



# Approved

Agricultural Marketing Service (AMS)  
Livestock and Poultry (LP) Program  
Standards and Specifications Division (SSD)  
Room 2092 S-Bldg. Stop 0258, Phone: (202) 567-1757

## Federal Purchase Program Specification (FPPS) for Oven- Roasted 8-Piece Cut-Up Chicken, **Fully Cooked, Frozen**

Supersedes: FPPS Oven-Roasted 8-Piece Cut-Up  
Chicken July 2017 – Changes from previous  
requirements in [blue](#)

Effective: [April 2024](#)

---

### 100 Item Description

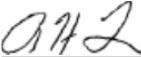
- 101 [Oven-Roasted 8-Piece Cut-Up Chicken, Fully Cooked, Frozen](#) (110080) – This item consists of eight (8) pieces (breasts, thighs, drumsticks, and wings) produced from ready-to-cook broiler/fryer chicken carcasses without neck and giblets, weighing 2.5 to 5.0 pounds.
- 110 Sodium – Sodium content shall not exceed 230 mg per 86 g.
- 120 Packing – Minimum of three (3) 10-pound immediate packages shall be packed in a 30-pound net weight fiberboard shipping container.
- 130 Delivery Unit – Each delivery unit shall consist of 36,000 pounds.

### 200 Applicable Documents

- 210 The following documents are incorporated as part of this USDA, AMS, [SSD FPPS-Oven-Roasted 8-Piece Cut-Up Chicken, Fully Cooked, Frozen](#) – [April 2024](#):
- 210.1 [AMS/LP Program/Quality Assessment Division \(QAD\) Policies and Procedures.](#)
- 210.2 Poultry Products Inspection Regulations (9 CFR § 381).
- 210.3 Regulations Governing the Voluntary Grading of Poultry Products and Rabbit Products (7 CFR § 70) and the U.S. Classes, Standards, and Grades for Poultry (AMS 70.200 *et seq.*, 9 CFR § 381.170 to 172).
- 210.4 [AMS Master Solicitation for Commodity Procurements – Domestic Programs \(MSCP-D\) and Solicitation.](#)

### 300 Checklist of Requirements

- 310 Domestic Products – Refer to the current AMS [MSCP-D](#).

Approved by:  RHL  
Date Issued: 04/18/2012  
Date Revised: [04/11/2024](#)

320 Food Defense – Refer to the current AMS [MSCP-D](#).

330 Pre-Bid Contract Compliance and Certification Requirements – Refer to the Supplement for Chicken Products <https://www.ams.usda.gov/sites/default/files/media/SupplementforChickenProducts.pdf>. The Contractor shall ensure that all raw material is certified by the USDA AMS Grader. For all processing steps following raw material certification, the Contractor may request the use of either Option A – AMS QAD Grading-based Monitoring and Certification service, or Option B – QAD Audit-based Verification service, for assessing contract compliance of the finished product.

#### 400 **Harvesting**

410 All harvesting activities shall comply with all applicable Food Safety and Inspection Service (FSIS) regulations and requirements, including 9 CFR § 381, and shall be done under FSIS inspection.

420 Humane Handling – All poultry shall be humanely handled in accordance with [FSIS Directive 6110.1 Verification of Poultry Good Commercial Practices](#).

#### 500 **Processing**

510 All processing activities shall comply with all applicable FSIS regulations and requirements, including 9 CFR § 381, and shall be done under FSIS inspection.

511 **Date Processed** – The commodity shall not be processed or packaged more than 90 days prior to the first **date** of the delivery period **for each sales order**.

512 **Lot Definition** – A lot is the amount of packaged commodity produced during a processing shift.

520 **Performance Standards** – Product shall be produced under FSIS pathogen reduction standards, as specified in 9 CFR § [310.25](#).

521 **Inspection for contract and FPPS compliance** shall be in accordance with the Regulations Governing the Voluntary Grading of Poultry Products and Rabbit Products (7 CFR § 70) and the U.S. Classes, Standards, and Grades for Poultry (AMS 70.200 *et seq.*).

522 **AMS Certification** – [Procedures and a schedule of fees for these services may be obtained by contacting the nearest QAD field office. This information can be found on the QAD Procedures webpage \(<https://www.ams.usda.gov/resources/qad-procedures>\), or by contacting:](#)

USDA/AMS, [Livestock and Poultry Program, Office of the Deputy Administrator, 1400 Independence Avenue, SW, Washington, DC 20250-0258, Room 2092-S, STOP 0249, Office Phone Number \(202\) 720-5705.](#)

- 523 The AMS Grader shall be responsible for certification of **raw material** compliance with the requirements of this FPPS for chilled chicken carcasses and parts.
- 523.1 Based on the option selected, the AMS Grader and/or Auditor shall be responsible for **certification or verification of marination**, cooking of cut-up chicken parts, packaging and packing; freezing, labeling and marking; **and** net weight.
- 523.2 Under AMS QAD Grading-based Monitoring and certification, all steps in the manufacturing process shall be under the direct supervision of an AMS Grader **and as outlined in QAD Policies and Procedures for quality and compliance with the product requirements**. The AMS Grader may also select samples for laboratory analyses or inspect the commodity at any point including transit and after delivery to point of destination.
- 523.3 Under AMS QAD Audit-based Verification except for raw material compliance, all steps in the manufacturing process shall be verified through routine audits performed by an AMS Auditor according to the Contractor's and/or Subcontractor's approved technical proposal and the applicable FPPS.
- 530 Chicken from Other Plants – Chicken **carcasses and** parts may be transferred or obtained from other processing plants, provided it:
- 530.1 **has** been processed, handled, and identified in accordance with this FPPS; and
- 530.2 **complies** with the freshly harvested, organoleptic, temperature, and other applicable requirements of this FPPS as evidenced by USDA certification. **USDA certification may occur either at the plant of origin or at the receiving plant by the AMS Grader.**
- 531 Type, class, and specific name of the product, **part**, or grade; **harvest** date as applicable; and **the** USDA-assigned plant number shall be shown on each shipping container.
- 531.1 Class and Style – The commodity shall be prepared from freshly harvested chickens (broiler/fryers, AMS 70.200 *et seq.*). Individual parts from ready-to-cook chickens shall conform to the definitions and standards in AMS 70.201 and 70.210.
- 532 U.S. Grade **A** – **Grading** shall be in accordance with 7 CFR § 70 and AMS 70.200 *et seq.* Grading shall be under the supervision of an AMS Grader using the **LP Program's Sample Plan Level 1 (SPL-1) for Grade A parts**.
- 533 The chilled chicken and **chicken** parts shall be at an internal product temperature **between 26°F (-3.3°C) and 40°F (4.4°C)** during transit, **from plant origin to** destination.
- 534 Meat Time Requirements – The chilled commodity shall be processed, packaged, packed, and placed in a freezer within 7 calendar days after the **harvest date**.
- 550 Organoleptic Requirements – The chilled ready-to-cook chicken and parts shall be examined on a continuous basis. **Meat shall:**

- 550.1 not be rancid; have a fruity, sulfide-like, cardboardy, tallowy, oily, metallic, chlorine-like, or other foreign or off-odors; contain foreign materials (e.g., glass, paper, rubber, metal, plastic, wood); or show evidence of mishandling or deterioration; and
- 550.2 shall have a bright color and show no evidence of dehydration or freezing and thawing.
- 551 Weight Requirements – Carcasses shall be examined for compliance prior to cutting into individual parts with the individual weight requirements. A sample of 10 carcasses shall be randomly drawn and weighed. The frequency of sampling shall be those outlined in the LP Program’s Sample Plan Level 2 (SPL-2).
- 552 Ready-to-cook whole chickens shall be cut into eight pieces. Two split breasts with back and rib portions, two wings, two drumsticks, and two thighs with back portions. The ready-to-cook parts shall comply with the grade criteria. Clips, tags, or bands shall not be attached to the parts. The neck shall be separated from its junction with the body of the carcass. Separation of the wings and thighs from the carcass and separation of the drumsticks from the thighs shall be accomplished at the joints or separation points described in AMS 70.210. All cuts shall be in a neat manner without mutilation of adjacent muscle and/or bone, and without producing bone splinters, and may be made by mechanical means.
- 560 Marinade – Ready-to-cook chicken parts shall be marinated in a solution of water, seasoning, and sodium/potassium phosphates before cooking.
- 561 The marinating solution percentage incorporated within tumbled or massaged chicken parts shall not exceed 15 percent (i.e., marinade increases the weight of the meat by a maximum of 15 percent over the original ready-to-cook weight).
- |                                       |               |
|---------------------------------------|---------------|
| Water (minimum)                       | 88.75 percent |
| Seasoning (up to)                     | 8.00 percent  |
| Phosphate (sodium or potassium up to) | 3.25 percent  |
- 561.1 Monosodium Glutamate (MSG), soy and gluten-containing ingredients are not allowed.
- 562 Glazing – Marinated chicken parts shall be glazed with the following glazing mixture up to a maximum of 5 percent pick-up. Glazed chicken parts shall be sampled and weighed to calculate the percentage of glaze pick-up in accordance with LPS Program’s sampling procedures.
- |             |               |
|-------------|---------------|
| Water       | 90.90 percent |
| Glazing Mix | 9.10 percent  |
- 562.1 Monosodium Glutamate (MSG), soy and gluten-containing ingredients are not allowed.
- 563 Oven Roasting – Marinated and glazed chicken parts shall be cooked to an internal temperature of 165°F (73.9°C) or higher.

- 564 Fully Cooked Product Color Characteristic – Any cooked chicken part shall not be lighter or darker than the color tolerance.
- 564.1 To obtain a copy of the Official USDA Color Control Standard on 8-Piece Cut-up Oven-roasted Chicken, please contact SSD at (202) 567-1757.
- 565 Sodium Requirement – The sodium content of the cooked chicken parts shall be no more than 230 mg per 86 g serving as evidenced by the Nutrition Facts Panel.
- 566 Organoleptic Requirements – A sample of 10 cooked chicken parts shall be examined for organoleptic requirements (Table 1). The frequency of sampling and the number of defects allowed shall be those outlined in LPS Program’s SPL-2.
- 567 Freezing – The internal product temperature shall be lowered to 10°F (-12.2°C) or lower within 24 hours from the time the commodity enters the freezer.
- 567.1 Individually frozen commodity exiting an in-line freezing system with internal product temperatures 10°F (-12.2°C) or lower is compliant with the 24-hour freezing requirement.
- 570 Metal Detection – The commodity shall be examined by a metal detection device capable of detecting metallic contaminants including, but not limited to, stainless steel shavings, metal clips, metal fragments from cutting equipment, and pieces of metal according to QAD policies and procedures.
- 570.1 Commodity found to be contaminated with metal shall be handled in accordance with FSIS procedures. Other procedures for the examination of the commodity shall be approved by the Deputy Director of SSD in writing.
- 600 Packaging and Packing**
- 610 Packaging - All packaging material shall comply with FSIS regulations (9 CFR § 381.144 **Packaging Materials**). **Oven roasted 8-piece cut-up chicken shall be packed** in polyethylene-film bags with a wall thickness of not less than 2 mil (0.002 inch) **and sealed (tamper-evident)**.
- 610.1 All packaging and packing materials shall be clean and in new condition, shall not impart objectionable odors or flavors to the commodity, shall be safe for use in contact with food products (cannot adulterate product or be injurious to health), and shall be tamper-evident. Tamper-evident is defined as packaging and packing materials with one or more indicators or barriers to entry, which, if breached or missing, can reasonably be expected to provide visible evidence that tampering has occurred. All packaging material shall comply with FSIS regulations (9 CFR § 381.144(c)).
- 611 Metal wire ties, paper-coated wire ties, or staples shall not be used for sealing **polyethylene-film** bags.
- 612 Closure methods shall be approved by a QAD representative.

- 620 Packing – Minimum of three (3) 10-pound individual packages shall be packed in a 30-pound net weight shipping container.
- 621 The Contracting Officer may designate a specific packing orientation in the Solicitation.
- 622 Packing Tolerances
- 622.1 Cooked chicken parts or pieces (breast portions, thighs with back portions, drumsticks, and wings) in an individual shipping container shall be proportional in number and kind to those found in a whole chicken. The parts may either be packaged in natural proportion in each individual bag or by part in each individual bag. The method used by the Contractor shall be approved by QAD.
- 622.1.1 Piece count examination not required when packed in natural proportion.
- 623 Thighs, Drumsticks, Breast Pieces and Wings – In a shipping container, the difference between the part having the least pieces and the part having the most pieces shall not be more than four. The wings shall not exceed the number of pieces of the other parts (breast pieces, thighs, or drumsticks) in the shipping container having the greatest number of pieces.
- 623.1 Example – A shipping container has 28 breast pieces, 31 thighs, 30 drumsticks, and 32 wings. In this example, the thighs, drumsticks, and breast pieces are within the permitted range of 4, but since the wings exceed the number of pieces of the other parts with the greatest number of pieces in the shipping container (32 wings exceed 31 thighs), the product does not meet requirements.
- 623.2 As an alternative, parts may be packed in individual bags if the piece tolerance in Section 623 is met.
- 623.2.1 Example – A shipping container has a 13-lb bag of breast pieces, 9-lb bag of thighs, 4.5-lb bag of drumsticks, and 3.5-lb bag of wings. In this example, bag weight is being utilized to meet the piece count tolerance. If the piece count tolerance is being met, and QAD approves the method, it is an acceptable process.
- 630 Shipping Containers – Shipping containers shall:
- 630.1 be good commercial fiberboard containers that are acceptable by common or other carrier for safe transport to point of destination,
- 630.2 be of such size to pack the commodity without slack filling or bulging,
- 630.3 withstand the stresses of handling, shipping, stacking, and storage, and
- 630.4 be closed by commercially accepted methods and materials. Steel or wire straps shall not be used for final closure.

631 Staples shall not be used for final closure of shipping containers. Adhesive or staples cannot be used to fasten the top portion of telescope-style containers to the bottom portion. Staples may be used to manufacture and to assemble the fiberboard shipping containers, provided the staples are fastened into the container and tightly clenched to eliminate sharp edges prior to packing the commodity into the shipping containers.

## 700 Labeling

710 Shipping containers shall comply with the National Motor Freight Classification, or the Uniform Freight Classification, as applicable. Both individual (packaging material) and shipping containers shall be labeled to include all information required by FSIS regulations.

711 Commodity destined for Institutional use (ex- Schools, etc.), labeling of the individual (packaging) is not required.

712 Commodity destined for Household use (ex- Food Banks, etc.), labeling of the individual (packaging) is required.

720 CN Labeling information or a Product Formulation Statement demonstrating product contribution to the National School Lunch Program meal pattern requirements is required. For more information on the CN Labeling Program, see the section for Food Manufacturers/Industry on the FNS website:

<http://www.fns.usda.gov/cnlabeling/child-nutrition-cn-labeling-program>

730 Nutrition Facts, Ingredients and Allergen Statements shall be on shipping containers. The ingredient statement, even for single ingredient foods, shall be included as a statement separate from the name of the product, e.g. Ingredients: \_\_\_\_\_. The allergen statement shall be provided in the format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) and the Food Allergy Safety, Treatment, Education, and Research (FASTER) Act which define milk, egg, fish, Crustacean shellfish, tree nuts, wheat, peanuts, and soybeans, and sesame as well as any food ingredient that contains protein derived from one of these foods, with the exception of highly refined oils, as “major food allergens.”; e.g. Contains: \_\_\_\_\_. For additional guidance refer to the Compliance Guidance at:

<https://www.fsis.usda.gov/sites/default/files/import/Allergens-Ingredients.pdf>

740 Commercial (retail, consumer) labeling or USDA labeling shall be used. When commercial or USDA labeling is selected, the shipping containers within a purchase unit shall be labeled in that format. The Contractor shall use the same label format (either commercial or USDA) within a purchase unit.

741 Commercial Labeling Requirements

- 741.1 Commercially labeled packages and shipping containers shall be labeled in accordance with FSIS generic label approval requirements for use under this FPPS. Packages shall comply with commercial labeling requirements and must meet the Commodity/Packaging Labeling Requirements Section of the MSCP-D.
- 741.2 Labels shall be the processor's own commercial label.
- 741.3 Traceable Product – The processor shall 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 FPPS and commercial product, the identification system shall 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, shall be reviewed by USDA/AMS before production begins for the contract(s).
- 742 USDA Labeling Requirements
- 742.1 Labeling and marking information shall be water-fast, non-smearing, of a contrasting color, clear and readable.
- 742.2 Labeling and marking information shall be preprinted, stamped, or stenciled on each shipping container; or printed on a self-adhesive label and applied to each shipping container. This information, in essentially the same layout, is provided in Exhibit 1.
- 742.3 Each individual package and shipping container is required to have a traceability code that is traced back to establishment number, production lot, and date.
- 742.4 Universal Product Code (UPC) – Primary Container – 7 15001 10080 1. Secondary Container – 1 07 15001 10080 8
- 743 Inventory Control Information – The processor may include any additional information (including bar codes) for processor inventory control purposes. This information may be applied somewhere on the surface of the shipping container but shall not cover or conflict with the labeling requirements of this FPPS.
- 750 Unacceptable Labeling
- 751 Commercial labels that do not have a processor traceability system and code.
- 752 Distributor Commercial Labels
- 753 Two or more different commercial labels in the same purchase unit.
- 754 Commercial labels and USDA labels in the same purchase unit.
- 760 Free Along Side (FAS) Vessel Deliveries

761 FAS vessel deliveries that are not source loaded in a seavan are required to show the final destination's overseas address as provided in the Sales Order/Item Number. The address shall be clearly printed on at least two sides of each panel.

## 800 Final Examination of Packaged and Packed Commodity

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

811 Packing Defects – Shipping containers in a delivery unit shall be examined for condition, labeling, and marking defects according to the United States Standards for Condition of Food Containers (7 CFR § 42).

812 Tolerance for Defects – If samples of packaged commodity or the shipping containers in a delivery unit have more defects than the maximum tolerance for the applicable QAD sample plan, the delivery unit shall be rejected.

820 A delivery unit shall total a net weight of 36,000 pounds.

821 Net Weight – Net weight for each delivery unit shall be determined at origin per QAD's Policies and Procedures.

821.1 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 (or his/her designee) shall determine that the facilities and procedures are in accordance with the applicable LP Program's instructions for this FPPS.

830 Loading and Shipping Frozen Commodity

831 Visual Inspection – Frozen cooked commodity showing any evidence of defrosting, refreezing, or freezer deterioration shall be rejected for use under this FPPS.

832 Internal Product Temperature

832.1 The frozen commodity shall be 2°F (-16.7°C) or lower at the time of loading. Delivery units with internal product temperatures exceeding 2°F (-16.7°C) and up to 5°F (-15°C) shall 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 shall be rejected for use under this FPPS.

832.2 Optional Temperature Verification – The Contractor may request an alternate method utilizing product temperature-sensing devices. If this option is selected, a Federal-State Supervisor shall 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 LP Program's instructions for this FPPS.

840 Inspection and Checkloading

841 Requirements – For inspection and checkloading at time of shipping, the Contractor shall utilize either USDA Grader or Contractor Checkloading to certify. The Contractor shall notify USDA AMS QAD Supervisor prior to production. The requirements for selection are as follows:

842 USDA Grader Checkloading Requirements – Inspection for contract compliance shall be made by a USDA representative, in accordance with 7 CFR § 70, FSIS regulations, and this FPPS at the site of processing, both during and after processing and packaging. Inspection records shall be complete and made available to USDA, as requested, to assure contract compliance.

842.1 Procedures – The inspection and checkloading shall be performed by the AMS Grader. Procedures to be followed and a schedule of fees for these services may be obtained by contacting the nearest QAD field office referenced in the Plant Book Contact Information at:

<https://www.ams.usda.gov/resources/qad-procedures> or by contacting:

USDA, AMS, Livestock and Poultry Program, Office of the Deputy Administrator, STOP 0249, 1400 Independence Avenue, S.W., Room 2092-S, Washington, DC 20250-0249, Office Phone Number (202) 720-5705.

842.2 The quality, quantity, weight, packaging, packing, and checkloading of the commodity shall be evidenced by certificates issued by the AMS Grader. The contractor shall not ship the commodity unless informed by the AMS Grader that the designated commodity to be shipped meets the requirements of the MSCP-D, Solicitation, and this FPPS.

843 Contractor Checkloading Requirements – Inspection for final contract compliance shall be made by the Contractor, in accordance with 7 CFR § 70, FSIS regulations, and this FPPS. The quality, quantity, weight, packaging and packing of the commodity shall be evidenced by a Certificate of Conformance that verifies the designated commodity to be shipped meets all the requirements as stated in this FPPS, MSCP-D and Solicitation.

843.1 Procedures – The contractor shall perform checkloading examinations at the time of shipment – as described in this FPPS starting at the section labeled Loading and Shipping Frozen Commodity and sections thereafter – and shall issue a corresponding Certificate of Conformance (Exhibit 2). The Contractor is required to provide an acceptance document to accompany each shipment. Additional details are found in the Bill of Lading Notations Section of the MSCP-D.

843.2 Contractor Checkloading shall be reviewed by USDA under AMS LP QAD 623 Contractor Checkloading Surveillance Program at the cost of the Contractor.

843.2.1 Contractors inspection records and checkloading documentation shall be complete and maintained, including the Certificate of Conformance, and made available to USDA, as requested, to assure Contractor Checkloading compliance. Contractor checkloading activity shall be reviewed by USDA under the AMS LP QAD 623 Contractor Checkloading Surveillance Program at the cost of the Contractor.

**900 Palletized Unit Loads**

910 All products shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic, unless otherwise specified in the Solicitation. 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 principal display panel to facilitate certification examinations.

920 Size and Style of Container – Only one size and style of shipping container shall be used in any one delivery unit.

**1000 Shipment and Delivery**

1010 Shipment and Delivery, including Loading and Sealing, Delivery Notifications and Split Deliveries – Refer to the current MSCP-D.

1011 In addition, the Contractor shall adhere to the following provisions:

1011.1 Under QAD Grading-based Monitoring and Certification service, each shipping container shall be identified with a USDA Contract Compliance stamp with the applicable production date. An AMS Grader, or other authorized personnel under the supervision of the AMS Grader, shall stamp one end of each shipping container online. If there is inadequate space available on either end of the shipping container, the stamp may be applied to a side of the container.

1011.1.1 As an alternative to stamping, the Contractor may preprint the stamp on the shipping container or label. Prior approval by QAD is required before using this alternative method.

1011.2 Under Audit-Based Verification service, each shipping container shall be identified with the USDA Food shield at least 2 inches high on the principal display panel. The Contractor may preprint the USDA shield on the shipping container or label.



1012 A copy of the Contractor’s Certificate of Conformance and Bill of Lading or the original USDA Poultry Grading Certificate and Bill of Lading issued at time of checkloading shall accompany each shipment.

## 1100 Destination Examination

- 1110 If requested, the cost of a destination examination, before or after delivery, by an AMS Grader on accepted product shall be for the account of USDA. Costs for destination examinations of rejected delivery units shall be for the account of the Contractor. The origin AMS Grader shall make arrangements for destination examination prior to delivery.
- 1111 Commodity Requirements – Before acceptance by consignee, the commodity may be examined by an AMS 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.
- 1112 Temperature – The commodity shall arrive at destination at an average internal product temperature not to exceed 10°F (-12.2°C) with no individual temperature exceeding 15°F (-9.4°C) when shipped, during transit, and when received at the destination plant. When any sample exceeds 15°F (-9.4°C) the purchase unit shall be rejected for use under this FPPS.

## 1200 Product Assurance and Complaint Resolution

- 1210 Product Assurance – The Contractor shall guarantee that the product complies with all FPPS requirements and provisions set forth in the FPPS, MSCP-D and Solicitation.
- 1220 Waiver and/or Contract Amendment Requests – Contractor shall submit all waiver and/or contract amendment requests directly to the Commodity Procurement (CP) Program Contracting Officer for review and determination. Full list of CP Program contacts can be found at:  
<https://www.ams.usda.gov/sites/default/files/media/AMSCommodityProcurementStaffContactList.pdf>
- 1230 Complaint Resolution – Customer complaint resolution procedures shall be the responsibility of the Contractor. These procedures shall include: a point of contact, investigation steps, intent to cooperate with AMS, and product replacement or monetary compensation. The procedures shall be used to resolve product complaints from recipient agencies or AMS.

**Table 1**  
**Organoleptic Requirements and Defects for Oven-Roasted 8-Piece Cut-Up Chicken**

<p><b>Organoleptic Requirements – Examined After Cooking:</b></p>	<p><b>Commodity shall:</b> (a) not be rancid; not have a metallic, overcooked, burnt, scorched, bitter, oxidized, stale, fruity, beany, oily, soapy, or other flavors or odors foreign to properly prepared and cooked chicken; and (b) not contain foreign materials (e.g., glass, paper, rubber, metal, plastic, wood).</p> <p><b>Meat shall not be undercooked;</b> that is, shall meet the following criteria:</p> <p>(1) Breast portions and drumsticks cooked until juices (fluid and moisture) around bones and in muscle tissue are clear in color.</p> <p>(2) Thigh portion cooked until: (a) blood in the femoral blood vessels along thigh bone is coagulated and (b) muscle fibers adjacent to thigh bone can be easily separated (pulled apart) with a fork.</p> <p><b>Meat shall not be dry or overcooked:</b></p> <p>(1) Lacking moistness or devoid of moisture.</p> <p>(2) Muscle fibers shrunk to where they have a stringy texture.</p> <p>(3) Surfaces of meat dehydrated and tough.</p> <p>(4) Meat on cooked breast portions or thigh portions shrunk to the extent that meat is pulled away from the bone or the muscles are separated from each other.</p>
<p><b>8-Piece Cut-Up Chicken Examined After Cooking:</b></p>	<p align="center"><b>Defects</b></p> <p><b>A defect is</b> when the meat is shrunk to the extent that the meat is pulled away from the bone or drawn up on the bone exposing the bone, or muscles of the meat are separated from each other.</p>
<p><b>Color Examined After Parts Exit Final Cooking Step:</b></p>	<p><b>Any</b> cooked chicken part with a color lighter than or darker than the tolerance shown in Livestock, Poultry and Seed Program’s color control guidelines for Oven-Roasted Chicken.</p>

Exhibit 1

USDA Labeling Information for Frozen Oven-Roasted 8-Piece Cut-up Chicken

Labeling information shall be printed on the principal display panel of each shipping container. Markings shall be legibly preprinted, stamped, stenciled on containers, or printed on a separate self-adhesive label applied to containers. The UPC symbol and **1 07 15001 10080 8** shall be shown in the lower right-hand corner of the principal display panel. The USDA symbol shall be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the principal display panel or **top panel**. The processor's name, address, and phone number shall be printed on the principal display panel or **top panel**. The processor's name and address shall indicate the individual processing plant, the company headquarters, or the company address and phone number that handles product complaints. **The statement, "PERISHABLE-KEEP FROZEN, KEEP AT 0°F (-17.8°C) OR LOWER TEMPERATURE" shall be printed on the top panel.**



**FROZEN FULLY COOKED  
OVEN-ROASTED  
8-PIECE CUT-UP CHICKEN**

Ingredients:  
(Food Allergen Statement,  
**Shall** Be Placed Here)

Processor's  
Name, Address, and Phone

Nutrition Facts Label  
**Shall** Be placed Here

**KEEP FROZEN**

\_\_\_\_ Bags Net Weight  
30 LBS. (13.61 KG)

DATE PACKED: Month, Day, and Year  
UPC Symbol and **1 07 15001 10080 8**

Approved by: ARL RHL  
Date Issued: 04/18/2012  
Date Revised: **04/11/2024**

**Exhibit 2**  
**Contractor Checkloading and Certificate of Conformance Requirement**

**UNITED STATES DEPARTMENT OF AGRICULTURE**  
**AGRICULTURAL MARKETING SERVICE**  
**LIVESTOCK AND POULTRY PROGRAM**

**CERTIFICATE OF CONFORMANCE FOR**  
**THE PROCUREMENT OF OVEN-ROASTED 8-PIECE CUT-UP**  
**CHICKEN PRODUCT**

**CERTIFICATE OF CONFORMANCE**

I certify the following:

(1) On [insert delivery date(s)], [insert Contractor's name] furnished the [insert product name and material code] called for by [insert Purchase Order Number] via [insert Carrier Name] under [insert Sales Order Number/Item Number(s)].

(2) The [insert product name and material code] is of the quality specified and conforms in all respects with the purchase order requirements, including the FPPS, Master Solicitation for Commodity Procurement – Domestic Programs (MSCP-D), and Solicitation.

(3) Product identification, (i.e. production lot number(s)) is in the quantity shown on the attached acceptance document.

(4) Contractor assures all meat or meat products used in fulfilling this contract was produced in the United States as defined in the AMS MSCP-D.

Date: \_\_\_\_\_

Signature: \_\_\_\_\_

(Signed by an officer or representative authorized to sign offers)

Title: \_\_\_\_\_