USDA

Commodity Specification

BULK PACK CHICKEN AND CHICKEN PARTS

MAY 2008

USDA

AGRICULTURAL MARKETING SERVICE

AMS

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I. GENERAL

A. Product Description

Bulk ready-to-cook broiler/fryer chickens (bulk chickens) and parts (bulk parts) produced under this Specification will be packaged and packed in one or more of the following forms as specified in the contract:

Bulk Pack, Small (221690) - Bulk packed for further processing, chilled ready-to-cook broiler/fryer chickens without necks and giblets. Frozen may be specified in the Invitation. The weight range for an individual chicken is 2.50 to 3.75 pounds (1.13 to 1.70 kg), without neck and giblets. The commodity must be packed in commercial containers as required within this Specification. A purchase unit will total 36,000 pounds (16,329 kg).

Bulk Pack, Large (222590) - Bulk packed for further processing, chilled ready-to-cook broiler/fryer chickens without necks and giblets. Frozen may be specified in the Invitation. The individual chicken weight range must be over 3.75 pounds (over 1.70 kg) per carcass weighed, without neck and giblets. The commodity must be packed in commercial containers as required within this Specification. A purchase unit will total 36,000 pounds (16,329 kg).

Leg Quarters, Bulk Parts (224090) - Chilled chicken leg quarters, bulk packed for further processing. Leg quarters must weigh between 8.50 and 24 ounces (240.97 and 680.38 g) each, or be produced from ready-to-cook broiler/fryer chickens that weigh 2.50 to 7 pounds (1.13 to 3.18 kg) per whole carcass, without neck and giblets. Frozen may be specified in the Invitation. The commodity must be packed in commercial containers as required within this Specification. A purchase unit will total 36,000 pounds (16,329 kg).

Chicken Legs, Bulk Parts (224190) - Chilled chicken legs, bulk packed for further processing. Legs must weigh between 5 and 17.50 ounces (141.75 and 496.11 g) each, or be produced from ready-to-cook broiler/fryer chickens that weigh 2.50 to 7 pounds (1.13 to 3.18 kg) per whole carcass, without neck and giblets. Frozen may be specified in the Invitation. The commodity must be packed in commercial containers as required within this Specification. A purchase unit will total 36,000 pounds (16,329 kg).

Thighs, Bulk Parts (224290) - Chilled chicken thighs (without back portion), bulk packed for further processing. Thighs must weigh between 2.50 and 10.50 ounces (70.87 and 297.66 g) each, or be produced from ready-to-cook broiler/fryer chickens that weigh 2.50 to 7 pounds (1.13 to 3.18 kg) per whole carcass, without neck and giblets. Frozen may be specified in the Invitation. The commodity must be packed in commercial containers as required within this Specification. A purchase unit will total 36,000 pounds (16,329 kg).

Drumsticks, Bulk Parts (224390) - Chilled chicken drumsticks, bulk packed for further processing. Drumsticks must weigh between 2.50 and 7 ounces (70.87 and 198.44 g) each, or be produced from ready-to-cook broiler/fryer chickens that weigh 2.50 to 7 pounds (1.13 to 3.18 kg) per whole carcass, without neck and giblets. Frozen may be specified in the Invitation. The commodity must be packed in commercial containers as required within this Specification. A purchase unit will total 36,000 pounds (16,329 kg).

B. Food Defense Requirements

Contractors and subcontractors participating in the commodity purchase program must have a documented and operational food defense plan that provides for the security of a plant's production processes and includes the storage and transportation of finished product after production. The plan shall address the following areas: (1) food defense plan management; (2) outside and inside security of the production and storage facilities; (3) slaughter and processing, including all raw material sources; (4) shipping and receiving; (5) storage; (6) water and ice supply; (7) mail handling; (8) personnel security; and (9) controlled access to production and storage areas. The food defense plan shall be made available to the Department of Agriculture's (USDA) Agricultural Marketing Service (AMS) Auditor immediately upon request. Verification of the Food Defense Program at the processing, storage, and distribution facility will be conducted by the USDA/AMS Auditor.

C. Commodity Complaints

The contractor/producer must immediately report all complaints received on the commodity to the Contracting Officer.

D. Humane Handling

All poultry shall be humanely handled in accordance with all applicable Food Safety and Inspection Service (FSIS) regulations, directives, and notices.

II. COMMODITY SPECIFICATIONS

A. Basic Requirements

1. Date Processed. Ready-to-cook bulk chickens and bulk parts (commodity) must not be processed prior to the date of the contract.

2. Origin of Chickens. The commodity must be produced and processed from chickens that were produced, raised, and processed in the United States, its territories or possessions, the Commonwealth of Puerto Rico, or the Trust Territories of the Pacific Islands. If the contractor processes or handles chicken carcasses and parts originating from sources other than the United States, its territories or possessions, Puerto Rico, or the Trust Territories of the Pacific Islands, the contractor must have an acceptable identification and segregation plan for those chicken carcasses and parts to ensure they are not used in the commodities produced under this Specification. This plan must be made available to a representative of the Grading Branch, Poultry Programs, AMS, USDA (Grader), and the Contracting Officer or agent thereof upon

request. The contractor must ensure that both the contractor and subcontractor(s) maintain records such as invoices, or production and inventory records evidencing product origin, and make such records available for review by the Grader or other Government official(s).

3. Inspection. Processing operations must comply with Poultry Products Inspection Regulations (9 CFR part 381) and be under the supervision of a representative of USDA/FSIS (Inspector). Inspection for contract and Specification compliance will be in accordance with the Regulations Governing the Voluntary Grading of Poultry Products and Rabbit Products (7 CFR part 70) and the U.S. Classes, Standards, and Grades for Poultry (AMS 70.200 *et seq.*), under the supervision of a Grader. The Grader will be responsible for certification of compliance with the requirements of this Specification for whole chicken, chicken legs, leg quarters, thighs, and drumsticks; freezing; labeling and marking; net weight; and checkloading.

4. FSIS Requirements. The commodity must be produced and processed in an FSIS federally inspected establishment, be accurately marked and/or labeled, and meet all FSIS regulatory requirements, including all microbiological testing requirements, currently in place.

5. USDA Sampling Option. USDA may select additional commodity for further inspection or may draw samples for laboratory analyses.

6. Chickens from Other Plants. The chilled chicken or chicken parts may be transferred or obtained from other processing plants, provided they have been processed, handled, and identified in accordance with and in compliance with this Specification as evidenced by USDA certification.

a. Type; class; U.S. grade, when applicable; date slaughtered; and USDA-assigned plant number must be shown on each shipping container.

b. The chilled chicken and chicken parts must be at an internal product temperature not higher than 40 °F (4.4 °C) and not lower than 26 °F (-3.3 °C) when shipped from the origin plant and when received at the destination plant.

7. Substitution. Bulk pack commodity may be delivered in accordance with 7 CFR part 250.30(f) (Substitution of donated foods with commercial foods).

B. Commodities

1. Commodities - Summary Table.

	a. BULK PACK CHICKEN (SMALL) 2.50-3.75 pounds	b. BULK PACK CHICKENS (LARGE) over 3.75 pounds	c. BULK LEG QUARTERS	d. BULK LEGS	e. BULK THIGHS	f. BULK DRUMSTICKS
Types:	Chilled or Frozen	Chilled or Frozen	Chilled or Frozen	Chilled or Frozen	Chilled or Frozen	Chilled or Frozen
Class:	Broiler/Fryer	Broiler/Fryer	Broiler/Fryer	Broiler/Fryer	Broiler/Fryer	Broiler/Fryer
Style:	Ready-to-Cook Whole	Ready-to-Cook Whole	Ready-to-Cook Leg Quarters	Ready-to-Cook Legs	Ready-to-Cook Thighs (without back portion)	Ready-to-Cook Drumsticks
Necks and Giblets:	Without necks and giblets	Without necks and giblets	N/A	N/A	N/A	N/A
Weight Range:	Must weigh 2.50 to 3.75 pounds (1.13 to 1.70 kg) per ready-to-cook whole carcass, without neck and giblets	Must weigh over 3.75 pounds (over 1.70 kg) per ready-to-cook whole carcass, without neck and giblets	Must weigh 8.50 to 24 ounces (240.97 and 680.38 g) each, or be produced from ready-to-cook, whole, which weigh 2.50 to 7 pounds (1.13 to 3.18 kg), without neck and giblets	Must weigh 5 to 17.50 ounces (141.75 and 496.11 g) each, or be produced from ready-to-cook, whole, which weigh 2.50 to 7 pounds (1.13 to 3.18 kg), without neck and giblets	Must weigh 2.50 to 10.50 ounces (70.87 and 297.66 g) each, or be produced from ready-to-cook, whole, which weigh 2.50 to 7 pounds (1.13 to 3.18 kg), without neck and giblets	Must weigh 2.50 to 7 ounces (70.87 and 198.44 g) each, or be produced from ready-to-cook, whole, which weigh 2.50 to 7 pounds (1.13 to 3.18 kg), without neck and giblets
U.S. Grade:	U.S. Grade A for all factors, except breasts may be U.S. Grade B quality for exposed flesh	U.S. Grade B or better	U.S. Grade B or better	U.S. Grade B or better	U.S. Grade B or better	U.S. Grade A for all factors, except U.S. Grade B quality for exposed flesh

2. Types.

a. Chilled.

(1) The commodity must be chilled (internal product temperature lowered to 40 °F (4.4 °C) or lower immediately after processing).

(2) Chilled commodity must be delivered to destination within 5 calendar days after the day the chickens are slaughtered.

b. Frozen. The commodity must be chilled (internal product temperature lowered to 40 °F (4.4 °C) or lower immediately after processing). The chilled commodity must be processed, packaged and packed, and placed in a freezer within 7 calendar days after the date of slaughter. Within this 7-day timeframe, the commodity must be placed in a freezer within 48 hours of packaging and packing. If the chilled commodity is not placed in a freezer immediately after packaging or packing, the commodity must be held at a room temperature not higher than 36 °F (2.2 °C) and not lower than 26 °F (-3.3 °C). The packaged or packed commodity must be frozen (internal product temperature lowered to 0 °F (-17.8 °C) or lower within 72 hours from the time of entering the freezer). When packaged or packed commodity is held at a room temperature below 26 °F (-3.3 °C), the commodity will be considered to be in a

freezer and subject to the 72-hour freezing requirement that begins at the end of the shift the commodity enters the 26 °F (-3.3 °C) or lower facility.

3. Class. Broiler/fryers must conform to the definition for the class in AMS part 70.201.

4. Styles. Individual carcasses and parts of chickens must conform to the definitions and standards in AMS part 70.210.

a. Clips, tags, or bands must not be attached to the carcasses or parts.

b. The neck must be separated from its junction with the body of the carcass. Separation of the leg quarters from the remaining carcass, thighs from the drumstick and back, and legs from the back must be accomplished at the joints or separation points as described in AMS part 70.210. All cuts must be in a neat manner without mutilation of adjacent muscle and/or bone and without producing bone splinters. These cuts may be made by mechanical means.

5. U.S. Grade. Grading must be in accordance with 7 CFR part 70 and AMS 70.200 *et seq*. Grading must be under the supervision of a Grader using Poultry Programs' Sample Plan Level 1 (SPL-1) for Grade A carcasses and parts, and Sample Plan Level 2 (SPL-2) for Grade B carcasses and parts.

6. Organoleptic Requirements. The chilled chicken and chicken parts will be examined on a continuous basis for the following requirements: The chilled chicken or chicken parts must be free of rancidity; fruity, sulfide-like, cardboardy, tallowy, oily, oxidized, metallic, chlorine, or other foreign or off-odors; free of foreign materials (e.g., glass, paper, rubber, metal, plastic); must show no evidence of mishandling or deterioration; and must have a bright color with no evidence of dehydration or freezing and thawing. Any chicken or chicken part that does not comply with the organoleptic requirements will be rejected for use under this Specification.

C. Packaging and Packing

1. Individual Weight. Bulk packed carcasses or parts will be examined for compliance with the individual weight requirements. A sample of 10 carcasses or parts will be randomly drawn and weighed for individual weight.

a. Individual carcass weight. The sample of 10 bulk packed carcasses must comply with the following:

(1) Bulk pack - small. Each ready-to-cook whole carcass in the sample must weigh between 2.50 and 3.75 pounds (1.13 and 1.70 kg), without neck and giblets.

(2) Bulk pack - large. Each ready-to-cook whole carcass in the sample must weigh over 3.75 pounds (over 1.70 kg), without neck and giblets.

b. Individual part weight. At the option of the contractor, bulk parts may be produced from broiler/fryer chickens that weigh 2.50 to 7 pounds (1.13 to 3.18 kg), without

necks and giblets, or the bulk parts may be sampled and weighed for compliance with the individual weight requirements. If the individual weight option is selected, the sample of 10 bulk parts must comply with the following:

(1) Leg quarters. Each individual leg quarter in the sample must weigh between 8.50 and 24 ounces (240.97 and 680.38 g).

(2) Chicken legs. Each individual leg in the sample must weigh between 5 and 17.50 ounces (141.75 and 496.11 g).

(3) Thighs. Each individual thigh (without back portion) in the sample must weigh between 2.50 and 10.50 ounces (70.87 and 297.66 g).

(4) Drumsticks. Each individual drumstick in the sample must weigh between 2.50 and 7 ounces (70.87 and 198.44 g).

c. Weight determination. Compliance with individual part weight requirements will be made prior to packaging. The frequency of sampling will be according to Poultry Programs' SPL-2. If any sample does not comply with the weight requirements, the product the sample represents will be rejected.

2. Packaging and Packing Materials. All packaging and packing materials must be clean and in new condition, must not impart objectionable odors or flavors to the commodity, and must be safe (cannot adulterate commodity or be injurious to health) for use in contact with food products.

a. Plastic-film bags. Plastic-film bags used for the commodity must have tear resistance; tensile, bursting, and impact strength; and the stability to protect the commodity during handling and storage. The bags must be closed by commercial methods and materials.

b. Shipping containers. Fiberboard shipping containers used to pack the commodity must be closed by commercial methods and materials.

3. Chilled Commodity. Chilled commodity must be delivered to the destination as specified in the shipping instructions in commercial containers with a commercial cooling medium; for example, (a) in wax-coated fiberboard containers, (b) in covered combo bins or tanks, or (c) packaged in plastic-film bags and packed in fiberboard shipping containers. For bulk chickens, more than one chicken may be packaged in a bag. A bag does not need to be shrunk nor the air removed from the bags of commodity.

4. Frozen Commodity. Frozen commodity must be: (a) packaged in plastic-film bags and packed in fiberboard boxes or commercial bulk containers; or (b) packed in fiberboard boxes or commercial bulk containers lined with plastic-film bags. For bulk chickens, more than one chicken may be packaged in a bag. A bag does not need to be shrunk nor the air removed from the bags of commodity.

III. LABELING

A. Shipping Containers

1. Requirements. USDA-assigned plant number, type and name of commodity, date of production, and net weight of commodity must be shown on each container, tank, or bin.

2. In-Plant Deliveries. When in-plant delivery is made (see V.D.1.), the contractor must label and mark the end product(s) according to requirements of the State distributing agency.

B. F.A.S. Vessel Deliveries

F.A.S. vessel deliveries that are not source loaded in a seavan are required to show the final destination's overseas address as provided in the Notice to Deliver. The address must be clearly printed on at least two sides of each pallet.

IV. FINAL EXAMINATION OF PACKAGED AND PACKED COMMODITY

A. Material and Net Weight Compliance

1. Verification of Packaging and Packing Materials. The contractor must verify compliance with packaging, packing, and marking material requirements by furnishing the Grader the following certification on company stationery signed by a person authorized to do so by the contractor:

"(I)(We) certify that the packaging, packing, and marking materials used for any commodity presented for acceptance under the terms of the Commodity Specification for Bulk Pack Chickens and Chicken Parts dated May 2008, comply or will comply with the terms of this Commodity Specification.

Name _____

Title _____"

One certification is adequate for all production under this Specification.

2. Net Weight. Net weight of each delivery unit will be determined by the test-weighing procedures of Poultry Programs. Containers used to ship commodity will be uniform in both type and size in each delivery unit. The commodity must be delivered chilled. Subject to an agreement in writing with the processor receiving the commodity, or as specified in the applicable Invitation, it may be delivered frozen.

a. Test weighing procedures.

(1) The tare weight of all packing materials will be determined by weighing a representative sample of all packaging components such as plastic-film bags, clips, and fiberboard containers according to applicable Poultry Programs' instructions.

(2) A representative sample will be selected in accordance with the following sample plan:

Number of Shipping Containers in Lot	Number of Shipping Containers in a Sample
1 - 4	All
5 - 50	4
51 - 100	5
101 - 200	6
201 - 400	7
401 - 600	8

For each additional 100 cases, or fraction thereof, in excess of 600 cases, one additional case shall be included in the sample.

(3) For large bulk containers (combo bins, tanks, etc.), the representative sample size shall be reduced by one-half the amount listed (IV.A.2.a.(2)).

b. Requirements. A purchase unit or delivery unit of bulk pack must total 36,000 pounds (16,329 kg) net, or multiples thereof.

c. Weight variations. A weight variation of minus 2 percent or plus 1 percent (35,280 to 36,360 pounds (16,003 to 16,493 kg)) is permitted on each delivery unit. USDA will pay only for the amount of commodity delivered within the required weight range.

d. Discounts. A delivery unit weighing from 34,000 to 35,279 pounds (15,422 to 16,002 kg) will be accepted at a 3-percent discount in price on the actual weight of the commodity delivered. It is the contractor's responsibility to provide extra commodity to offset shrinkage. All price adjustments will be based on the quantity delivered.

e. Rejections. Any delivery unit weighing less than 34,000 pounds (15,422 kg) net will be rejected.

f. Net weight determination. The net weight for frozen commodity will be determined at origin and, for chilled commodity, at destination. Net weight at destination will be determined by removing the product from the packaging and packing materials and weighing on a direct net weight basis. The net weight of each delivery unit will be determined by a Grader at the contractor's expense.

B. Prerequisites for Loading and Shipping Frozen Commodity

1. Visual Inspection. The frozen chicken commodity must be a uniform light and bright color. Frozen commodity showing any evidence of defrosting, refreezing, or freezer deterioration will be rejected for use under this Specification.

2. Internal Product Temperature.

a. Requirements. Internal product temperature of frozen commodity must be 2 °F (-16.7 °C) or lower at time of loading. Delivery units with internal product temperatures exceeding 2 °F (-16.7 °C) and up to 5 °F (-15 °C) will be tentatively rejected. Tentatively rejected delivery units may be returned to the freezer and the temperature reduced to 2 °F (-16.7 °C) or lower and reoffered one time only. Delivery units exceeding 5 °F (-15 °C) or delivery units that have been tentatively rejected and exceed 2 °F (-16.7 °C) when reoffered will be rejected for use under this Specification.

b. Optional temperature verification. As an option to verifying internal commodity temperature of frozen commodities at time of loading, the contractor may request an alternate method utilizing commodity temperature sensing devices. If this option is selected, a Federal-State supervisor, Grading Branch, Poultry Programs will determine that the facilities, equipment, procedures, and the contractors' current level of freezing compliance are in accordance with the established guidelines outlined in the applicable Poultry Programs' instructions for this Specification.

C. Inspection and Checkloading

1. Requirements. Inspection for contract compliance will be made by a USDA representative, in accordance with 7 CFR part 70, FSIS regulations, and this Specification, at the site of processing, both during and after processing and packaging. A USDA representative may select samples for laboratory analyses or inspect the commodity at any point in transit and after delivery to point of destination. Inspection records must be complete and made available to USDA, as requested, to assure contract compliance.

2. Procedures. The inspection and checkloading must be performed by a Grader. Procedures to be followed and a schedule of fees for these services may be obtained by contacting the nearest Grading Branch field office or the Chief of the Grading Branch, Poultry Programs, AMS, USDA, Room 3938-S, STOP 0258, 1400 Independence Avenue, SW, Washington, D.C. 20250-0258, telephone (202) 720-3271. The quality, quantity, weight, packaging, packing, and checkloading of the commodity must be evidenced by certificates issued by the Grader. Contractor must not ship the commodity unless informed by the Grader that the designated commodity to be shipped meets contract specifications.

V. SHIPMENT AND DELIVERY

Shipment and delivery must be made in accordance with this Specification, as amended by the Announcement. In addition, the contractor must adhere to the following provisions:

A. Contract Compliance Stamp

Each container must be identified with a USDA Contract Compliance stamp with the applicable certificate number. A Grader, or other authorized personnel under the supervision of the Grader, will stamp one end of each container prior to shipment.

B. Grading Certificate

A copy of the original USDA Poultry Grading Certificate issued at time of checkloading must accompany each shipment.

1. Railcar or Piggyback. If shipment is by rail or piggyback, the certificate must be placed in the railcar or trailer for easy access to the Grader, warehouseman, or consignee, as applicable.

2. Trucks. If shipment by truck, the driver must, upon delivery, give the certificate to the Grader, warehouseman, or consignee, as applicable.

C. Loading and Sealing of Vehicles

Loading must be in accordance with good commercial practices and the sealing must be done at origin under the supervision of a Grader. Thereafter, all delivery units--truck lot and less-than-truck lot (LTL) quantities--must be secured at all times prior to unloading with tamper resistant, serially numbered, high security seals. Suppliers of commodities, products and/or services shall be responsible for placing a seal(s) on all doors of each transportation conveyance upon completion of loading or servicing. Seals shall be serially numbered, barrier-type and meet the American Society for Testing and Materials (ASTM) standards (F-1157-04). Seals shall be $\frac{1}{8}^{th}$ inch diameter cable, high security bolt, or equivalent. The contractor must maintain a record of each seal number used per truck lot and LTL delivery units. Additionally, the contractor must ensure that the applicable seal identification number is on each bill of lading, shipment manifest, certificate, or other delivery documents for each delivery destination.

When LTL delivery units are transported on the same trailer and destined for multiple recipients, the trailer must be sealed after each delivery. The seal number must be recorded on the appropriate delivery documents and correspond with the applied seal at the time of arrival at the next destination. It will be the responsibility of the contractor to provide a sufficient number of seals to the carrier service and to ensure that the trailer is sealed after each delivery destination. Failure to seal the trailer after each stop may result in rejection of the shipment by the recipient agency at the next scheduled stop and rejection of any subsequent deliveries on the trailer.

1. Railcar. Each railcar must be sealed. The contractors are responsible for arranging for railcar deliveries of more than one delivery unit so that each delivery unit contained in the same railcar can be completely separated and sealed.

2. Truck or Piggyback. Truck or piggyback shipments must be sealed at origin. A delivery unit shipped by truck or piggyback which includes split deliveries to multiple destinations will require sealing after each drop in accordance with Section V.C. of this Specification.

D. Delivery Notification

The contractor must follow the instructions in the Notice to Deliver issued by the Kansas City Commodity Office (KCCO) concerning delivery notification. Such notification and information

of impending delivery are vital in proper execution of delivery. The contractor must notify the State distributing agency and the consignee of shipment per instructions in the Notice to Deliver. For rail or piggyback shipments, notification shall be made on the day of shipment. For truck shipments, notification of the estimated arrival time should be made as far in advance of delivery as possible. In addition, for truck or piggyback shipments, the contractor must request and keep scheduled appointment(s). Unloading appointments for truck or piggyback shipments must be requested from the consignee contact party(ies) at least 24 hours in advance of delivery.

Chilled commodity requires special planning by the processing plant receiving the commodity. The consignee contact party must be consulted well in advance of delivery to allow time for the receiving plant to arrange its production schedule.

1. In-Plant Deliveries.

a. Definition of a sublot. A lot (the amount of commodity produced during a processing shift) may be separated into sublots. If this option is used, the commodity must be sublotted on the basis of consecutively produced shipping containers or pallets. The sublots must be consecutively identified at the time of packing.

b. Procedures. In-plant delivery of up to three sublots per purchase unit of the commodity is permitted when the contractor slaughters and further processes (in accordance with a contract between contractor and final recipient of the final commodity(ies)) the chicken in the same processing plant. Test weighing of sublots will be done in accordance with procedures established by Poultry Programs, AMS.

c. Large bulk pack for further processing.

(1) When in-plant deliveries of large bulk pack chickens are made, contractors have the option of delivering carcasses meeting: (a) U.S. Grade B or better, or (b) U.S. Grade B for all factors except wing defects.

(2) When option b is selected (U.S. Grade B for all factors except for wing defects), all wings must be removed. The weight of the wings must be excluded when determining the bulk pack delivery unit weight.

2. Bulk Pack for Further Processing. Bulk pack for further processing may alternatively be delivered in accordance with 7 CFR part 250.30(f) substitution of donated foods with commercial foods.

3. Delivery In Storage. Delivery may be made in store provided the destination in the Notice to Deliver and the place the contractor has the commodity in storage are the same. Inspection and certification by a Grader are also required for transfers in store.

4. Split Delivery. The contractor may deliver product in two or more trucks upon the approval of the recipient and upon the Grader being available to perform the necessary checkloading and final acceptance duties. The contractor is responsible for providing appropriate documentation to the KCCO evidencing delivery to ensure proper payment.

VI. DESTINATION EXAMINATION

A. Commodity Requirements

Before acceptance by consignee, the commodity may be examined by a Grader on a spot-check basis for temperature, condition, identity, and, when applicable, count. The commodity may be examined for conformance to contract provisions at any time required by the Contracting Officer.

B. Temperature

Chilled commodity must arrive at destination at an internal product temperature of not higher than 40 °F (4.4 °C) and not lower than 26 °F (-3.3 °C). Destination temperature for chilled commodity will be taken in the breast, drumstick, or thigh meat of the carcass, thigh, leg, or leg quarter. Frozen commodity must arrive at destination at an average internal temperature not to exceed 10 °F (-12.2 °C), with no individual temperature exceeding 15 °F (-9.4 °C). Commodity not meeting these requirements will be rejected for use under this Specification.

C. Cost for Frozen Commodity Destination Examination

The cost of a destination examination for frozen commodity, before or after delivery, by a Grader on acceptable commodity will be for the account of USDA. Costs for destination examinations of rejected delivery units will be for the account of the contractor. The USDA origin grader will make arrangements for destination examinations prior to delivery.

Rex A. Barnes
Deputy Administrator
Poultry Programs

Attachment

USDA SYMBOL