL FOOD AND
NUTRITION ASSISTANCE PROGRAMS**

This document provides additional USDA requirements and specification for the purchase of fully cooked pork items described in the attached References to the Applicable Bid and Contract Provisions (Exhibit A). In addition to product descriptions, this exhibit also provides information on the applicable Item Description and Checklist of Requirements (IDCR) for Pork Patties, Fully Cooked, Effective May 2008 (Attachment I).

I. INSTRUCTIONS TO POTENTIAL BIDDERS

A. The fully cooked pork items will be purchased on a competitive bid basis from suppliers who have met the requirements described in Section I.B. Interested suppliers may submit a production plan at any time during this purchase program. Suppliers should allow 10 working days from receipt of production plan by USDA for notification of the results of the evaluation of the production plan from the Contracting Officer. A supplier is deemed eligible to bid after notification by the Contracting Officer.

Submission of a production plan is not binding on USDA. Actual purchases will be on a competitive bid basis as described in the Master Solicitation, this Supplement, and separately issued Invitations for Bid (IFB).

B. Documentation and Assessment Requirements

To become an eligible supplier, the following must be submitted to the Contracting Officer, Agricultural Marketing Service, U.S. Department of Agriculture, Stop 0253, Room 2610-South Building, 1400 Independence Avenue, SW., Washington, D.C. 20250-0253, for evaluation and approval prior to bidding:

1. Production Plan Requirement:
 - a) Include a description of the quality control program that includes procedures, records, form, pictures, etc. that demonstrates conformance to the requirements set forth in the IDCR.
 - b) Cover page that contains the company's name and address, contact person's name, phone number, including emergency contact information, and e-mail address;
 - c) Table of Contents listing the major areas as they appear in the production plan, and
 - d) List of attachments, forms provided with the proposal, if appropriate.

2. Product Sample Requirement:
 - a) Two 10 pound samples of each item offered including the label, ingredient statement and Nutrition Facts Panel that conforms to the IDCR.

Note: A supplier must submit cooked samples that are produced in accordance with the submitted production plan.

The Contracting Officer Technical Representative (COTR) will review each production plan to determine if the plan and sample are adequate. The Contracting Officer will notify the supplier of the status of their sample(s) and production plan and their eligibility to bid. Once a supplier is eligible to bid, the supplier must request a Domestic Electronic Bid Entry System (DEBES) Login ID (see Attachment II) and Address Information (Attachment III).

3. Meat Grading and Certification (MGC) Branch Monitoring and Evaluation Program

Eligible suppliers who receive contracts must have a MGC Branch agent present during the production of the fully cooked pork item. The MGC Branch agent will monitor and verify the production based on the Contractor's approved production plan and the IDCR. The contractor must provide a copy of the approved production plan and have the supporting documentation readily available for review by the COTR or AMS and MGC Branch agents. Records may be maintained on hard copy or electronic media. However, records maintained as electronic media will be made available in printed form immediately upon request by AMS or its agents.

4. Audit, Review, and Compliance (ARC) Branch Assessment

- a) Food Defense Assessment

The AMS auditor will conduct a food defense audit that will include, but is not limited to, a thorough evaluation of the potential contractors' and subcontractors' food defense plan. Documentation must support the contractor's or subcontractor's food defense plan. Upon completion of the onsite capability assessment, the auditor will provide a report to the Contracting Officer for final review.

If the report demonstrates that the food defense plan is inadequate, the applicant will be notified by the Contracting Officer that they are ineligible to bid. The applicant will have an opportunity to correct identified deficiencies, modify their food defense plan and resubmit a brief description for further consideration. Eligibility will depend on whether the modifications demonstrate compliance with their food defense plan.

- b) Slaughter Requirement

The AMS auditor will conduct monthly Harvesting (slaughter) audits based on the requirements stated in the attached IDCR and the company's approved production plan. The audit will review the humane handling and adherence to the non-ambulatory disabled animals. Documentation must support the contractor's or

subcontractor's adherence to meeting the harvesting requirements as set forth in the IDCR.

C. Responsibility/Eligibility

Facilities used in fulfilling USDA contracts must be operating under the provisions of the Federal Meat Inspection Act (FMIA), 21 U.S.C. 601 et seq., and the regulations issued thereunder.

Subcontractors or suppliers of pork are: (1) ineligible if they are currently delivering late on USDA contracts, or USDA-approved subcontracts and late delivery is not due to causes beyond their control; and (2) nonresponsible if they are not operating under the provisions of the Federal Meat Inspection Act or have been suspended or debarred under the provisions of 48 C.F.R. Subpart 9.4

C. Loading and Sealing of Vehicles

Loading of the vehicle may also be conducted by a person authorized in a contractor's approved technical proposal.

D. Domestic Requirements

All products used in fulfilling contracts awarded under the Master Solicitation and this Supplement LS-400 must be produced in the United States. United States produced (hereafter referred to as U.S.-produced) red meat means manufactured from hogs, beef, bison, or lambs raised in the United States, its territories, possessions, Puerto Rico, or the Trust Territories of the Pacific Islands (hereinafter referred to as the United States). U.S.-produced does not include imported pork, beef, lamb, bison, or hogs, cattle, lamb, bison imported for direct slaughter. If any meat or meat products originating from sources other than the United States are processed or handled, the contractor will develop and maintain an identification and record system for these products to assure USDA that they are segregated and not used to fulfill contracts awarded under this Supplement. Such segregation plan must be audited and made available to the AMS representative and the Contracting Officer or agent thereof upon request. The contractor must ensure that the Contractor and any subcontractor(s) maintain records such as invoices or production and inventory records evidencing product origin, and will make such records available for review by the Government in accordance with FAR 52.214-26.

The contractor agrees to include this domestic origin certification clause in its entirety in all subcontracts for meat or meat products used in fulfilling any contracts awarded under this Supplement and Master Solicitation. The burden of proof of compliance is on the Contractor. All raw materials will be shipped in containers labeled as "Domestic Only Product" on the principle display panel and the bill of lading accompanying the shipment will contain the statement "Domestic Only Product."

Domestic verification requirements must be included in the contractor's technical proposal or production plan, if applicable.

II. SUBMISSION OF BIDS

The following Item will be included in the certification section of the bid submitted in DEBES. (See Exhibit 1 of the Master Solicitation).

- 9. By submitting this bid, offeror certifies that all products conforms with the Item Description and Checklist of Requirements and no changes to the production process or production plan have occurred without proper approval by the Contracting Officer.

- Does

III. INSTRUCTIONS FOR SUBMISSION OF PRODUCTION PLAN

The following procedures establish the acceptable minimum requirements for the format and content of the proposals:

- A. The Government has provided a production plan format which is to be used in preparing the production plan (see **Exhibit B**). The offeror shall submit production plans in both hard copies and an electronic format either on CD or e-mail. The production plan shall be saved in the portable document file (PDF) format. This format and electronic form provided will aid in the evaluation of the production plan.
- B. Offers must submit CDs in sealed disk mailers that have been signed by the same individual that signed the original paper copy of the production plan. Offerors submitting the electronic PDF format by e-mail must have sent by the same individual that signed the original paper copy of the production plan. By signing both the production plan and disk mailer, this individual will be attesting to the data in both formats being identical. The seals on this information will be broken by the Contracting Officer only. The production plan must be submitted by an authorized agent of the company.
- C. The offeror will submit the appropriate number of copies as stated in the table below:

Description	Number of Hard Copies	Number of CDs
Production plan 1. 8 ½” x 11” White Paper; 2. One sided-single spaced, (12 point font); 3. Plan is to be provided in protected document holder; and 4. Proposal submitted with all capital letters will be returned to offeror without further review.	1 Original	1

- D. While it is not the desire of the Government to penalize an offeror for noncompliance with formatting instructions, technical evaluators may have difficulty evaluating the production plan to the fullest extent possible. Technical evaluators will not be required to search other subsections or sections of the offeror’s production plan for information requested for evaluation.

Note: All hard copies and CDs shall be mailed to the Contracting Officer at the address stated in the Section I.B.

E. Production plan Revisions

Changes to an offeror's production plan may be submitted based on the Government's Amendments, Clarification Request, monitoring program, or at the request of the offeror. Maintenance of the integrity and clarity of each production plan is critical. All production plan revisions must meet the following criteria:

1. Any changes to a production plan made by the offeror after its initial submittal shall be accomplished by submitting replacement pages or an entire production plan package. A cover letter must be submitted with the changes identified and an explanation of the need for the change. The offeror shall include the revision date and the appropriate page number(s).

Note: Revisions to the approved production plan may be submitted by e-mail in a PDF format. Hard copies of the changes must be mailed to the Contracting Officer at the address stated in Section I.E.

2. Changes must be submitted in the same number of copies as the initial production plan and must have the same information provided on revised CD. The revised CD should contain only the pages that are being changed. Additional pages should be numbered using a page number suffix (e.g. 1.1, 1.2, 1.a., 1.b).
3. Submit changes to the production plans as a complete page change for each page on which a change occurs. Changes from the original page shall be on blue colored paper and the changes in text shall be **highlighted** or **bolded** and deletions in ~~strikeouts~~.

IV. PRODUCT SPECIFICATIONS AND AUDIT SERVICES

- A. The specification for fully cooked pork items, frozen is identified in the Exhibit A. If AMS amends documents, Exhibit A will be updated to include appropriate references.
- B. The cost of all audit, product monitoring, and certification services performed by the AMS agents must be borne by the contractor. This includes, but is not limited to, audits, examinations, supervision, official documentation, and related services.
- C. Questions concerning AMS auditors should be discussed with the ARC Branch in Washington, D.C. on (202) 690-0406.
- D. Questions concerning charges and the availability of AMS agents should be discussed with the Office of Field Operations, Denver, Colorado (720) 497-2520.

V. INVOICES AND PAYMENT

In addition to the referenced payment documents in the Master Solicitation, please include a copy of the Contractor's Certificate of Conformance; (see Exhibit C).

VI. AMS.CLAUSES**A. Contractor Checkloading**

Contractor will perform checkloading examinations as described in the applicable specification at the time of shipment and issue contractor's certificate to accompany each shipment that includes all of the following information:

1. Contract Number;
2. N/D Number;
3. Name of product;
4. Shipping Date;
5. Production lot number(s) and date each lot was produced;
6. Count of shipping containers and total projected net weight in each production lot;
7. Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable
8. Contractor certification that product conforms with the IDCR;
9. Count and projected net weight verified; and
10. Signature of company official responsible for checkloading

VII. PROVISIONS INCORPORATED BY REFERENCE-A. FAR Provisions: are modified as shown below:

- (a) (1) The North American Industry Classification System code for this acquisition is 311611.
- (2) The small business size standard is 500 employees.
2. Type of Contract--The Government contemplates award of a firm-fixed price contract(s).
3. Service of Protest: address for the Contracting Officer is: 1400 Independence Ave. S.W., Mail Stop 0253, Room 2610-S; Washington, DC 20250-0253



Associate Deputy Administrator
Livestock and Seed Program
Agricultural Marketing Service

Attachments



United States
Department of
Agriculture

Agricultural
Marketing
Service

Stop 0253-Room 2610-S
1400 Independence Avenue, SW
Washington, DC 20250

EXHIBIT A DATED JUNE 2008
PAGE 1 OF 1

**CHECKLIST AND REFERENCES TO APPLICABLE BID AND CONTRACT PROVISIONS
SUPPLEMENT LS-400 TO AMS MASTER SOLICITATION, FOR FULLY COOKED PORK ITEMS, FROZEN**

PRODUCT DESCRIPTIONS (SECTION 1. A. (GENERAL))					BID/CONTRACT PROVISIONS				
Product/ Commodity Box Code	Specifications Listed in Priority Order	Commodity Purchase Code	Packaging and Packing	Minimum Offer Unit Size/Shipping Unit	Tolerance Section.	Shipping/Delivery Period.	Federal/State Plants Section I.C.	Competition (See Invitation)	
Pork Patties, Fully Cooked A729	Item Description and Checklist of Requirements (IDCR) for Pork Patties, Fully Cooked, Effective May 2008	24-72-10	Fully cooked pork patties will be packed in either a vacuum packaged or packed in a sealed immediate package. 20 - 2-lb packages will be packed in a 40-pound shipping container Each pattie will weigh approximately 2.0 ounces and be individually quick frozen (IQF)	40,000 lbs (1,000 cases)	None	First half/last half shipping period	Federal & State	Full & Open	

Cover Page:

[Company Name]

[Company Address]

Contact Person, including title, phone number, including emergency contact information, e-mail address (must be authorized to represent the company).**Production plan for: [Announcement Number] and [Specification]****Table of Contents** (all pages and attachments must be number and identified--any attachments must be identified and referenced in the Production plan)

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

I. ITEM DESCRIPTION**II. CHECKLIST OF REQUIREMENTS****A. MATERIALS.****1. Meat Component**

- a) **DOMESTIC ORIGIN OF MEAT COMPONENT**
- b) **HARVEST (SLAUGHTER)**
 - (1) **HUMANE HANDLING**
 - (2) **NON-AMBULATORY CATTLE**
- c) **BONELESS PORK REQUIREMENTS**
 - (1) **TRACEABILITY**
 - (2) **HANDLING**
 - (3) **PRODUCTION LOTS**
 - (4) **OBJECTIONABLE MATERIALS**
- d) **MECHANICALLY SEPARATED**

2. NON-MEAT COMPONENTS

- a) **DOMESTIC ORIGIN**
- b) **SEASONINGS AND OTHER INGREDIENTS**
- c) **CARMEL COLORING**
- d) **SOY PROTEIN PRODUCT (SPP)**
- e) **MSG**

B. PROCESSING**1. GRINDER PLATE****2. BONE COLLECTOR/EXTRUDER SYSTEM****3. PATTIES**

- a) **WEIGHT**
- b) **IQF**
- c) **APPEARANCE**
- d) **FLAVOR**
- e) **SHAPE**

4. **COOKING TEMPERATURE**
5. **METAL DETECTION**
- C. FINISHED PRODUCT LIMITATIONS**
 1. **FAT**
 2. **SODIUM**
 3. **MICROBIAL**
- D. HEATING INSTRUCTIONS AND SERVING SIZE**
 1. **HEATING INSTRUCTIONS**
 2. **SERVING SIZE**
- E. PREPARATION FOR DELIVERY**
 1. **PACKAGING AND PACKING**
 - a) Packaging
 - b) Packing
 2. **LABELING**
 - a) Immediate Container Labels
 - b) Shipping Containers
 3. **CLOSURE**
 4. **PALLETIZED UNIT LOADS**
- F. DELIVERY UNIT**
- G. DELIVERED PRODUCT**
 1. **SIZE AND STYLE OF CONTAINER**
 2. **TEMPERATURE**
 3. **SEALING**
- H. PRODUCT ASSURANCE**
 1. **WARRANTY AND COMPLAINT RESOLUTION**
 - a) **Warranty**
 - b) **Complaint Resolution**
 2. **NON-CONFORMING PRODUCT**
 3. **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 SEED PROGRAM**

**CERTIFICATE OF CONFORMANCE FOR
THE PROCUREMENT OF FULLY COOKED PORK ITEMS, FROZEN**

CERTIFICATE OF CONFORMANCE

I certify the following:

- (1) On [shipping date], [Contractor's name] furnished the (insert the appropriate commodity description) called for by Contract Number via [Carrier] under Notice-to-Deliver Number _____ .
- (2) The (insert the appropriate commodity name) is of the quality specified and conforms in all respects with the contract requirements, including [Contractor's name] Production plan or Technical proposal as approved by the AMS/LS, Commodity Procurement Branch, Contracting Officer.
- (3) Product identification, (i.e. 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 Livestock Master Solicitation, section I.X.

Date:

Signature:

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

Title:

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

APPROVED

Contracting Officer Technical Representative (COTR)
Standards, Analysis, and Technology Branch
Room 2607 S-Bldg, Phone: (202) 720-4486

**ITEM DESCRIPTION AND
CHECKLIST OF REQUIREMENTS (IDCR) FOR
PORK PATTIES, FULLY COOKED**

Effective: May 2008

I. ITEM DESCRIPTION

- Item – Pork Patties, Fully Cooked – This item consists of ground pork (shall be derived from suitable lean from any portion of the sow carcass) that is seasoned, formed into round or oval patties, fully cooked, and then Individually Quick Frozen (IQF) for use as a sandwich component or a stand-alone item. Portion Weight – 2.0 ounces.
- Formula – Pork will comprise at least 90% of the raw formula.
- Non-Meat Component – Non-meat components will comprise no more than 10% of the raw formula.
- Fat – Fat content will not exceed 20 grams per 100 gram serving.
- Sodium – The sodium content will not exceed 700 milligrams per 100 gram serving.

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 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

- Pork (shall be derived from suitable lean from any portion of the sow carcass) will be the only meat component allowed. Pork derived from boars is not permissible.
 - a) Domestic Origin of Meat Component – All sows will originate from U.S. produced livestock as defined in the announcement.
 - b) Harvesting (Slaughtering) – All sows will be harvested in facilities that comply with the following requirements:
 - (1) Humane Handling – All sows will be humanely handled in accordance with all applicable FSIS regulations, directives, and notices.
 - (2) Non-Ambulatory Disabled Animals – Meat from carcasses of non-ambulatory disabled animals will not be included in USDA Purchase Programs.

- c) Boneless Pork – Boneless pork will comply with the following requirements:
 - (1) Traceability – Contractors are responsible for providing sufficient product traceability and must have records to verify the source of raw materials used in each lot of product.
 - (2) Handling – All boneless pork 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 pork. Frozen boneless pork may be used provided it is processed into the final product within 60 days from the date of pack and was not initially placed into the freezer prior to contract award.
 - (3) Production lots of boneless pork associated with positive pathogen test results will not be allowed.
 - (4) Objectionable Materials – Boneless pork shall be free of skin, bones, cartilages, organ tissue, heavy connective tissue, lymph glands, spinal cord, and foreign materials.
- d) Mechanical Separation – Meat that is mechanically separated from bone with automatic deboning systems, advanced lean (meat) recovery (AMR) systems, or powered knives will not be allowed.

2. NON-MEAT COMPONENTS

- a) Domestic Origin of Non-Meat Component – Significant ingredients (more than 1 percent) will be derived from U.S. produced products.
- b) Seasonings and Other Ingredients – Seasonings and other ingredients will be included to produce product with a traditional breakfast flavor profile and texture suitable for family feeding programs.
- c) Caramel Coloring - Caramel coloring is allowed.
- d) If soy protein product (SPP) is used, it must be a concentrate or isolate and when hydrated yield no less than 18% protein (as is basis).
- e) MSG - Monosodium Glutamate (MSG) is not allowed.

B. PROCESSING

1. GRINDER PLATE

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

2. BONE COLLECTOR / EXTRUDER SYSTEM

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

3. PATTIES

- a) Weight - Target packaged weight per cooked patty will be 2.0 ounces. All weights will be charted on control charts featuring average weight and range.
- b) IQF – Patties will be IQF so individual patties do not stick together after they are packaged.

- c) Appearance – Patties shall be of normal commercial fully cooked color without pink or burnt appearance after cooking. Patties shall have subtle “browned” highlights with minimal evidence of gray color.
- d) Flavor – Patties must not have a scorched flavor.
- e) Shape – Patties will be round or oval shape.

4. COOKING TEMPERATURE

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

5. METAL DETECTION

All products will be free of metal contaminants. Detection of stainless steel, ferrous, and non-ferrous (e.g., lead, copper, and aluminum) metals is required. The equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures shall be described.

C. FINISHED PRODUCT LIMITATIONS

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

1. FAT

The fat content of the finished product will not exceed 20 percent.

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

2. SODIUM

Sodium level, must not exceed 700 mg per 100 g serving ((Declared Sodium Level (mg) X 100) ÷ Declared Serving Size (grams - racc*) ≤ 700)).

3. MICROBIAL

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

D. HEATING INSTRUCTIONS AND SERVING SIZE

1. HEATING INSTRUCTIONS

Heating instructions for the end-user will be provided by the offeror and must be included on the immediate packaging. These items will be processed so that the end-user may prepare them in a conventional or microwave type oven for serving.

2. SERVING SIZE

The serving size shall be declared on the nutritional facts panel in accordance with FSIS “referenced amounts customarily consumed*” (racc) regulations and requirements.

E. PREPARATION FOR DELIVERY

1. PACKAGING AND PACKING

- a) Packaging – Cooked patties will be either vacuum packaged or packed in a sealed (tamper proof) immediate package.
- b) Packing – Twenty (20) 2-pound immediate packages will be packed in a 40-pound (net weight) shipping container.

2. LABELING

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

- a) Immediate Container Labels – Immediate container labels will contain the following information:
 - (1) A “Best-If-Used-By” date that is 180 calendar days from the date of production.
 - (2) A nutrition facts panel based on actual nutritional analysis of the product.
 - (3) A traceability code that is traceable back to establishment number, production lot, and date.
 - (4) Heating instructions that describe the preparation of the cooked pork patties in both conventional and microwave type ovens for serving.
- b) Shipping Container Labels – Shipping container labels will contain the following information:
 - (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 traced back to establishment number, production lot, and date.
 - (4) A nutrition facts panel based on actual nutritional analysis of the product.
 - (5) The appropriate product code: A729.



3. CLOSURE

Shipping containers will be closed by strapping, taping or gluing. When strapping is used, the initial closure (usually the bottom of container) shall be secured by the gluing or taping method.

4. PALLETIZED UNIT LOADS

All products will be stacked on new or well-maintained pallets and palletized with shrink wrap plastic.

F. DELIVERY UNIT

Each delivery unit will consist of 1,000 cases (40,000 pounds).

G. DELIVERED PRODUCT

1. SIZE AND STYLE OF CONTAINER

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

2. TEMPERATURE

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

3. SEALING

All products must 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 F 1157-04 as required under this announcement.

H. 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, and 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.

LIVESTOCK AND SEED PROGRAM

VENDOR REQUEST FOR LOGON IDENTIFICATION (ID) AND PASSWORD
DOMESTIC ELECTRONIC BID ENTRY SYSTEM (DEBES)

COMPANY INFORMATION:

COMPANY NAME		
Street Address		
City	State	Zip Code
Person to receive Vendor ID and password		
Method to receive Vendor ID and password: (Complete one)		
Telephone: _____		
Fax: _____		
E-Mail: _____		
Assign 5-8 digit alpha/numeric personal identification number (PIN) for company: _____ (This code will be used as verification by USDA when assigning or resetting a password)		
<p>NAME AND TITLE OF PERSON REQUESTING LOGON ID: (Must be authorized on SF-129 to sign bids)</p> <p>Name _____ Title _____</p> <p>Signature _____ Date _____</p>		

TO BE COMPLETED BY USDA:

<p>VENDOR LOGON ID: ("A" and 6 digits)</p>	<p>PASSWORD: (must be changed at first DEBES logon):</p>
<p>Notified: _____ Date: _____ (Company Representative)</p>	
<p>USDA Marketing Specialist: _____ Date: _____</p>	

Please return this form by FAX to: Contracting Officer, Commodity Procurement Branch, LSP Programs,
(202) 720-9538 FOR INFORMATION CALL (202) 720-2650

ADDRESS INFORMATION FOR AMS COMMODITY PURCHASE PROGRAM

Vendor Name and Address: Contracts will be awarded and mailed to address provided.	Company Name:	
	Contact:	
	Address-Street:	
	Address-P.O. Box:	
	City, State, Zip:	
	Fed. Meat Insp. Est. No. Or State Insp. No. as appropriate:	
	Phone:	Fax:
Payment Disbursement Statement address: Payments to Vendors must be made electronically. To set up electronic transfer, contact the Kansas City Mgmt. Office (816/926-6988) <input type="checkbox"/> ACH <input type="checkbox"/> In Process	Company Name:	
	Contact:	
	Address-Street:	
	Address-P.O. Box:	
	City, State, Zip:	
	Phone:	
	Taxpayer Identification No. (TIN #)	
Plant Address: If Vendor address is same for plant, write "Same". If multiple plants, attach additional pages.	Company Name:	
	Contact:	
	Address-Street:	
	Address-P.O. Box:	
	City, State, Zip:	
	Phone:	
Plant's Shipping Point Address: If Plant address is same for shipping, write "Same". If multiple shipping points, attach additional pages.	Company Name:	
	Contact:	
	Address-Street:	
	Address-P.O. Box:	
	City, State, Zip:	
	Phone:	
Notice to Deliver Address:	Company Name:	
	Contact:	
	Address-Street:	
	Address-P.O. Box:	
	City, State, Zip:	
	Phone:	

Signature & Title (Authorized Company Representative) _____ Date _____

PLEASE RETURN THIS FORM PRIOR TO SUBMITTING A BID
 Send by FAX to Contracting Officer, Livestock & Seed Program, AMS, USDA; 202/720-9538