

METRIC

A-A-20032H
September 7, 2022
SUPERSEDING
A-A-20032G
March 19, 2013

COMMERCIAL ITEM DESCRIPTION

POTATOES, WHITE, DEHYDRATED

The U.S. Department of Agriculture (USDA) has authorized the use of this Commercial Item Description (CID).

1. SCOPE. This CID covers dehydrated white potatoes, packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties. **Please note: This document does not guarantee purchase of this item by USDA.**¹

2. PURCHASER NOTES.

2.1 Purchasers *must specify* the following:

- Type(s), styles(s), option(s), package size(s), and agricultural practice(s) (Sec. 3).
- When the shelf life at the time of delivery is other than specified (Sec. 5.4).
- When compliance with analytical requirements must be verified (Sec. 7.2).
- Manufacturer's/distributor's certification (Sec. 10.3) or USDA certification (Sec. 10.4).

2.2 Purchasers *may specify* the following:

- Food Defense (Sec. 10.1) and Manufacturer's Quality Assurance (Sec. 10.2). Purchaser may specify one of the following combinations: Sec. 10.1.1 with 10.2.1 or 10.1.2 with 10.2.2.
- Packaging requirements other than commercial (Sec. 11).

3. CLASSIFICATION. The dehydrated white potatoes must conform to the following list which must be specified in the solicitation, contract, or purchase order.

¹ USDA purchase specifications are available at: <https://www.ams.usda.gov/selling-food/product-specs>.

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Types, styles, options, package sizes, and agricultural practices.²

- Type I** - Mashed (rapid rehydrating, instant)
 - Style A** - Granules
 - Style B** - Flakes
 - Style C** - Agglomerates (mashed potato mixes)
 - Style D** - Other (*as specified by the purchaser*)

- Type II** - Slices
- Type III** - Dices
- Type IV** - Shreds
- Type V** - Other (*as specified by the purchaser*)

- Option 1** - With peel
- Option 2** - Without peel
- Option 3** - Raw (uncooked)
- Option 4** - Blanched
- Option 5** - Cooked
- Option 6** - With sulfiting agents³
- Option 7** - Without sulfiting agents
- Option 8** - Air dried
- Option 9** - Freeze dried
- Option 10** - With dairy ingredients
- Option 11** - Without dairy ingredients
- Option 12** - Other (*as specified by the purchaser*)

Package size a - Retail (poly bag)

- (1)** 28 grams (g) (1 ounce (oz))
- (2)** 170 g (6 oz)
- (3)** 255 g (9 oz)

Package size b - Bulk institutional (quart, No. 10 can, bag-in-box, bucket)

- (4)** 454 g (1 pound (lb))
- (5)** 567 g (20 oz)
- (6)** 1.81 kilograms (kg) (4 lb)
- (7)** 2.27 kg (5 lb)
- (8)** 2.47 kg (87 oz)
- (9)** 4.54 kg (10 lb)
- (10)** 6.80 kg (15 lb)
- (11)** 9.07 kg (20 lb)
- (12)** 11.34 kg (25 lb)

² Not all options are available from every manufacturer. Check with the manufacturer/distributor for availability.

³ Sulfiting and antioxidant agents (sodium bisulfite and butylated hydroxytoluene (BHT)) are color and flavor preservatives.

(13) 18.14 kg (40 lb)

(14) 22.68 kg (50 lb)

Package size c - Other (*as specified by the purchaser*)

Agricultural practice (i) - Conventional

Agricultural practice (ii) - Organic

4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products must meet the requirements of the:

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Analytical requirements: *as specified by the purchaser* (Sec. 7).
- Manufacturer's/distributor's product assurance (Sec. 8).
- Regulatory requirements (Sec. 9).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 10).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 11).

5. PROCESSING GUIDELINES.

5.1 Processing. The dehydrated white potatoes must be processed in accordance with *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117). All U.S. dehydrated white potato products start with whole U.S. potatoes, subject to several washings and steam-peeling under high pressure. Granules and flakes are sliced, precooked when appropriate and then cooled to gelatinize their starch to ensure a mealy, non-sticky texture in the rehydrated product. Further processing steps may include additional cooking, drying, and grinding, or ricing. Slices, dices, and shredded potatoes are cut to suit their finished product form and then washed and blanched prior to final drying. The potatoes can be freeze dried, or air dried, with no added sweeteners.

5.2 Food defense. The dehydrated white potatoes must be processed and transported in accordance with *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121). This regulation identifies the kinds of preventive measures food manufacturers, processors, or handlers may take to minimize the risk that food under their control will be subject to tampering or other malicious, criminal, or terrorist actions. The implementation of enhanced food defense preventive measures provides for the security of a plant's production processes and includes the storage and transportation of pre-production raw materials, other ingredients, and post-production finished product.

5.3 Organic ingredients. When organic dehydrated white potatoes are specified in the solicitation, contract, or purchase order, the dehydrated white potatoes must be produced, handled, and labeled in accordance with the USDA organic regulations by an operation that is certified organic in accordance with the requirements of the *National Organic Program* (7 CFR

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Part 205). A Certificate of Organic Production or Handling must be provided to verify that the product was processed and handled in accordance with the USDA organic regulations.

5.4 Shelf life and storage. Unless otherwise specified in the solicitation, contract or purchase order, the dehydrated white potatoes must have a remaining shelf life of at least 12 months (maximum 18 to 24 months) from the date of production/packaging. To optimize shelf life, product must be maintained under cool, dry conditions below 27°C (81°F) with an ideal temperature range of 10-21°C (50-70°F); stored below 70 percent relative humidity (RH) with an ideal RH range of 65-70 percent and no exposure to direct sunlight and heat.

6. SALIENT CHARACTERISTICS.

6.1 Definitions.

6.1.1 Potato flakes. Potato flakes are dehydrated mashed potatoes made by drum drying a thin layer of cooked and mashed potatoes and breaking the sheet of dehydrated solids into a suitable size for packaging. Potato flakes are used mainly in snacks, soups, sauces, bakery products, and potato products.

6.1.2 Potato agglomerates. Potato agglomerates are reconstituted as mashed potato mixes that may include dairy ingredients such as milk, butter, etc., and must be free from clumps that will not break under slight finger pressure.

6.1.3 Potato slices, dices and/or shreds. Potato slices, dices and/or shreds can serve as ingredients in soups and stews, potato salads, hash browns and casseroles, such as scalloped or au gratin potatoes. Unless otherwise specified in the solicitation, contract or purchase order, the dehydrated white potato slices, dices, and shreds must conform to sizes in Table I:

TABLE I. Sizes

Type	Standard size
II - Slices	3.20 millimeters (mm) (0.125 inch (in)) thick round random cut
III - Dices	11.10 x 11.10 x 3.97 mm (0.437 x 0.437 x 0.156 in)
III - Dices	9.50 x 9.50 x 3.20 mm (0.374 x 0.374 x 0.125 in)
IV - Shreds	5.60 x 5.60 mm (0.220 x 0.220 in) maximum cross section, with a predominate piece length greater than 1.27 centimeters (cm) (0.500 in)

6.2 Labeling. All ingredients must be declared by their common or usual name in descending order of predominance by weight (21 CFR §101.4(a)) unless exempted by 21 CFR §101.100.

6.3 Ingredients.

6.3.1 Raw ingredients. The dehydrated white potatoes must be prepared from clean, sound, white to pale yellow-fleshed potato pieces or whole potatoes. Potatoes can be dehydrated from uncooked potatoes, blanched, partially cooked, or fully cooked potatoes.

6.3.2 Additional processing ingredients. When used, all additional ingredients must meet the standards specified in the Food Chemicals Codex (FCC) or, in the absence of FCC specification at a minimum, meet the specifications for quality set by the U.S. Pharmacopeia (USP)-National Formulary. The additional ingredients must be approved food additives (21 CFR Part 170) or meet Generally Recognized as Safe (GRAS) requirements (21 CFR Parts 182 and 184) for those uses by Food and Drug Administration (FDA).

6.4 Finished product.

6.4.1 Appearance and consistency. Following label preparation instructions, the rehydrated and prepared Type I styles must have the appearance and consistency typical of mashed potatoes. For rehydration to a mashed consistency, potable fluid (e.g., boiled water or other potable fluid) can be added at a ratio of four parts fluid to three parts flakes or five parts fluids to one-part granules.⁴ Always follow the manufacturer's instructions for the dehydrated potato product as rehydration specifications may vary.

6.4.2 Defects. Defects for dehydrated white potato products are classified as black, dark brown or orange (scorched) discolored specks. Peel is classified as a defect for products without peel (option 2). A sample unit for Type I Styles A and C is product spread in a circle with surface diameter 100.00 mm (3.940 in). A sample unit for Types I Style B, II, III and IV is 100.00 g (3.500 oz). Unless otherwise specified in the solicitation, contract or purchase order, the dehydrated white potatoes must conform to the defect threshold limits in Table II:

⁴ For more preparation information, refer to the United States Potato Board (<http://potatoesusa.com/potato-nutrition/resource-downloads>).

TABLE II. Defects

Type	Style	Option	Minimum size	Maximum tolerance
I - Mashed	A - Granules	10, 11	Larger than 1.00 mm (0.039 in)	No more than 80 pieces
I - Mashed	B - Flakes	1, 2	Larger than 1.60 mm (0.062 in)	No more than 25 pieces
I - Mashed	C - Agglomerates	10, 11	Larger than 1.00 mm (0.039 in)	No more than 40 pieces
II - Slices		1, 2	Larger than 6.35 mm (0.250 in)	No more than 25 pieces
III - Dices		1, 2	Larger than 1.60 mm (0.062 in)	No more than 3 g (0.106 oz)
III - Dices		1, 2	Larger than 6.35 mm (0.250 in)	No more than 5 pieces
IV - Shreds			Larger than 3.20 mm (0.125 in)	No more than 3 g (0.106 oz)

6.4.3 Foreign material. The dehydrated potatoes must be clean, sound, wholesome, and free from foreign material, such as, but not limited to, extraneous plant material, dirt, glass, plastic, metal, wood, paint, filth, insects, insect pieces or rodent or insect infestation.

7. ANALYTICAL REQUIREMENTS.

7.1 Analytical and microbiological requirements. Unless otherwise specified in the solicitation, contract or purchase order, the following analytical and microbiological requirements for the dehydrated white potatoes must conform to those in Table III:

TABLE III. Analytical and microbiological requirements

Test	Type	Style	Requirement
Moisture	I	A, C	Not more than 9.5 percent
Moisture	I	B	Not more than 9.0 percent
Moisture	II, III, IV		Not more than 9.0 percent
Reducing sugars	I, II, III, IV		Not more than 4.0 percent
Sulfite content ⁵	I	A, C	Not more than 600 parts per million (ppm) as sulfur dioxide (SO ₂)
Sulfite content ⁵	I	B	Not more than 500 ppm as SO ₂
Sulfite content ⁵	II, III, IV		Not more than 600 ppm as SO ₂
Aerobic Plate Count (APC)	I, II, III, IV		Less than 100,000 Colony Forming Units (CFU) per g or Most Probable Number (MPN) per g ⁶
Yeast and mold	I	A, B, C	Less than 100 CFU per g or MPN per g
Yeast and mold	II, III, IV		Less than 500 CFU per g or MPN per g
Coliform	I, II, III, IV		Less than 100 CFU per g or MPN per g
<i>Salmonella</i>	I, II, III, IV		Must be negative
<i>Staphylococcus aureus</i>	I, II, III, IV		Less than 10 CFU per g or less than 3 per g using MPN technique

7.2 Analytical verification. Purchaser must specify manufacturer's/distributor's certification (Sec. 10.3) or USDA certification (Sec. 10.4).

7.3 USDA verification procedures. When USDA certification (Sec. 10.4) is specified in the solicitation, contract, or purchase order, analytical testing must be performed as follows.

⁵ For dehydrated potatoes without sulfiting agents (option 7), sulfite content requirement is not more than 10 ppm as SO₂.

⁶ Findings indicate zero colonies (CFU) per plate or zero tubes producing gas for MPN.

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7.3.1 Product verification sampling. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing must be performed on subsamples of packages randomly selected from the lot. The number of subsamples must be based on USDA inspection service sampling procedures and plans (7 CFR §52.38). The contents of each will be used to create a composite sample that will be used in the analytical testing.

7.3.2 Analytical and microbiological testing and reporting. When specified in the solicitation, contract, or purchase order, the analyses must be made in accordance with the following methods from the Association of Official Analytical Collaboration (AOAC) International Official Methods of Analysis (OMA) or as specified in Table IV. Any result not conforming to the analytical and microbiological requirements may be cause for rejection of the lot.

TABLE IV. Analytical and microbiological testing and reporting

Test	Method	Reported as
Moisture	AOAC 934.06	Nearest 0.1 percent
Reducing sugars	AOAC 906.03, 923.09	Nearest 0.1 percent
Sulfite content	AOAC 990.28, 990.29	Nearest ppm
APC	AOAC 990.12	Nearest CFU or MPN per g
Yeast and mold	AOAC 997.02	Nearest CFU or MPN per g
Coliform	AOAC 991.14	Nearest CFU or MPN per g
<i>Salmonella</i>	AOAC 2013.09	Positive or negative
<i>Staphylococcus aureus</i>	AOAC 2003.07	Nearest 10 CFU per g or to the nearest MPN per g

8. MANUFACTURER’S/DISTRIBUTOR’S PRODUCT ASSURANCE. The manufacturer/distributor must certify that the dehydrated white potatoes provided meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same dehydrated white potatoes offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

9. REGULATORY REQUIREMENTS. The delivered dehydrated white potatoes must comply with all applicable Federal, State, and local mandatory requirements and regulations

relating to the preparation, packaging, labeling, storage, distribution, and sale of the dehydrated white potatoes in the commercial marketplace. Delivered dehydrated white potatoes must comply with all applicable provisions of the Federal Food, Drug, and Cosmetic (FD&C) Act, the Fair Packaging and Labeling Act, Food Allergen Labeling and Consumer Protection Act (FALCPA), and regulations promulgated thereunder. The allergen statement must be provided in a format which complies with FALCPA for any product which contains wheat, fish, milk, soy, tree nuts, eggs, peanuts, and Crustacean shellfish or those in effect on the date of the solicitation, contract, or purchase order. When the dehydrated white potatoes are used for USDA Child Nutrition Programs, the dehydrated white potatoes must comply with all applicable provisions of those programs.

10. QUALITY ASSURANCE PROVISIONS. *Purchaser must specify 10.3 or 10.4. Purchaser may specify one of the following combinations: 10.1.1 with 10.2.1 or 10.1.2 with 10.2.2.*

10.1 Food defense. When required in the solicitation, contract, or purchase order, a Food Defense Systems Survey (FDSS) or audit must be conducted by USDA, AMS, Specialty Crops Program (SCP), Specialty Crops Inspection (SCI) Division. Food defense requirements include 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 pre-production raw materials and other ingredients and post-production finished product. The plan must address the following areas: (1) food security plan management; (2) outside and inside security of the production and storage facilities; (3) 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) transportation, shipping, and receiving.

10.1.1 FDSS. When required in the solicitation, contract, or purchase order, a FDSS must be conducted by USDA, AMS, SCP, SCI Division. The FDSS verifies that operators of food establishments have implemented measures to minimize the risk of tampering or other criminal actions against the food under their control. An AMS FDSS verifies the participating company's adherence to *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121).

10.1.2 Food defense section of the Plant Systems Audit (PSA). When required in the solicitation, contract, or purchase order, a food defense audit will be conducted as part of the PSA. The audit will be conducted by USDA, AMS, SCP, SCI Division auditors. This verifies that operators of food establishments have implemented measures to minimize the risk of tampering or other criminal actions against the food under their control. The food defense section of the PSA verifies the participating company's adherence to *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121).

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10.2 Manufacturer's quality assurance. When required in the solicitation, contract or purchase order, the product manufacturer will be required to provide evidence, by certificate that the manufacturing plant has undertaken one of the following quality assurance measures within 12 months prior to providing a bid or no later than 10 business days from the date of the awarding of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

10.2.1 Plant survey. A plant survey conducted by USDA, AMS, SCP, SCI Division is required within 12 months prior to the date of the awarding of the contract. The plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117).

10.2.2 PSA. A PSA conducted by USDA, AMS, SCP, SCI Division is required within 12 months prior to the date of the awarding of the contract. The PSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) and verifies that the manufacturer has in place an internal quality assurance program that meets or exceeds USDA requirements.

10.3 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor must certify that the dehydrated white potatoes delivered meet or exceed the requirements of this CID. The manufacturer/distributor must certify via a Certificate of Conformance or other adequate documentation (*as specified by the purchaser*) that the dehydrated white potatoes meet analytical requirements specified in Sec. 7 of this CID.

10.4 USDA certification. When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the USDA, AMS, SCP, SCI Division inspectors, must be the certifying program. SCI Division inspectors must certify the quality and acceptability of the dehydrated white potatoes in accordance with SCI Division procedures, which include selecting random samples of the dehydrated white potatoes, evaluating the samples for conformance with the salient characteristics and analytical requirements of this CID and other contractual requirements, and documenting the findings on official SCI Division score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, SCI Division inspectors will examine the dehydrated white potatoes for conformance to the *Standards for Condition of Food Containers* (7 CFR Part 42) in effect on the date of the solicitation.

11. PACKAGING. Preservation, packaging, packing, labeling, and case marking must be commercial unless otherwise specified in the solicitation, contract, or purchase order.

12. USDA INSPECTION NOTES. When Sec. 10.4 is specified in the solicitation, contract, or purchase order, USDA certification must include evaluation of the quality and condition of samples of dehydrated white potatoes and compliance with requirements in the following areas:

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 7). When USDA analytical testing is specified, SCI Division inspection personnel must select samples and submit them to the USDA, AMS, Science and Technology Program (S&T) laboratory for analysis.
- Packaging requirements (Sec. 11).

13. REFERENCE NOTES.

13.1 USDA services.

13.1.1 USDA certification. For USDA certification information contact: **National Program Mission Support, SCI Division, SCP, AMS, USDA, via E-mail: SCIinspectionoperations@usda.gov.**

13.1.2 USDA FDSS, plant survey, and PSA. For a USDA FDSS, plant survey, and PSA contact the **Chief, Auditing Services Branch, SCI Division, SCP, AMS, USDA, Room 1566 South Building, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-5021, fax (866) 230-9168, or via E-mail: SCAudits@usda.gov.**

13.1.3 Analytical testing and technical information. For USDA technical information on analytical testing, contact the **Laboratory Approval and Testing Division, S&T, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-4089 or via E-mail: LATD@usda.gov.** Samples for specified USDA analytical testing should be sent to the USDA, AMS, S&T laboratory for analysis at: **USDA, AMS, S&T, National Science Laboratory, 801 Summit Crossing Place, Suite B, Gastonia, NC 28054.**

13.2 Sources of documents.

13.2.1 Sources of information for nongovernmental documents are as follows:

Copies of the AOAC International OMA may be obtained from: **AOAC International, 2275 Research Boulevard, Suite 300, Rockville, MD 20850-3250, telephone (301) 924-7077.** Internet address: <http://www.aoac.org> for nonmembers and <http://www.eoma.aoac.org> for members and AOAC OMA subscribers.

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Copies of the Food Chemicals Codex and U.S. Pharmacopeia may be purchased from: **United States Pharmacopeia Convention, 12601 Twinbrook Parkway, Rockville, MD 20877, telephone (800) 227-8772 or (301) 881-0666, Fax (301) 816-8148 or on the Internet at: <http://www.usp.org>.**

13.2.2 Sources of information for governmental documents are as follows:

Applicable provisions of the Standards for Condition of Food Containers are contained in 7 CFR Part 42, the National Organic Program are contained in 7 CFR Part 205, the Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503, and the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. These documents may be purchased from: **Superintendent of Documents, New Orders, P.O. Box 979050, St. Louis, MO 63197-9000. Credit card (Visa, MasterCard, Discover/NOVUS, and American Express) purchases may be made by calling the Superintendent of Documents at (866) 512-1800, (202) 512-1800. These documents may also be obtained free of charge on the Internet at: <http://www.gpo.gov/fdsys/browse/collectionCfr.action?collectionCode=CFR>.**

Copies of U.S. standards and inspection instructions for fruits, vegetables, and other specialty products may be obtained from: **SCI Division, SCP, AMS, USDA, 100 Riverside Parkway, Suite 101, Fredericksburg, VA 22406, telephone (650) 552-9073, fax (650) 552-9147, or via E-mail: FVSupplyDepot@usda.gov or on the Internet at: <http://www.ams.usda.gov/grades-standards> and <http://www.ams.usda.gov/grades-standards/how-purchase-equipment-and-visual-aids>.**

Copies of this CID and the Standards for Condition of Food Containers (7 CFR Part 42) are available from: **Director, SCI Division, SCP, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, via E-mail: CIDS@usda.gov or on the Internet at: <http://www.ams.usda.gov/grades-standards/cids> and <https://www.gpo.gov/fdsys/pkg/CFR-2019-title7-vol2/pdf/CFR-2019-title7-vol2-part42.pdf>.**

CIVIL AGENCY COORDINATING ACTIVITY:

DOJ - BOP
HHS - FDA
USDA - SCP
VA - OSS

PREPARING ACTIVITY:

USDA - SCP

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