

ITEM DESCRIPTION AND CHECKLIST OF REQUIREMENTS (IDCR) FOR DICED BEEF, FROZEN

APPROVED

Contracting Officer Technical Representative (COTR) Livestock, Poultry and Seed Program Food Safety and Commodity Specification Division Room 2608 S-Bldg, Phone: (202) 260-8295

Effective: January 2013

100 ITEM DESCRIPTION

- Diced Beef This item may be prepared from any portion of the carcass which yields product that meets finished product limitations.
- Dices shall be of a size equivalent to not less than a ½-inch cube and not more than a ¾-inch cube with no individual surface being more than 1.0-inch in length.
- 130 Fat content shall not exceed 10 grams per 100 gram basis.

200 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 COTR, must adhere to the following checklist requirements.

300 MATERIALS

- 310 MEAT COMPONENT
- The contractor's production plan shall describe the necessary processing steps (including pictures) to comply with the item below.
- Diced Beef may be prepared from any portion of the carcass which yields product that meets the end-item requirements by either hand or mechanical dicing (grinding is not permitted).
- 323 Shank, detached cutaneous muscles, and heel meat shall be excluded.
- Dices shall be of a size equivalent to not less than a ½-inch cube and not more than a ¾-inch cube with no individual surface being more than 1.0-inch.

- To facilitate dicing, boneless beef cuts may be frozen and/or tempered, one time only.
- Domestic Origin Of Meat Component Beef must originate from U.S. produced livestock as defined in the Supplement.
- 327 Harvesting (Slaughtering) Cattle will be harvested in facilities that comply with the following requirements:
- 327.1 Humane Handling All cattle shall be humanely handled in accordance with all applicable FSIS regulations and Agricultural Marketing Service (AMS) requirements.
- 327.2 Pathogen Intervention Steps Include at least two pathogen (Shiga-toxigenic *Escherichia coli* O157 [including O157:H7 and O157:Non-Motile (NM); herein referred to as *E. coli* O157:H7]) intervention steps. One of the intervention steps must be a critical control point (CCP) in the FSIS recognized slaughter process Hazard Analysis Critical Control Point (HACCP) plan.
- 327.3 Spinal Cord Removal All spinal cord tissue will be removed during the harvesting process.
- 327.4 Carcass Testing Routinely test carcasses for *E. coli* O157:H7 to verify effectiveness of interventions at CCP.
- 328 Boneless Beef Only fresh-chilled boneless beef which complies with the following requirements will be allowed:
- 328.1 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.
- 328.2 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. Frozen boneless beef may be used provided it is processed into the final product within 60 days from the date of pack.
- 328.3 Objectionable Materials The following objectionable materials shall be excluded: Major lymph glands (*prefemoral*, *popliteal*, and *prescapular*), *thymus* gland, the *sciatic* (*ischiatic*) nerve (lies medial to the outside round), all bone, cartilage, shoulder tendon, elbow tendon, silver skin, *sacrociatic* ligament, opaque *periosteum*, *serous* membrane (*peritoneum*), tendinous ends of shanks, *gracilis* membrane, *patellar* ligament (associated with the *stifle* joint), *achilles* tendon, back strap and *abdominal tunic*.

- 328.4 Mechanically Separated Beef that is mechanically separated from bone with automatic deboning systems or advanced meat (lean) recovery (AMR) systems is not permitted.
- 330 FINISHED PRODUCT LIMITATIONS
- Fat Surface and/or seam fat shall not exceed ½-inch at any point. The maximum surface fat thickness at any one point is evaluated by visually determining the areas on the edges of either side of the dice which have the thickest amount of fat and measuring the thickness of fat in these areas. The maximum seam fat thickness at any one point is evaluated by visually determining the areas of fat between layers of lean on any side of the dice which have the thickest deposits of fat and measuring the width in these areas. The resulting fat content shall not exceed 10 grams per 100 gram basis.
- Dimensions Dices shall be of a size equivalent to not less than a ½-inch cube and not more than a ¾-inch cube with no individual surface being more than 1.0- inch.
- Objectionable Materials Dices shall be free of objectionable materials listed in Section 328.3.
- Dices not meeting these requirements shall not exceed 10 percent, by weight, of the finished product.
- 350 GRADE REQUIREMENT
- 351 Quality Grade USDA Select or higher.
- 360 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 production lot.
- 370 METAL DETECTION
- All product shall be free of metal contaminates. Detection of stainless steel, ferrous, and non-ferrous (e.g., lead, copper, and aluminum) metals is required. The contractor's production plan must identify and describe the equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures.

400 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.
- 420 PACKAGING
- Product shall be bulk packaged without use of plastic liner material directly into leak-proof shipping containers with fiberboard that is wax impregnated, has a moisture barrier coating, or have plastic laminated interior panels.
- 430 PACKING
- Diced Beef shall be packed to a net weight of 60 pounds.
- 440 CLOSURE
- Shipping containers will be closed by strapping or taping.
- 450 LABELING
- Shipping containers will be labeled to include all information required by FSIS regulations. Shipping container labels will be illustrated in the contractor's production plan and contain the following information:
- 451.1 USDA shield at least 2 inches high and appearing on the top of the container or on the principle display panel.



- 451.2 Applicable purchase order number.
- 451.3 A traceability code that is traced back to establishment number, production lot, and date.
- 451.4 Material Number: 110196
- 451.5 The product name "Diced Beef, Frozen"

- 451.6 Ingredient declaration (including single ingredient products).
- 451.7 Nutrition facts panel based on actual nutritional analysis of the product.
- 451.8 An allergen statement in a format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; e.g. Allergen: This product contains
- 460 PALLETIZED UNIT LOADS
- All product shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic, unless otherwise specified in the invitation. Pallet loads shall be stacked in a manner that minimizes the overhang of the shipping containers over the edges of the pallets and exposes each shipping container's principle display panel to facilitate certification examinations.
- 470 DELIVERY UNIT
- The delivery unit shall be 700 shipping containers with a net weight of 42,000 pounds. No tolerance will be allowed.
- 500 DELIVERED PRODUCT
- 510 SIZE AND STYLE OF CONTAINER
- Only one size and style of shipping container may be used in any one delivery unit.
- 520 TEMPERATURE
- 521 Product temperature will not exceed 0°F at the time of shipment and delivery.
- 530 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.
- 600 PRODUCT ASSURANCE
- 610 WARRANTY AND COMPLAINT RESOLUTION
- Warranty The contractor will guarantee that the product complies with all specification requirements, production plan declarations, and provisions set forth in the program Supplement.

620 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.

630 NON-CONFORMING PRODUCT

The contractor must include a plan to assure that non-conforming product is not delivered under USDA contracts. The plan must address 1) control and segregation of non-conforming product, 2) removal of any USDA markings, and 3) disposition of non-conforming product, including vendor notification in writing to the COTR of final disposition (e.g., diverted to commercial production, cooked product or destroyed).

640 AMS MONITORING AND PRODUCTION ASSESSMENT

An AMS Grading and Verification Division (GVD) agent must be present during the production of the finished product. The GVD agent will monitor and verify the processing steps, quality assurance activities, and any corrective actions to assure that all requirements outlined in the approved production plan are complied with. The GVD agent will be conducting the monitoring and production verification in accordance with the Monitoring and Evaluation Protocol for Conformity Assessment of IDCR Specifications and applicable GVD instructions. Any deviations to contractual requirements will be reported to the contractor and Contracting Officer. The Contracting Officer will make all determinations as to the acceptability of the product relative to findings documented by the GVD agent.