



APPROVED

FEDERAL PURCHASE PROGRAM SPECIFICATION (FPPS) FOR CONSUMER PACK CHICKENS, FROZEN

Agricultural Marketing service (AMS)
Livestock, Poultry, and Seed (LPS) Program
Food Safety and Commodity Specification (FSCS)
Division
Room 2624 S Bldg., Phone: 202-692-0342

Supersedes: Consumer Pack Chickens June 2017 –
Changes from previous requirements in [blue](#)

Effective: March 2018

100 ITEM DESCRIPTION

- 110 Consumer Pack Whole Chicken (100880) – Frozen U.S. Grade A ready-to-cook broiler/fryer chickens, with or without neck and giblets. Individual chickens shall weigh 3.0 to 5.5 pounds per carcass without neck and giblets. The commodity shall be commercially labeled and packed in individual plastic-film bags with necks and giblets or without neck and giblets and packed 10-12 chickens per fiberboard container. A purchase unit shall total 39,600 pounds.
- 120 Consumer Pack Split Chicken Breast (110154) – Individually frozen U.S. Grade A Split Chicken Breast produced from ready-to-cook broiler/fryer chicken weighing between 3.0 to 5.5 pounds without neck and giblets. The commodity shall be packaged in [six](#) 5-pound re-sealable (Ziploc-style) commercially labeled bag. A purchase unit shall total 39,000 pounds.
- 130 Consumer Pack Boneless Skinless Chicken Breast ([110950](#)) – Individually frozen U.S. Grade A Boneless Chicken Breast produced from ready-to-cook broiler/fryer chicken weighing between 3.0 to [5.75](#) pounds without neck and giblets. The commodity shall be packaged in ten 3-pound or six 5-pound re-sealable (Ziploc-style) commercially labeled bag. A purchase unit shall total 39,000 pounds.

200 APPLICABLE DOCUMENTS

- 210 The following documents are incorporated as part of this USDA, AMS, FSCS Division FPPS – Consumer Pack Chickens, Frozen – [March 2018](#):
- 210.1 AMS/LPS/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 and Solicitation.

300 CHECKLIST OF REQUIREMENTS

- 310 Domestic Products – Refer to the current AMS Master Solicitation [for](#) Commodity Procurements.
- 320 Food Defense – Refer to the current AMS Master Solicitation [for](#) Commodity Procurements.

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 6100.3.

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.
- 520 Performance Standards – Product shall be produced under FSIS pathogen reduction standards, as specified in 9 CFR § 381.
- 530 The commodity shall not be processed or packaged more than 60 days prior to the first day of the delivery period [for each sales order](#).
- 540 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.*). The AMS Grader shall be responsible for certification of compliance with the requirements of this FPPS for whole chickens; split chicken breasts; boneless, skinless chicken breasts; freezing; packaging and packing; labeling and marking; net weight; sampling; and checkloading.

- 541 AMS Certification – USDA/AMS, LPS Program’s QAD field office or the Director of QAD, LPS Program, AMS, USDA, Room 3953-S, STOP 0258, 1400 Independence Avenue, SW, Washington, DC 20250-0258, telephone (202) 720-3271.
- 542 All steps in the manufacturing process shall be under the direct supervision of an AMS Grader and as outlined in QAD Policies and Procedures. Quality and compliance with product requirements shall be determined in accordance with QAD policies and procedures. The AMS Grader may also select samples for laboratory analyses or inspect the commodity at any point in transit and after delivery to point of destination.
- 543 Lot Definition – A lot is the amount of packaged commodity produced during a processing shift.
- 543.1 Sub-Lot – Contractor shall clearly identify sub-lot size and maintain the identity and traceability of each sub-lot.
- 550 Class and Style – Commodities shall be prepared from freshly harvested ready-to-cook chickens (broiler/fryers, AMS 70.200 *et seq.*). Individual carcasses and of chickens shall conform to the definitions and standards in AMS 70.201 and 70.210.
- 551 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 LPS Program’s Sample Plan Level 1 (SPL-1) for Grade A parts.
- 560 Chicken from Other Plants – Chicken carcasses and parts may be transferred or obtained from other processing plants provided it:
- 560.1 has been processed, handled, and identified in accordance with this FPPS, and
- 560.2 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.
- 561 Type, class and specific name of the product, or grade; date harvested as applicable; and the USDA-assigned plant number shall be shown on each shipping container.
- 562 The chilled chicken and 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.
- 563 Meat Time Requirements – The chilled commodity shall be processed, packaged, packed, and placed in a freezer within 7 calendar days after the date of harvest.
- 563.1 Within this 7-day timeframe, the commodity shall be placed in a freezer within 48 hours after packaging. If the commodity is not placed in a freezer immediately after packing, the product shall be held at a temperature between 26 °F (-3.3 °C) and 36 °F (2.2 °C).

- 563.1.1 Packaged commodity shall be frozen by lowering the internal product temperature to 0 °F (-17.8 °C) or lower within 72 hours from the time of entering the freezer. When packaged product is held at a temperature below 26 °F (-3.3 °C), the commodity shall 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.
- 570 Organoleptic Requirements – Chilled ready-to-cook chicken and parts shall be examined on a continuous basis for the following organoleptic requirements: chilled chicken and parts shall be free of rancidity; free of fruity, sulfide-like, cardboardy, tallowy, oily, metallic, chlorine-like, or other foreign and off-odors; free of foreign materials (e.g., glass, paper, rubber, plastic, wood, metal); shall show no evidence of mishandling or deterioration; and shall have a bright color and show no evidence of dehydration or freezing and thawing.
- 580 Weight Requirements – Carcasses shall be examined for compliance prior to packaging with the individual weight requirements. A sample of 10 carcasses shall be randomly drawn and weighed. The frequency of sampling and the number of defects allowed shall be those outlined in the LPS Program's Sample Plan Level-2.
- 590 Freezing
- 591 When ice glazing methods are used for the Individually Frozen (IF) product, the AMS Grader shall randomly weigh 10 parts according to established LPS Program procedures for determining tare weight for ice glazed products. Both unglazed and glazed parts shall be weighed to determine the tare weight.
- 592 Determination of the commodity for 72-hour freezing verification shall be made as the commodity exits the in-line freezing system as follows:
- 592.1 individually frozen commodity exiting an in-line freezing system with internal product temperatures higher than 0 °F (-17.8 °C) shall be packaged and placed in a freezer. Internal product temperature shall be lowered to 0 °F (-17.8 °C) or lower within 72 hours from the time the commodity enters the freezer.
- 592.2 Individually frozen commodity exiting an in-line freezing system with internal product temperatures 0 °F (-17.8 °C) or lower is in compliance with the 72-hour freezing requirement.
- 600 **PACKAGING AND PACKING**
- 610 Contractor shall assure that all packaging, packing, labeling, closure, marking, and palletization comply with the National Motor Freight Regulations and FSIS regulations and the requirements listed below.

- 620 Packaging – 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)).
- 621 Consumer Pack Whole Chicken (100880) – Commodity shall be packaged by using one of the following options:
- 621.1 Option 1 – Commodity may be individually packaged in commercially acceptable plastic-film bags. A drip pad, or single sheet of similarly constructed material, shall be placed under the commodity to absorb purge. Each bag shall snugly adhere to the commodity and be sealed to enclose the commodity and prevent leaking; or
- 621.2 Option 2 – Commodity may be vacuum packaged using commercial practices to prevent leaking and purge. The bag used for this method shall be designed specifically to be used without a drip pad.
- 622 Consumer Pack Split Chicken Breast (110154) and Boneless Skinless Breast (110950) – Commodity shall be packaged in commercially acceptable plastic-film bags (i.e., roll stock, or wicketed bags); consumer-labeled, and re-sealable (Ziploc-style).
- 622.1 Only one re-sealable Ziploc-style shall be used in any one delivery unit.
- 630 Packing
- 631 Consumer Pack Whole Chicken (100880) – 10-12 packages of commodity shall be packed in a fiberboard shipping container.
- 632 Consumer Pack Split Chicken Breast (110154) – Six 5-pound packages of commodity shall be packed in a fiberboard shipping container.
- 633 Consumer Pack Boneless Skinless Chicken Breast (110950) – Ten 3-pound or six 5-pound packages of commodity shall be packed in a fiberboard shipping container.
- 640 Shipping Containers – Shipping containers shall:
- 640.1 be good commercial fiberboard containers that are acceptable by common or other carrier(s) for safe transport to point of destination,
- 640.2 be of such size to pack the commodity without slack filling or bulging,
- 640.3 withstand the stresses of handling, shipping, stacking, and storage, and

- 640.4 be closed by commercially accepted methods and materials. Steel or wire straps shall not be used for final closure.
- 641 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 Only commercial labeling shall be used and the contractor shall use the same label commercial format within a purchase unit. Both the packages and shipping containers within a purchase unit shall be labeled in that format.
- 710.1 Each individual package and shipping container shall be commercially labeled.
- 711 USDA Grademark – U.S. Grade A shall appear on each package and shipping container.
- 712 Commercial Labeling Requirements
- 712.1 Commercially labeled packages and shipping containers shall be labeled in accordance with FSIS requirements. Labeling shall be approved by FSIS prior to acceptance for use under this FPPS.
- 712.2 Commercial labels shall be the processor's own commercial label.
- 713 Traceable Product – 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).
- 714 Nutrition Facts, Ingredients and Allergen Statements on Shipping Containers
Nutrition Facts shall be provided. 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 9 CFR § 317.2(b), 9 CFR 381.116(a) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts,

soy or wheat; e.g. Allergen: This product contains _____. For additional guidance refer to the Compliance Guidance at:

<http://www.fsis.usda.gov/wps/wcm/connect/f9cbb0e9-6b4d-4132-ae27-53e0b52e840e/Allergens-Ingredient.pdf?MOD=AJPERES>

720 Unacceptable Labeling

721 Commercial labels that do not have a processor traceability system and code.

722 Commercial labeling traceability coding and systems that have not been reviewed by a representative of [USDA/AMS/LPS/QAD](#).

723 Distributor Commercial Labels

724 Two or more different commercial labels in the same purchase unit.

730 Free Along Side (FAS) Vessel Deliveries

731 FAS vessel deliveries that are not source loaded in a refrigerated 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 pallet.

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, or permit dehydration or freezer burn, or quality deterioration during storage, such as tears, holes, or improperly sealed or closed packages.

820 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.

830 Purchase or Delivery Unit

831 Consumer Pack Whole Chicken (100880) – Commodity shall total 39,600 pounds. A weight variation of minus 1 percent (39,204 pounds) is permitted on each delivery unit. USDA **shall** pay only for the amount of commodity delivered within the required weight range.

832 Consumer Pack Split Chicken Breast (110154) – Commodity shall total 39,000 pounds.

833 Consumer Pack Boneless Skinless Chicken Breast ([110950](#)) – Commodity shall total 39,000 pounds.

- 834 Each delivery unit shall be examined for compliance with the net weight requirements at time of checkloading.
- 835 As an alternative to test weighing at time of checkloading, 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 LPS Program's instructions for this FPPS.
- 840 Loading and Shipping Frozen Commodity
- 841 Visual Inspection – Frozen commodity showing any evidence of defrosting, refreezing, or freezer deterioration shall be rejected for use under this FPPS.
- 842 Internal Product Temperature
- 842.1 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.
- 843 Optional Temperature Verification – 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 LPS Program's instructions for this FPPS.
- 850 Inspection and Checkloading Requirements
- 851 Inspection for contract compliance shall be made by a USDA representative, in accordance with 7 CFR § 70, FSIS regulatory requirements, 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.
- 852 Procedures – Inspection and checkloading shall be performed by an AMS Grader. Procedures to be followed and a schedule of fees for these services may be obtained by contacting the nearest QAD field office or the Director of QAD, LPS Program, AMS, USDA, Room 3953-S, STOP 0258, 1400 Independence Avenue, SW, Washington, D.C. 20250-0258, telephone (202) 690-3147.
- 852.1 Quality, quantity, weight, packaging, packing, and checkloading of the commodity shall be evidenced by certificates issued by the AMS Grader. Contractor shall not

ship the commodity unless informed by the AMS Grader that the designated commodity to be shipped meets the requirements of the AMS Master Solicitation for Commodity Procurements, Solicitation, and this FPPS.

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 – Refer to the current AMS Master Solicitation for Commodity Procurements.

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

1011.1 Each shipping container shall be identified with a USDA Contract Compliance stamp with the applicable certificate number. An AMS Grader or other authorized personnel under the supervision of the AMS Grader shall stamp one end of each shipping 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.

1011.2 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.

1012 A copy of the original USDA Poultry Products Grading Certificate issued at time of checkloading shall accompany each shipment.

1012.1 Railcar or Piggyback – If shipment is by rail or piggyback, the certificate shall be placed in the railcar or trailer for easy access to the AMS Grader, warehouseman, or consignee, as applicable.

1012.2 Trucks – If shipment is by truck, the driver shall, upon delivery, give the certificate to the AMS Grader, warehouseman, or consignee, as applicable.

1020 Loading and Sealing of Vehicles

1021 Refer to the current AMS Master Solicitation for Commodity Procurements.

1030 Delivery Notification

Approved by:  CMS

Date Issued: 04/15/2013

Date Revised: 03/13/2018

1031 Refer to the current AMS Master Solicitation [for](#) Commodity Procurements.

1040 Split Deliveries

1041 Refer to the current AMS Master Solicitation [for](#) Commodity Procurements.

1100 DESTINATION EXAMINATION

1110 **C**ost 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 – **C**ommodity 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).

1200 PRODUCT ASSURANCE AND COMPLAINT RESOLUTION

1210 Product Assurance – Contractor shall guarantee that the product complies with all FPPS requirements and provisions set forth in the AMS Master Solicitation [for](#) Commodity Procurements and Solicitation.

1211 Waiver Requests – Contractor shall submit all waiver requests directly to the Commodity Procurements Staff (CPS) Contracting Officer for review and determination. Full list of CPS contacts can be found at:

<https://www.ams.usda.gov/sites/default/files/media/AMS%20Commodity%20Procurement%20Staff%20Contact%20List.pdf>

1220 Complaint Resolution – Customer complaint resolution procedures shall be the responsibility of the Contractor. These procedures shall include: a point of contact, investigation steps, and 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.