United States Department of Agriculture

Agricultural Marketing Service

STOP 0253- Room 2610-S
1400 Independence Ave. SW
Washington, D.C. 20090-0253

AMENDMENT 3 TO ANNOUNCEMENT LS-130 **APRIL 2009**

PURCHASE OF FROZEN LAMB PRODUCTS FOR DISTRIBUTION TO FEDERAL FOOD AND NUTRITION PROGRAMS

This amendment is being issued to: 1) add Section I.7. Animal Welfare requirements, 2) modify Section II.E, Section 4--Certifications, 3) modify Section V, Product Specifications, Certification, and Audit services, 4) replace Exhibit A dated July2007, and 5) replace Exhibit B.

Note: Amendment 3 replaces Amendment 2 to Announcement LS-130, dated September 2008.

Insert Section I.7. Animal Welfare Requirements

7. Animal Welfare Requirements

General: The contractor and all subcontractors must develop and implement written plans that are consistent with a systematic approach to humane handling as outlined in 69 CFR 54625. The plans will be incorporated into their approved technical proposal and must address or include the following requirements.

a. The contractor must ensure that any facility that harvests animals for this program has a:
b. Mission Statement on Animal Handling that is distributed to all employees and conspicuously displayed at the premises.
c. Training program on Animal Welfare that:
   1) is provided to all employees interacting with animals;
   2) covers Chapter 2: Auditing Animal Handling and Stunning 7 Core Criteria of the AMI *Recommended Animal Handling Guidelines and Audit Guide 2007 Edition;*
   3) is conducted no less frequently than once a year for each designated employee; and,
   4) requires signed documentation from each employee and confirmation by signature of the designated trainer upon successful completion of training.
d. Quality management plan (internal) that routinely assesses and monitors humane handling through the use of a numerical scoring system conducted by a trained employee.
e. (hogs and sheep) Written protocol in-place and enforced that ensures all animals designated by FSIS as U.S. Suspects (9 C.F.R. 301.2) that are slaughtered are appropriately segregated during the harvest and production processes and precluded from inclusion in any products purchased by AMS.
f. Written quality management plan to implement the provisions of Chapter 2: Auditing Animal Handling and Stunning 7 Core Criteria of the AMI *Recommended Animal Handling Guidelines and Audit Guide 2007 Edition*, found at the following link: http://www.animalhandling.org/ht/d/sp/i/1752/pid/1752

   1) The scope of this audit program will ensure proper animal handling techniques are conducted from the time the transportation conveyance enters

the facility's premises through the stunning and exsanguination processes of the animal.

2) This program will be audited by an entity accredited by AMS. The accreditation of the firms will be conducted by the Audit, Review and Compliance Branch through the **LS ISO Guide 65 Program.** Alternatively, at the option of the contractor or subcontractor, the audits can be performed by AMS auditors.
3) Program Evaluation and Eligibility
   a) The AMS accredited auditing firm must conduct audits within the following format:
      (1) Audited firms must pass each of the 7 core criteria each time an audit is performed.
      (2) A scoring of acceptable or higher for Core Criteria 1-5 must be attained.
      (3) Core Criteria 6 and 7 must be fully compliant for Acceptable rating.
   b) Initial audit must be performed prior to award of contracts.
   c) If an audit is failed for any of the 7 core criteria, the entity is unable to provide product until such time that corrective and preventative actions are approved by the Contracting Officer, implemented and proven effective.
   d) Audit Frequency and Status:
      (1) STANDARD - Until four consecutive successfully passed audits are attained, an audit must be conducted within 3 months of the previous audit.
      (2) MONTHLY - If at any time an audit identifies any of the 7 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 Contracting Officer, implemented and proven effective. This schedule will be for a period of time until four successive audits are found to meet the pass requirements of the AMI Guidelines; at which time audits shall be conducted on the STANDARD basis.
      (3) 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.
      (4) 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.
      (5) The Contracting Officer can declare an Animal Welfare Program out of compliance at any time.

Section II. E., What to Submit, in Section 4--Certifications delete and replace Item 2 with the following:

2. By submitting this bid, Offeror certifies it HAS read and DOES agree to the terms of LS-130 and Amendment 3 dated April 2009; Appendix-1; Inv. ___; Exhibit A dated April 2009; USDA-1, Rev. 2, and Amds. 1, 2, 3, and 4, and the Federal Acquisition Regulations (FAR).

   ☐ Has

   ☐ Does

Delete third paragraph under Section V.A., PRODUCT SPECIFICATIONS, CERTIFICATION, AND AUDIT SERVICES, and replace with the following:

> "The AMS auditor will conduct a food defense, domestic origin, and animal welfare assessment audits that will include, but is not limited to, a thorough evaluation of the potential contractors' and subcontractors' food defense, domestic origin, and animal welfare plans. Documentation must support the contractor's or subcontractor's food defense, domestic origin, and animal welfare plans. 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, domestic, and animal welfare plans are 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 the appropriate plan and resubmit a brief description for further consideration. Eligibility will depend on whether the modifications demonstrate compliance with the food defense, domestic origin or animal welfare requirements."

Part B. Delete second paragraph in its entirety, and replace with the following:

"The cost of all AMS audits, including per diem and travel expense, will be borne by AMS."

Delete Exhibit A, dated July 2007 in its entirety and replace with the attached Exhibit A, dated April 2009.

Delete Exhibit B in its entirety and replace with the attached Technical Data Supplement (TDS) for the Procurement of Lamb Leg Roasts and Shoulder Chops, Frozen (TDS-LRC – April 2009)

The amendment will be effective with offers submitted on or after April 6, 2009.

4/6/09

William T. Sessions
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Livestock and Seed Program

United States Department of Agriculture

Agricultural Marketing Service

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EXHIBIT A
DATED APRIL 2009

CHECKLIST AND REFERENCES TO APPLICABLE BID AND CONTRACT PROVISIONS

ANNOUNCEMENT LS-130 FOR FROZEN LAMB PRODUCTS

PRODUCT DESCRIPTIONS (SECTION I. A. GENERAL)						BID/CONTRACT PROVISIONS				
Product/ Commodity Box Code	**Specifications Listed in Priority Order**	**IMPS Item No./Spec.**	**Commodity Purchase Code**	**Packaging and Packing**	**Minimum Purchase Unit Size/ Shipping Unit**	**Tolerance Section VIII. B**	**Shipping Period Section II.C.; IV and VIII**	**Federal /State Plants Section I. D. 3**	**Competition (See Invitation)**	**Payment Section X**
Lamb Leg Roasts **A624** **(Type 5)**	Exhibit B Technical Data Supplement (TDS) for the Procurement of Lamb Leg Roasts and Shoulder Chops, Frozen (TDS-LRC – APRIL 2009) IMPS General Requirements dated June 1996 IMPS Quality Assurance dated June 1997	**IMPS 233A** Lamb Leg, , Trotter Off	**19 31 40**	The leg roast **(233A)** will be vacuumed packaged. Individual roast should weigh between 3 - 5 pounds. Roasts will be packed between 38-42 pounds net weight per shipping container.	36,000 lbs 900 cases	36,000 lbs - plus or minus 30 lbs per shipping unit	First Half/Last Half of month shipping period	Federal & State	Full and Open	Upon Shipment X.B.
Lamb, Shoulder Chops A620 (Type 6)	Exhibit B, Technical Data Supplement (TDS) for the Procurement of Lamb Leg Roasts and Shoulder Chops, Frozen (TDS-LRC – APRIL 2009) IMPS 200 dated April 1996 IMPS General Requirements dated June 1996 IMPS Quality Assurance dated June 1997	**IMPS 1207** Lamb Shoulder, Chops	**19-33-40**	The lamb shoulder chops (1207) from one shoulder roast will be vacuumed packaged. The shoulder chops will be cut to approximately 1 inch thick. Roasts will be packed between 38-42 pounds net weight per shipping container.	36,000 lbs 900 cases	36,000 lbs - plus or minus 30 lbs per shipping unit	First Half/Last Half of month shipping period	Federal & State	Full and Open	Upon Shipment X.B.

APPROVED
USDA, AMS, LS, STDZ/Rm 2603-S
4-2-2009

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
LIVESTOCK AND SEED PROGRAM

TECHNICAL DATA SUPPLEMENT (TDS) FOR THE PROCUREMENT OF LAMB LEG ROASTS AND SHOULDER CHOPS, FROZEN
TDS-LRC – APRIL 2009

I. SCOPE

This technical data supplement is for use by USDA for the procurement of lamb leg roasts and shoulder chops, frozen. Lamb roasts and chops will be produced in accordance with the Institutional Meat Purchase Specifications (IMPS) and the special instructions specified herein.

II. APPLICABLE DOCUMENTS

- IMPS General Requirements, Interim, Effective June 1996.
- IMPS For Fresh Lam and Mutton, Series 200, Effective April 1996.
- IMPS Quality Assurance Provisions (QAPS), with revisions that are Effective June 1997.
- Meat Grading and Certification Branch (MGCB) Instructions

III. ORDERING DATA TO BE SPECIFIED BY THE PURCHASER:

Refer to the Ordering Data section within the IMPS For Fresh Lamb and Mutton, Series 200 and the following item descriptions for:

IMPS 233A – Leg, Trotter Off – Type 5
IMPS 1207 – Shoulder Chops – Type 6

A. Product shall be Certified by USDA, AMS, Meat Grading and Certification Branch
   a. IMPS QAP's AQL Major 6.5, Minor 25
   b. Defect Classification Table 200 H for Item No. 233A and Table 200 M for Item No. 1207.
B. Class – 1. Lamb
C. Grade – USDA Choice or USDA Prime
D. Frozen, Freezing Option 1. (See IMPS General Requirements)
E. Weight Range - IMPS 233A – Cut into portions weighing 3 - 5 pounds
F. Portion-Cut Thickness Style IMPS 1207 – Shoulder Chops – 1.0 inch thick (+/- 3/16 inch tolerance)
G. Style
   a. Shoulder Chops may be derived from Carcass Cutting Instructions Styles A or B.
   b. Legs shall be derived from Carcass Cutting Instruction for Style A.
H. Fat Limitations ¼ inch maximum at any one point for IMPS 1207 and IMPS 233A. All fell shall be removed over the fat covered areas.

I. Purchaser Specified Options:
   a. IMPS 1207 – Shoulder Chops – All chops from each square-cut shoulder shall be placed into one flexible container. The rib bones and sternum may remain on the square-cut shoulder prior to slicing (See figure 1).
   b. IMPS 233A – Leg, trotter off – the leg shall be cut into 3 portions (shank portion, center leg, and sirloin) weighing 3 – 5 pounds by making the following 2 cuts as illustrated in figure 2. For legs that are smaller in weight, split the leg in half by cutting posterior to the aitch bone making 2 portions that are 3 – 5 pounds as illustrated in figure 3. The sirloin portions shall be 'notched' as illustrated in Figure 4.

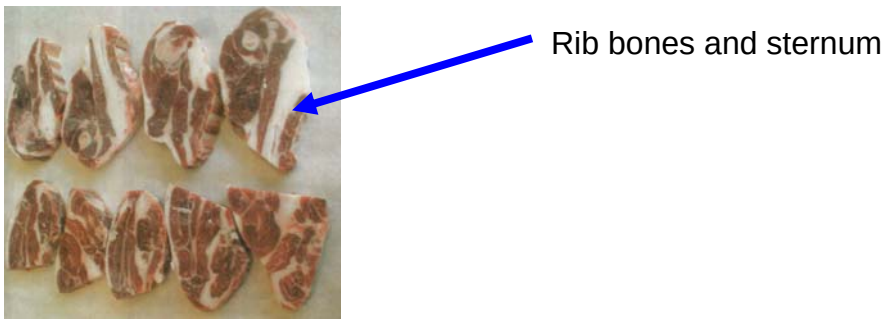

Figure 1

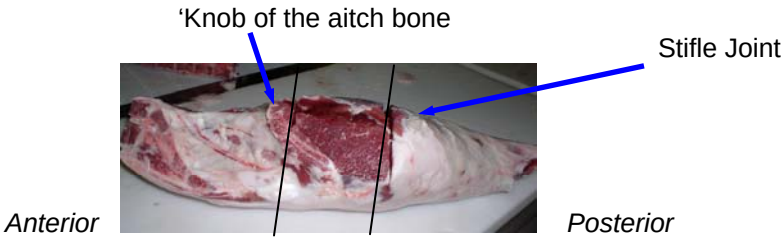

Figure 2

- *Anterior to the stifle joint; and*
- *Immediately posterior to **'anterior knob' of** the aitch bone, so that the resulting cut appears as illustrated in figure 4.*

For legs that are smaller in weight, split the leg in half by cutting posterior to the aitch bone making 2 portions that are 3 – 5 pounds as illustrated in figure 3.

Figure 3

Figure 4

- *Sirloin portion - Saw cuts shall be made at approximately ¾ inch intervals passing through the sacral vertebrae and pelvic bone without cutting completely through the lean (notched) so that the sirloin portion is left intact. This will enable the user to slice the items into portions before or after roasting."*

<u>IMPS General Requirements</u>

Packing and Packaging - Roasts (leg portions) shall be individually vacuumed packaged. Chops, from each shoulder, shall be placed into one flexible package container and vacuum packaged. Packaged roasts and chops shall be placed into shipping containers to a net weight of 38 – 42 pounds.

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
- A traceability code that is traceable back to establishment number, production lot, and date.
- A "Best-If-Used-By" date that is 180 calendar days from the date of production.
- Nutrition facts panel based on actual nutritional analysis of the product.
- Applicable product name: IMPS 1207 – Lamb, Shoulder Chops or IMPS 233A – Lamb, Leg, trotter off.

b) Shipping Container
- USDA shield at least 2 inches high and appearing on the top of the container or on the principle display panel.
- Applicable contract number.
- A traceability code that is traceable back to establishment number, production lot, and date.
- Product code number:
  - IMPS 233A - product code A624
  - IMPS 1207 - product code A620

Palletized Unit Loads - All products shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic.

Delivery Unit - The delivery unit will be 36,000 pounds net weight (pus or minus 30 pounds).

Condition of Containers - Exam is limited to observing the sampled packaged product for defect criteria listed within the IMPS QA provisions, or monitoring production (if grader is present), to assure items are properly vacuum packaged. Delivery units will be scanned for damaged containers. Damaged containers will have to reworked or replaced.

Sealing - The grader shall assure that all boxes are palletized. Individual boxes need not be ‘stamped’. The traceability code for each lot shall be recorded on the certificate.

Purchaser Specified Examination - Net Weight (in accordance with IMPS Quality Assurance Provisions).