



Commodity Specification

CONSUMER PACK CUT-UP CHICKEN

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I. GENERAL

Frozen ready-to-cook broiler/fryer chickens, cut-up (commodity) produced under this Specification will be packaged and packed in the following form as specified in the contract:

Consumer Pack Cut-up Chicken (205050) - Frozen, U.S. Grade A, cut-up chicken, 8-piece cut, with neck and giblets. The commodity must be packaged in tray pack-style containers, and produced from ready-to-cook broiler/fryer chickens which weigh 2.50 to 3.75 pounds (1.13 to 1.70 kg) each, without neck and giblets. The commodity must be packed 12 packages in each fiberboard shipping container. A purchase unit will total 38,400 pounds (17,418 kg).

II. COMMODITY SPECIFICATION

A. Basic Requirements

1. Date Processed. The commodity must not be packaged more than 30 calendar days prior to the date of shipment.

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 products 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 products 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 USDA grader or other Government official(s) in accordance with Article 76 of USDA-1.

3. Inspection. Processing operations must comply with Poultry Products Inspection Regulations (9 C.F.R. part 381) and be under the supervision of a representative of USDA's Food Safety and Inspection Service (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 C.F.R. part 70) and the U.S. Classes, Standards, and Grades for Poultry (AMS 70.200 *et seq.*) under the supervision of a USDA grader. The USDA grader will be responsible for certification of compliance with the requirements of this Specification for chickens, cut-up chicken; packaging and packing; freezing; labeling and marking; net weight, and checkloading.

II.A.

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.

B. Requirements

1. Commodity - Summary Table.

CONSUMER PACK CUT-UP CHICKEN	
Type:	Frozen
Class:	Broiler/Fryer
Style:	Ready-to-Cook, Cut-up Chicken, 8-piece cut
Neck and Giblets:	With neck and giblets
Weight Range:	Must be produced from ready-to-cook, whole carcasses which weigh 2.50 to 3.75 pounds (1.13 to 1.70 kg), without neck and giblets.
U.S. Grade:	U.S. Grade A parts

2. Type. The commodity must be from current production. Additionally, the commodity must be processed, officially graded, properly identified, packaged, and frozen not more than 30 calendar days prior to the date of shipment.

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

4. Style.

a. Individual carcasses and parts of chickens must conform to the definitions and standards in AMS § 70.210. The eight pieces must consist of two split breasts with rib and back portions, two wings, two thighs with back portion, and two drumsticks.

II.B.4.

b. The neck must be separated from its junction with the body of the carcass. Separation of all other parts must be accomplished at the joints or separation points described in AMS § 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. Neck and Giblets. The neck and giblets must be or have been packaged with the commodity in accordance with customarily accepted commercial practices.

6. Weight Range. The commodity may be produced from chickens which weigh between 2.50 pounds (1.13 kg) and 3.75 pounds (1.70 kg) each, per ready-to-cook whole carcass, without neck and giblets.

a. Samples. A sample of 10 chickens will be randomly drawn and weighed prior to cutting into individual parts in accordance with Poultry Programs' procedures.

b. Weight requirements. Each chicken in the sample must weigh between 2.50 pounds (1.13 kg) and 3.75 pounds (1.70 kg), without the neck and giblets.

c. Weight determination. The frequency of sampling will be according to Poultry Programs' Sample Plan Level 2 (SPL-2). If any sample does not comply with the weight requirements, the product the sample represents will be rejected.

7. U.S. Grade. Grading must be in accordance with 7 C.F.R. part 70 and AMS 70.200 *et seq.* Grading must be under the supervision of a USDA grader using Poultry Programs' Sample Plan Level 1 (SPL-1).

8. Chickens From Other Plants. The chilled chickens 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. Class of chicken, U.S. grademark, as 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.

II.B.

9. Organoleptic Requirements. The frozen 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); 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. Packaging and Packing Materials.

a. Packaging materials. The commodity must be packaged in commercially acceptable tray pack-style packages, or similarly constructed materials comparable in design and style to commercial tray pack packages. A drip pad, or single sheet of similarly constructed material, must be placed under the commodity to absorb weepage. Each package of commodity must be wrapped or covered with plastic-film wrap, or similar material to: (1) enclose both the package and the commodity, and (2) prevent leaking. **All packages and packaging materials (e.g., plastic-film wrap) must be of adequate quality and durability to protect the product in frozen storage.**

b. Packing materials. Containers used to pack the commodity must be: (1) good commercial fiberboard shipping containers that are acceptable by common or other carrier for safe transport to point of destination; and (2) closed by commercially accepted methods and materials.

2. Packaging and Packing. The commodity must be packaged in a tray pack package, and packed into shipping containers with 12 packages of commodity in each shipping container.

D. Chilling and Freezing

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 day the chickens are slaughtered. 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 which begins at the end of the shift the commodity enters the 26 °F (-3.3 °C) or lower facility.

III. LABELING

Each package and shipping container of commodity must be commercially labeled in accordance with FSIS regulations. Labeling must be approved by FSIS prior to acceptance for use under this Specification. Additionally, the manufacturer must have a traceability and coding system, reviewed by the USDA grader, that clearly identifies, labels, and traces the commercially labeled product back to the specific USDA contract and destination. **THE CONTRACTOR MUST USE THE SAME LABEL/TRACKING FORMAT WITHIN A PURCHASE UNIT.**

A. Commercial Label Requirements

1. U.S. Grade. The USDA grademark (U.S. Grade A) must appear on each package and shipping container of commodity.
2. Distributor Labels. Commercial labels must be the manufacturer's own commercial label. Distributors' labels are not permitted.
3. Traceable Product. The processor must establish a product identification and record system that clearly links product by place and time of manufacture to specific USDA contracts and destinations. When the company uses the same commercial label for the product certified as complying with this Specification and commercial product, the identification system must differentiate between USDA and non-USDA products. An alpha numeric code may be used for information that is in addition to FSIS labeling requirements. The required product identification and record system, including codes, must be reviewed by USDA before production begins for the contract(s).

B. Additional Labeling Issues

The following are not acceptable for use under this Specification:

- Commercial labels that do not have a manufacturer traceability system and code.
- Commercial labeling traceability coding and systems that have not been reviewed by a representative of Poultry Programs, Grading Branch.
- Distributor commercial labels.
- Two or more different commercial labels in the same purchase unit.

C. 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. Packaging and Packing Material Examination.

a. Packaging defects. Packages in a delivery unit will be examined for defects that affect protection, expose product, or permit dehydration or freezer burn or quality deterioration during storage, such as tears, holes, or improperly sealed or closed packaging.

b. Packing defects. Shipping containers in a delivery unit will be examined for condition, labeling, and marking defects according to the United States Standards for Condition of Food Containers.

c. Tolerance for defects. If samples of packaged commodity or shipping containers in a delivery unit have more defects than the maximum tolerance for the applicable Poultry Programs' sample plan, the delivery unit will be rejected.

2. Net Weight. Net weight of each delivery unit will be determined at time of shipment by the test-weighing procedures of Poultry Programs.

a. Test weighing procedures. A purchase or delivery unit of commodity must total 38,400 (17,418 kg) net.

b. Weight variations. A weight variation of plus 1 percent or minus 2 percent (38,784 to 37,623 pounds (17,592 to 17,070 kg)) is permitted on each delivery unit. USDA will pay only for the amount of commodity delivered within the required weight range.

c. Alternate net weight verification. As an alternative to test weighing at time of checkloading, the contractor may request on-line verification of net weights. Upon receiving the request, a Federal-State supervisor, Grading Branch, Poultry Programs will determine that the facilities and procedures are in accordance with the applicable Poultry Programs' instructions for this Specification.

d. Rejections. Any delivery unit weighing less than 37,623 pounds (17,070 kg) net will be rejected.

B. Prerequisites for Loading and Shipping Commodity

1. Visual Inspection. The frozen commodity must be a uniform light and bright color. Moisture (ice) present in a package must not exceed occasional small areas showing a thin layer of clear or pinkish-colored ice. Frozen commodity showing any evidence of defrosting, refreezing, or freezer deterioration will be rejected for use under this Specification.

IV.B.

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 C.F.R. 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 required by Articles 54 and 55 of USDA-1 must be performed by a USDA 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 USDA grader. Contractor must not ship the commodity unless informed by the USDA grader that the designated commodity to be shipped meets contract specifications.

V. UNITIZATION

Each delivery unit of commodity must be unitized (palletized and stretchwrapped) and comply with the following:

A. Pallets

Pallets must be good quality, wood, 48 inches x 40 inches, nonreversible, flush stringer, and partial fourway entry. Each pallet of shipping containers must be stretchwrapped with plastic film in a manner that will secure each container and layer of containers on the pallet. Palletized product must be loaded in a way that will prevent shifting and damage to the containers of product. Pallet loads shall be stacked in a manner that minimizes the overhang of the shipping containers over the edges of the pallets and exposes the principle shipping container display panels to facilitate certification examinations.

B. Pallet Exchange

Contractors may arrange for pallet exchange with consignees; however, USDA is in no way responsible for such arrangements.

VI. SHIPMENT AND DELIVERY

Shipment and delivery must be made in accordance with this Specification, the applicable Announcement and Invitation, and Articles 56, 57, and 64 of USDA-1, 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 USDA grader, or other authorized personnel under the supervision of the USDA grader, will stamp one end of each container prior to shipment. If there is inadequate space available on either end of the shipping container, the stamp may be applied to a side of the container.

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 USDA grader, warehouseman, or consignee, as applicable.

2. Trucks. If shipment by truck, the driver must, upon delivery, give the certificate to the USDA 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 USDA grader.

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 not require separation by sealing each drop.

D. Delivery Notification

Notwithstanding the provisions of Article 56(c) of USDA-1, as amended by the applicable Announcement, 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.

1. In-Plant Deliveries. When in-plant delivery is made, the contractor must notify the appropriate USDA resident grader and furnish applicable information.

2. 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 USDA grader are also required for transfers in store.

E. Split Deliveries

The contractor is responsible to deliver the quantity stated on each Notice to Deliver to each destination. Contractors must provide to the USDA grader, at time of shipment, the number of boxes and pounds for each destination.

V.I.E.

At the option of the contractor, a purchase unit with two or more Notices to Deliver (split deliveries) for multiple destinations may be delivered on separate trucks provided each truck ships the total quantity stated on the Notice to Deliver. Any additional costs will accrue to the contractor's account.

VII. DESTINATION EXAMINATION

A. Commodity Requirements

Before acceptance by consignee, the commodity may be examined by a USDA 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

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 USDA 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.

Howard M. Magwire, Deputy Administrator
Poultry Programs

USDA SYMBOL

