

**SUPPLEMENT 704 TO
THE AMS MASTER
SOLICITATION PURCHASE
OF CANNED MEAT FOR
DISTRIBUTION TO FEDERAL
FOOD AND NUTRITION
ASSISTANCE PROGRAMS**

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: Supplement 704 March 2016 – Changes
from previous requirements in [blue](#)

Effective: [August 2017](#)

100 OVERVIEW

110 This document provides additional program requirements for the purchase of Canned Meat by the Department of Agriculture (USDA), including the applicable Federal Purchase Program Specification (FPPS) (**Exhibit A, A1, A2**).

200 INSTRUCTIONS TO POTENTIAL SUPPLIERS

210 The canned meat shall be purchased on a competitive bid basis from qualified suppliers who have met the requirements described in Section I.B. Interested suppliers may submit sample(s) and a technical proposal at any time during the purchase program. Suppliers should allow 10 working days, from USDA's receipt of the sample(s) and the technical proposal for notification of evaluation results. A supplier is deemed eligible upon notification of approval of the sample(s) and technical proposal by the Food Safety and Commodity Specification (FSCS) Division.

220 Submission of sample(s) and a technical proposal is not binding on USDA. Additional procurement requirements shall be described in the AMS Master Solicitation [for Commodity Procurements](#) and Solicitations.

230 Documentation Requirements

231 Technical Proposal Requirement

231.1 Include a detailed description of the item and each of the production steps that are taken to meet or exceed the minimum product requirements set forth in the applicable FPPS. (Plan/Do)

231.2 Describe all the quality assurance methods used to verify conformance to all requirements. This shall include the monitoring and measurements taken during the process to verify conformance with each requirement. All measurement results shall be recorded and made available to AMS. (Check)

- 231.3 Identify all corrective actions to be taken if deviations from contractual and specification requirements occur during production, and all preventative actions to be taken to preclude a reoccurrence. (Act)
- 231.4 The technical proposal shall follow the format as describe in **Exhibit C**. Offeror's proposal should be brief and concise.
- 231.5 The technical proposal shall be preceded by the following, as required by the Template:
 - 231.5.1 Table of Contents listing the major areas as they appear in the technical proposal; and
 - 231.5.2 List of attachments, forms provided with the technical proposal, if appropriate with the applicable document name and reference number.
- 232 The FSCS Division shall review each technical proposal to determine if the proposal is adequate and shall notify the supplier of the status of their technical proposal and their eligibility to bid.
- 233. Animal Welfare Requirements
 - 233.1 All contractors and subcontractors shall meet the animal handling and welfare requirements set forth in the Federal Purchase Program Specification (FPPS) For Animal Handling and Welfare, effective [August 2017](#) (**Exhibit B**).
- 240 Product Sample
- 241 Potential suppliers shall submit samples that are produced in accordance with their submitted technical proposal.
- 242 Potential supplier shall submit one 5-pound sample (or two samples if a sample unit is less than 5-pounds) along with a legible product label which illustrates the ingredient statement, Nutrition Facts, and allergen declaration (if applicable). All samples shall arrive in the frozen state (0°F or lower).

300 INSTRUCTIONS FOR SUBMISSION OF TECHNICAL PROPOSAL

- 310 The following procedures establish the acceptable minimum requirements for the format and content of the technical proposal:
 - 310.1 The Government has provided a technical proposal format which is to be used in preparing the technical proposal (see **Exhibit C**). The supplier shall submit the technical proposal as an email file attachment to AMS (Darin.Doerscher@ams.usda.gov and Steve.Whisenant@ams.usda.gov). The technical proposal shall be saved in a non-portable document file format (not PDF; e.g., Microsoft Word). The technical proposal shall be submitted in its entirety. If the file size of the technical proposal is too large to send in a single email, it may be divided and sent in multiple emails (i.e., Part 1, Part 2, Part 3, etc.). The collection of attachments and appendices may be submitted as a separate document as well.

- 310.2 The technical proposal shall be submitted by an authorized agent of the company.
- 310.3 While it is not the desire of the Government to penalize an offeror for non-compliance with formatting instructions, technical evaluators may have difficulty evaluating the technical proposal to the fullest extent possible if the proposal is not presented in the proper format. Technical evaluators shall not be required to search other subsections or sections of the offeror's technical proposal for information requested in the evaluation.
- 320 Technical Proposal Revisions
- 321 Changes to a supplier's technical proposal may be submitted at any time or at the request of the FSCS Division. All technical proposal revisions shall meet the following criteria:
- 321.1 Any changes to a technical proposal made by the supplier after its initial submittal shall be accomplished by submitting an entire technical proposal. A cover letter shall be submitted with the changes identified and an explanation of the need for the change. The supplier shall include the revision date and the appropriate page number(s).
- 321.2 Changes from the original technical proposal shall be **highlighted** and deletions in **strikeouts**.

400 QUALITY ASSESSMENT (QA) DIVISION

- 410 Once a supplier is notified by the FSCS Division that the technical proposal meets the applicable criteria, the QA Division shall contact the supplier to set up a pre-award onsite capability assessment audit of the facility's processes, food defense plan, and quality control program used to produce the product(s) to determine the supplier's ability to meet contractual requirements.
- 420 Pre-Award Onsite Capability Assessment Audit
- 421 Food Defense Assessment
- 421.1 The QA Division shall conduct a food defense audit that shall include, but is not limited to, a thorough evaluation of the potential contractors' and subcontractors' food defense plan. Documentation shall support the contractor's or subcontractor's food defense plan. If the report demonstrates that the food defense plan is inadequate, the applicant shall be notified by the FSCS Division that they are ineligible to bid. The applicant shall have an opportunity to correct identified deficiencies, modify their food defense plan and resubmit a brief description for further consideration. Eligibility shall depend on whether the modifications demonstrate compliance with their food defense plan.

- 422 Documentation shall support:
- 422.1 the production of the canned meat products that complies with the applicable specification and the potential contractor's approved technical proposal, and
 - 422.2 the contractor's or subcontractor's food defense plan. In addition, the audit shall consist of the review of records related to purchasing, receiving, production, quality control, inventory and shipping records, and interviews with management and production personnel.
- 423 Upon completion of the onsite capability assessment, the auditor shall provide either a verbal or email notification of the audit findings to the FSCS Division to determine (based on the audit findings), supplier eligibility to bid. Supplier shall be notified by the FSCS Division and the official final report shall be sent once released from the QA Division.
- 423.1 If the audit findings demonstrate that the process or food defense plan is inadequate, the applicant shall be notified by the FSCS Division that it is ineligible to bid. The supplier shall have an opportunity to correct identified deficiencies, modify its process, food defense plan, and/or technical proposal, and resubmit for further consideration.
 - 423.2 Eligibility shall depend on whether the modifications demonstrate that:
 - 423.2.1 the process is capable of delivering canned meat products in compliance with the FPPS,
 - 423.2.2 the supplier is in compliance with its food defense plan,
 - 423.2.3 includes the applicable assessment by USDA, and
 - 423.2.4 the supplier complies with other applicable contractual requirements.
- 430 Post-Award Assessment Audit
- 431 Eligible suppliers who receive contracts shall have their documented food defense plan, technical proposal, and supporting documentation readily available for review by the FSCS Division or other AMS agents. Records may be maintained on hard copy or electronic media. However, records maintained as electronic media shall be made available in printed form immediately upon request by the FSCS Division or other AMS agents.
- 432 The QA Division shall conduct an onsite audit of the contractor's and subcontractor's facility(s) and processes when production commences for the first contract awarded. Additional audits shall be conducted as determined by the FSCS Division, but not less than once per month for contractors or subcontractors with continuous or multiple contracts, or once per contract for intermittent contractors. At the discretion of the FSCS Division, more frequent audits may be conducted when audit deficiencies are detected.

- 440 Post-Award Actions
- 441 Any deviation from contractual requirements shall be immediately reported by the contractor to the Contracting Officer and FSCS Division. The Contracting Officer or FSCS Division shall notify the contractor regarding eligibility to continue to participate as a contractor.
- 442 Contractor shall assure that the delivered product complies with the provisions of the FPPS, the applicable assessment by USDA, and the contractor's technical proposal approved by the FSCS Division.
- 450 The cost of all audit, product monitoring, and certification services performed by the AMS agents shall be borne by the contractor. This includes, but is not limited to, audits, examinations, supervision, official documentation, and related services.
- 460 AMS Monitoring and Production Assessment
- 461 The contractor has the option for using an AMS monitoring and production assessment system.
- 462 If the contractor uses the AMS monitoring and production assessment system, a QA Division agent shall be present during the production of the finished product for all USDA contracts. The QA Division agent shall monitor and verify the processing steps, quality assurance activities, and any corrective actions to assure that all requirements outlined in the approved technical proposal and FPPS are complied with. The QA Division agent shall conduct the monitoring and production assessment in accordance with applicable QA Division procedures. Any deviations to contractual requirements shall be reported to the contractor and AMS (FSCS Division and QA Division). The Contracting Officer shall make all determinations as to the acceptability of the product relative to findings documented by the QA Division agent.
- 463 Should a contractor choose to use the AMS monitoring and production assessment system, a concurrent, performance-based audit system shall apply in lieu of the audit frequency discussed in Section 432 of this Supplement.
- 463.1 Performance-based Audit System
- 463.2 MONTHLY – Until two (2) consecutive successfully passed audits are attained, an audit shall be conducted on a MONTHLY basis.
- 463.3 QUARTERLY – Once two (2) consecutive successfully passed MONTHLY audits are attained, audit frequency shall move to a QUARTERLY basis. If at any time an audit identifies a major (or higher) nonconformance while in the QUARTERLY phase, auditing shall be required to be conducted on a MONTHLY basis once corrective and preventative actions have been approved by the FSCS Division, implemented and proven effective.

- 463.4 SEMI-ANNUAL – Once two (2) consecutive successfully passed QUARTERLY audits are attained, audit frequency shall move to a SEMI-ANNUAL basis. If at any time an audit identifies a major (or higher) nonconformance while in the SEMI-ANNUAL phase, auditing shall be required to be conducted on a MONTHLY basis once corrective and preventative actions have been approved by the FSCS Division, implemented and proven effective.
- 463.5 FOR-CAUSE – Any non-conformances cited by QA Division graders during monitoring and production assessment or if finished product complaints are identified by recipients a FOR-CAUSE audit shall be initiated. Subsequent audit frequency shall be determined by results of the AMS audit, as described above. AMS monitoring and production assessment shall continue as prescribed.
- 464 Under the AMS monitoring and production assessment system, the contractor shall remain responsible for conducting its own checkloading activities as referenced in Section 700 of this Supplement.
- 470 Questions concerning charges and the availability of AMS agents can be directed to USDA/AMS, LPS Program’s QA Division field office or the Director of the QA Division, LPS Program, AMS, USDA, Room 3953-S, STOP 0258, 1400 Independence Avenue, SW, Washington, DC 20250-0258, telephone (202) 720-3271.

500 DOMESTIC ORIGIN CERTIFICATION CLAUSE

- 510 The contractor shall include this domestic origin certification clause in its entirety in all subcontracts for meat or meat products used in fulfilling any contracts awarded under this Supplement and Master Solicitation. The burden of proof of compliance is on the Contractor. All raw materials shall be shipped in containers labeled as “Domestic Only Product” on the principle display panel and the bill of lading accompanying the shipment shall contain the statement “Domestic Only Product.”

600 CERTIFICATE OF CONFORMANCE (COC)

- 610 In addition to the referenced payment documents required in the Master Solicitation, a copy of the Contractor’s Certificate of Conformance shall be included (**Exhibit D**).

700 CONTRACTOR CHECKLOADING

- 710 Contractor shall perform checkloading examinations as described in the FPPS at the time of shipment and issue contractor’s certificate to accompany each shipment that includes all of the following information:
- 710.1 Purchase Order Number,
- 710.2 Sales Order and Sales Order Item Number,
- 710.3 Name of product,
- 710.4 Shipping Date,
- 710.5 Production lot number(s) and date each lot was produced,

- 710.6 Count of shipping containers and total projected net weight in each production lot,
- 710.7 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable
- 710.8 Contractor certification that product conforms with the FPPS,
- 710.9 Count and projected net weight verified, and
- 710.10 Signature of company official responsible for checkloading.

800 EXHIBITS



APPROVED

**FEDERAL PURCHASE
PROGRAM SPECIFICATION
(FPPS) FOR
CANNED/POUCHED BEEF
WITH JUICES AND
CANNED/POUCHED PORK
WITH JUICES**

Agricultural Marketing Service (AMS)
Livestock, Poultry and Seed (LPS) Program
Food Safety and Commodity Specification (FSCS) Division
Room 2628 S-Bldg, Phone: (202) 692-0342

Supersedes: FPPS for Canned/Pouched Beef with Juices and
Canned/Pouched Pork with Juices [March 2015](#) – changes from
previous requirements in [blue](#)

Effective: [March 2016](#)

100 ITEM DESCRIPTION

110 Canned/Pouched Beef with Juices – This item consists of coarse ground beef cooked in its own juices for use in a variety of applications, including barbecue beef, pizza, soups, stews, spaghetti sauce, vegetable stir-fry, casseroles, and similar items.

120 Canned/Pouched Pork with Juices – This item consists of coarse ground pork cooked in its own juices for use in a variety of applications, including barbecue pork, pizza, soups, stews, spaghetti sauce, vegetable stir-fry, casseroles, and similar items.

130 Formula - Beef or pork with juices contains all meat with a small amount of salt for flavoring.

140 Fat/Sodium – Fat shall not exceed 15 g / 100 g basis. Sodium shall not exceed 275 mg / 100 g basis.

150 Packaging/Packing - Individual cans/pouches of beef stew shall have a net weight of 24 ounces. Twenty-four cans/pouches shall be unitized to a net weight of 36 pounds.

200 CHECKLIST OF REQUIREMENTS

210 Canned/Pouched meat items shall be produced in accordance with Food Safety Inspection Service (FSIS) regulations. The contractor's technical proposal, submitted to the FSCS Division, shall adhere to the following AMS Checklist of Requirements.

300 MATERIALS

310 The contractor's technical proposal shall include procedures to address conformance with the following material requirements:

320 MEAT COMPONENT

- 321 Beef or pork shall be the only meat component allowed.
- 322 Domestic Origin – All beef and pork shall originate from U.S. produced livestock as described in the Master Solicitation and Supplement.
- 323 Harvesting – Boneless meat shall be derived from livestock harvested at facilities that comply with the following harvest requirements.
- 323.1 Humane Handling – Livestock shall be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.
- 323.2 Non-Ambulatory – Meat from carcasses of non-ambulatory disabled livestock shall not be included in USDA Purchase Programs.
- 323.3 Spinal Cord Removal – All spinal cord tissue shall be removed. For cattle, all spinal cord tissue shall be removed during the harvesting process.
- 324 Boneless Meat – Boneless meat shall comply with the following requirements:
- 324.1 Traceability – Contractors are responsible for providing sufficient product traceability and shall have records to verify the source of raw materials used in each production lot.
- 324.2 Handling – All boneless meat shall be maintained in excellent condition. The contractor's technical proposal shall include detailed time and temperature controls necessary to maintain excellent condition of the boneless meat. Frozen boneless meat may be used provided it is processed into the final product within 90 days from the date of pack.
- 324.3 Pathogen Testing - Production lots of boneless meat associated with positive pathogen test results shall not be allowed.
- 324.4 Objectionable Materials – The following objectionable materials shall be excluded:
- 324.4.1 Beef - Major lymph glands (*prefemoral, popliteal, and prescapular*), thymus gland, sciatic (*ischiatric*) nerve, internal fat (kidney, pelvic, and heart fat). All bone, cartilage, shoulder tendon, elbow tendon, silver skin, *sacrociatic* ligament, opaque *periosteum*, *serous* membrane (*peritoneum*), tendinous ends of shanks, *gracilis* membrane, *patellar* ligament (associated with the *stifle* joint), *achilles* tendon, back strap and *abdominal tunic*.
- 324.4.2 Pork - Skin, bones, cartilages, organ tissue, heavy connective tissue, significant glandular tissue, spinal cord, and foreign materials.

- 324.5 Mechanically Separated – Boneless meat shall comply with the following:
- 324.5.1 Meat that is mechanically separated from bone with automatic deboning systems or advanced meat (lean) recovery (AMR) systems is not allowed.
- 324.5.2 Finely Textured Meat – Low temperature rendered meat that is processed from fat boneless meat trimmings and is finely textured is not allowed.
- 324.6 Composition – These items shall contain all meat with a small amount of salt for flavoring.

330 NON MEAT COMPONENT

- 331 A small amount of salt shall be added for flavoring at a rate not to exceed the sodium requirement in **Section 531**.

400 PROCESSING

410 PLATE AND BLADE SIZE

- 411 Beef with Juices – Boneless beef shall be ground by use of a standard feed-screw type grinder which shall have a plate with holes 0.5-inch in diameter and a knife with no more than three (3) blades. Immediately after grinding, meat shall be mechanically mixed and placed into cans/pouches.
- 412 Pork with Juices – Boneless pork shall be ground by use of a standard feed-screw type grinder which shall have a plate with holes 1.5-inch in diameter and a knife with no more than three (3) blades. Immediately after grinding, meat shall be mechanically mixed and placed into cans/pouches.

420 METAL DETECTION

- 421 All products shall be free of metal contaminants. Detection of stainless steel, ferrous, and non-ferrous (e.g., lead, copper, and aluminum) metals is required. The contractor's technical proposal shall identify and describe the equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures.

500 FINISHED PRODUCT LIMITATIONS

- 510 The declared fat and sodium content and the serving size (“referenced amounts customarily consumed” (racc)) shall be stated on the nutrition facts panel on each can/pouch label according to FSIS regulations.

520 FAT CONTENT

- 521 The fat content shall not exceed 15 g / 100 g basis. The serving size shall not exceed the “racc” amount. Fat content shall be determined using the following formula:

521.1 (Total Fat ÷ Serving Size (racc)) x 100).

521.2 Example: 4 g of Fat ÷ 56 g = 0.71 X 100 = 7.1 g of fat / 100 g.

530 SODIUM CONTENT

531 Sodium content shall not exceed 275 mg / 100 g basis

531.1 (Declared Sodium Level (mg) X 100 ÷ Declared Serving Size (grams - racc) ≤ 275).

600 PREPARATION FOR DELIVERY

610 PACKAGING AND PACKING

611 Packaging^{1/} – Individual cans/pouches shall have a net weight of 24 ounces.

612 Packing – Twenty-four cans/pouches shall be unitized to a net weight of 36 pounds. All cans/pouches shall be unitized by packing into new fiberboard shipping containers, placing on fiberboard trays with plastic shrink wrap or plastic shrink wrap only. Only one size and style of unitized containers may be offered in an individual shipping unit.

620 LABELING^{2/}

621 The shipping containers shall be in compliance with the National Motor Freight Classification, or the Uniform Freight Classification, as applicable. Both the immediate and shipping containers shall be labeled to include all information required by FSIS regulations, be illustrated in the contractor's technical proposal, and contain the following information:

622 Immediate Container Label – Immediate containers shall include the following information:

622.1 A traceability code that is traceable to the establishment number, production lot and date.

622.2 A nutrition facts panel based on actual nutritional analysis of the product.

^{1/}The contracting officer shall designate the packaging format (cans or pouches) permitted for each solicitation.

^{2/}Commercial labeling (Brand "X") of immediate and shipping containers is permissible.

623 Shipping Containers – Shipping containers shall include the following information:

623.1 USDA shield at least 2 inches high and appearing on the top of the container or on the principle display panel.



623.2 Applicable purchase order number.

623.3 A traceability code that is traceable to the establishment number, production lot and date.

623.4 Nutrition facts panel based on actual nutritional analysis of the product.

623.5 The appropriate product name and material number listed in the table below for each of the items.

<u>Item</u>	<u>Material Number</u>
Pork with Juices, Canned (24 oz) or Pork with Juices, Pouched (24 oz)	100139
Beef with Juices, Canned (24 oz) or Beef with Juices, Pouched (24 oz)	100127

623.6 Ingredient declaration.

623.7 An allergen statement in a format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; e.g. Allergen: This product contains _____.

630 PALLETIZED UNIT LOADS

631 All product shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic, unless otherwise specified in the solicitation.

632 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 principle display panel to facilitate product identification and certification examinations.

700 DELIVERY UNIT

710 Each delivery unit shall consist of 1,000 shipping containers of 24 ounce cans/pouches with a net weight of 36,000 pounds.

800 DELIVERED PRODUCT

810 SIZE AND STYLE OF CONTAINERS

811 Only one size and style of unitized containers shall be offered in an individual shipping unit.

820 SEALING

821 Sealing - All products shall be delivered to AMS assigned destinations under seal with tamper proof, tamper resistant, serially numbered, high security seals that meet the American Society for Testing and Materials Standard (ASTM) F 1157-04 and/or the International Organization for Standards (ISO) 17712-2010 as required under the Master Solicitation. Seals shall be $\geq \frac{1}{8}$ -inch diameter cable, high-security bolt, or equivalent.

900 PRODUCT ASSURANCE

910 WARRANTY AND COMPLAINT RESOLUTION

911 Warranty – The contractor shall guarantee that the product complies with all specification requirements, technical proposal declarations, and provisions required under the Master Solicitation and Supplement.

912 Complaint Resolution – Customer complaint resolution procedures shall be included in the technical proposal. 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.

920 NON-CONFORMING PRODUCT

921 The contractor shall include a plan and supporting documentation to assure that non-conforming product is not delivered under USDA contracts. The plan shall address 1) control and segregation of non-conforming product, 2) removal of any USDA markings, and 3) disposition of non-conforming product, including vendor documentation of final disposition (e.g., diverted to cooked product or destroyed).

930 CONTRACTOR CHECKLOADING

930.1 Contractor shall perform checkloading examinations at the time of shipment and issue a contractor's certificate to accompany each shipment that includes all of the following information:

930.1.1 Purchase Order Number/Purchase Order Line Item Number;

930.1.2 Sales Order Number/Sales Order Line Item Number;

930.1.3 Destination of shipment;

930.1.4 Name of Product and applicable Material Number;

930.1.5 Shipping Date;

930.1.6 Production lot number(s) and date each lot was produced along with shipping container and immediate container code(s) and the code used that provides traceability to establishment number, production lot and date;

930.1.7 Count of shipping containers and total projected net weight in each production lot;

930.1.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable;

930.1.9 Contractor certification that product conforms with the applicable specification ([FPPS-CBP-2016](#));

930.1.10 Count and projected net weight verified and;

930.1.11 Signature of company official responsible for checkloading.

940 AMS MONITORING AND PRODUCTION ASSESSMENT

941 The contractor has the option for using an AMS audit-based system or an AMS monitoring and production assessment system.

942 If the contractor uses the AMS monitoring and production assessment system, it shall be implemented in accordance with Sections 460 and 470 of Supplement 704.

943 The contractor's technical proposal shall identify the AMS oversight option employed.



APPROVED

**FEDERAL PURCHASE
PROGRAM SPECIFICATION
(FPPS) FOR
CANNED/POUCHED
BEEF STEW**

Agricultural Marketing Service (AMS)
Livestock, Poultry and Seed (LPS) Program
Food Safety and Commodity Specification (FSCS) Division
Room 2628 S-Bldg, Phone: (202) 692-0342

Supersedes: FPPS for Canned/Pouched Beef Stew
March 2016 – changes from previous requirements in [blue](#)

Effective: [May 2017](#)

100 ITEM DESCRIPTION

- 110 Beef stew shall contain discernible chunks of beef, carrots and potatoes in gravy. One additional vegetable is permitted.
- 120 Fat/Sodium - Fat shall not exceed 5 g per 100 g basis. Sodium level will not exceed [325](#) mg per 100 g basis.
- 130 Packaging/Packing - Individual cans/pouches of beef stew shall have a net weight of 24 ounces. Twenty-four cans/pouches shall be unitized to a net weight of 36 pounds.

200 CHECKLIST OF REQUIREMENTS

- 210 Beef stew shall be produced in accordance with Food Safety Inspection Service (FSIS) regulations. The contractor's technical proposal, submitted to the FSCS Division, shall adhere to the following AMS Checklist of Requirements.

300 MATERIALS

- 310 The contractor's technical proposal shall include procedures to address conformance with the following material requirements:

320 MEAT COMPONENT

- 321 Beef shall be the only meat component allowed and shall be processed so that there are discernible aggregates, measuring at least one-half inch ($\frac{1}{2}$ -in), in the finished product.
- 322 Domestic Origin of Meat Component – Beef shall originate from U.S. produced livestock as described in the Master Solicitation and Supplement.

- 323 Harvesting – Cattle shall be harvested in facilities that comply with the following requirements:
- 323.1 Humane Handling – All cattle destined to provide meat for this FPPS shall be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.
- 323.2 Spinal Cord Removal – All spinal cord material shall be removed during the harvesting process.
- 324 Boneless Beef – Boneless beef shall comply with the following requirements:
- 324.1 Traceability – Contractors are responsible for providing sufficient product traceability and shall have records to verify the source of raw materials used in each production lot.
- 324.2 Handling – All boneless beef shall be maintained in excellent condition. The contractor's technical proposal shall include detailed time and temperature controls necessary to maintain excellent condition of the boneless beef. Frozen boneless beef may be used provided it is processed into the final product within 90 days from the date of pack.
- 324.3 Pathogen Testing - Production lots of boneless beef associated with positive pathogen test results shall not be allowed.
- 324.5 Objectionable Materials - The following objectionable materials shall be excluded:
- 324.5.1 Major lymph glands (*prefemoral, popliteal, and prescapular*), thymus gland, sciatic (*ischiatric*) nerve, internal fat (kidney, pelvic, and heart fat). All bone, cartilage, shoulder tendon, elbow tendon, silver skin, *sacrociatic* ligament, opaque *periosteum*, *serous* membrane (*peritoneum*), tendinous ends of shanks, *gracilis* membrane, *patellar* ligament (associated with the *stifle* joint), *achilles* tendon, back strap and *abdominal tunic*.
- 325 Mechanically Separated – Boneless beef shall comply with the following:
- 325.1 Meat that is mechanically separated from bone with automatic deboning systems or advanced meat (lean) recovery (AMR) systems is not allowed.
- 325.2 Finely Textured Meat – Low temperature rendered meat that is processed from fat boneless meat trimmings and is finely textured is not allowed.
- 330 VEGETABLE COMPONENT**
- 331 Carrots and potatoes shall be the primary vegetables as listed on the ingredient statement. One additional vegetable is permitted. All vegetable pieces shall be at least one-half inch (½-in) so that they are discernible in the finished product.

332 All vegetables and other significant ingredients (more than one percent) shall be derived from U.S. produced products.

340 OTHER INGREDIENT COMPONENTS

341 Seasonings and ingredients used for flavoring and gravy shall be similar to those normally used for commercially marketed beef stew.

342 Monosodium Glutamate (MSG) – MSG is not allowed.

350 METAL DETECTION

351 All products shall be free of metal contaminants. Detection of stainless steel, ferrous, and non-ferrous (e.g., lead, copper, and aluminum) metals is required. The contractor's technical proposal shall identify and describe the equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures.

400 FINISHED PRODUCT LIMITATIONS

410 The declared fat and sodium content and the serving size (“referenced amounts customarily consumed” (racc)) shall be stated on the nutrition facts panel on each can/pouch label according to FSIS regulations.

420 FAT CONTENT

421 The fat content shall not exceed 5 percent (no more than 5 g per 100 g basis). Declared fat content shall be stated on the nutrition facts panel on each can/pouch label according to FSIS nutritional labeling regulations.

421.1 $\text{Percent fat} = (\text{Total fat} \div \text{Serving Size}) \times 100$

430 SODIUM CONTENT

431 Sodium level shall not exceed 325 mg per 100 g basis.

500 PREPARATION FOR DELIVERY

510 PACKAGING AND PACKING

511 Packaging^{1/} – Individual cans/pouches shall have a net weight of 24 ounces.

512 Packing – Twenty-four cans/pouches shall be unitized to a net weight of 36 pounds. All cans/pouches shall be unitized by packing into new fiberboard shipping containers, placing on fiberboard trays with plastic shrink wrap or plastic shrink wrap only. Only one size and style of unitized containers may be offered in an individual shipping unit.

^{1/}The contracting officer shall designate the packaging format (cans or pouches) permitted for each solicitation.

520 LABELING^{2/}

521 The shipping containers shall be in compliance with the National Motor Freight Classification, or the Uniform Freight Classification, as applicable. Both the immediate and shipping containers shall be labeled to include all information required by FSIS regulations, be illustrated in the contractor's technical proposal, and contain the following information:

522 Immediate Container Label – Immediate containers shall include the following information:

522.1 A traceability code that is traceable to the establishment number, production lot and date.

522.2 A nutrition facts panel based on actual nutritional analysis of the product.

523 Shipping Containers – Shipping containers shall include the following information:

523.1 USDA shield at least 2 inches high and appearing on the top of the container or on the principle display panel.



523.2 Applicable purchase order number.

523.3 A traceability code that is traceable to the establishment number, production lot and date.

523.4 Nutrition facts panel based on actual nutritional analysis of the product.

523.5 The product name – Canned Beef Stew or Pouched Beef Stew.

523.6 Material number – 100526.

523.7 Ingredient declaration.

523.8 An allergen statement in a format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; e.g. Allergen: This product contains _____.

^{2/}Commercial labeling (Brand "X") of immediate and shipping containers is permissible.

530 PALLETIZED UNIT LOADS

531 All product shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic, unless otherwise specified in the solicitation.

532 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 principle display panel to facilitate product identification and certification examinations.

600 DELIVERY UNIT

610 Each delivery unit shall consist of 1,000 shipping containers of 24 ounce cans/pouches with a net weight of 36,000 pounds.

700 DELIVERED PRODUCT

710 SIZE AND STYLE OF CONTAINERS

711 Only one size and style of unitized containers shall be offered in an individual shipping unit.

720 SEALING

721 Sealing - All products shall be delivered to AMS assigned destinations under seal with tamper proof, tamper resistant, serially numbered, high security seals that meet the American Society for Testing and Materials Standard (ASTM) F 1157-04 and/or the International Organization for Standards (ISO) 17712-2010 as required under the Master Solicitation. Seals shall be $\geq \frac{1}{8}$ "-inch diameter cable, high-security bolt, or equivalent.

800 PRODUCT ASSURANCE

810 WARRANTY AND COMPLAINT RESOLUTION

811 Warranty – The contractor shall guarantee that the product complies with all specification requirements, technical proposal declarations, and provisions required under the Master Solicitation and Supplement.

812 Complaint Resolution – Customer complaint resolution procedures shall be included in the technical proposal. 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.

820 NON CONFORMING PRODUCT

821 The contractor shall include a plan and supporting documentation to assure that non-conforming product is not delivered under USDA contracts. The plan

shall address 1) control and segregation of non-conforming product, 2) removal of any USDA markings, and 3) disposition of non-conforming product, including vendor documentation of final disposition (e.g., diverted to cooked product or destroyed).

900 CONTRACTOR CHECKLOADING

910 Contractor shall perform checkloading examinations at the time of shipment and issue a contractor's certificate to accompany each shipment that includes all of the following information:

910.1 Purchase Order Number/Purchase Order Line Item Number;

910.2 Sales Order Number/Sales Order Line Item Number;

910.3 Destination of shipment;

910.4 Name of Product and applicable Material Number;

910.5 Shipping Date;

910.6 Production lot number(s) and date each lot was produced along with shipping container and immediate container code(s) and the code used that provides traceability to establishment number, production lot and date;

910.7 Count of shipping containers and total projected net weight in each production lot;

910.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable;

910.9 Contractor certification that product conforms with the applicable specification ([FPPS-BS-2017](#));

910.10 Count and projected net weight verified and;

910.11 Signature of company official responsible for checkloading

920 AMS MONITORING AND PRODUCTION ASSESSMENT

921 The contractor has the option for using an AMS audit-based system or an AMS monitoring and production assessment system.

922 If the contractor uses the AMS monitoring and production assessment system, it shall be implemented in accordance with Sections 460 and 470 of Supplement 704.

923 The contractor's technical proposal shall identify the AMS oversight option employed.



APPROVED

**FEDERAL PURCHASE
PROGRAM SPECIFICATION
(FPPS) FOR
CANNED/POUCHED
CHILI WITHOUT BEANS**

Agricultural Marketing Service (AMS)
Livestock, Poultry and Seed (LPS) Program
Food Safety and Commodity Specification (FSCS) Division
Room 2628 S-Bldg, Phone: (202) 692-0342

Supersedes: FPPS for Canned/Pouched Chili without Beans
[March 2015](#) – changes from previous requirements in [blue](#)

Effective: [March 2016](#)

100 ITEM DESCRIPTION

110 Chili (Chili Con Carne), without Beans – This chili item consists of 40 percent beef with a mild chili flavored sauce without beans.

120 Fat/Sodium - Fat shall not exceed 8 g / 100 g basis. A labeling claim of “less sodium” is required on both the immediate and shipping containers.

130 Cans/Pouches/Cases - Individual cans/pouches of chili shall have a net weight of 24 ounces. Twenty-four cans/pouches shall be unitized to a net weight of 36 pounds.

200 CHECKLIST OF REQUIREMENTS

210 Canned/Pouched Chili without Beans shall be produced in accordance with Food Safety Inspection Service (FSIS) regulations. The contractor’s technical proposal, submitted to the FSCS Division, shall adhere to the following AMS Checklist of Requirements.

300 MATERIALS

310 The contractor’s technical proposal shall include procedures to address conformance with the following material requirements:

320 MEAT COMPONENT

321 Beef shall be the only meat component allowed.

322 Domestic Origin of Meat Component – Beef shall originate from U.S. produced livestock as described in the Master Solicitation and Supplement.

323 Harvesting – Cattle shall be harvested in facilities that comply with the following requirements:

- 323.1 Humane Handling – All cattle destined to provide meat for this FPPS shall be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.
- 323.2 Spinal Cord Removal – All spinal cord material shall be removed during the harvesting process.
- 324 Boneless Beef – Boneless beef shall comply with the following requirements:
- 324.1 Traceability – Contractors are responsible for providing sufficient product traceability and shall have records to verify the source of raw materials used in each production lot.
- 324.2 Handling – All boneless beef shall be maintained in excellent condition. The contractor’s technical proposal shall include detailed time and temperature controls necessary to maintain excellent condition of the boneless beef. Frozen boneless beef may be used provided it is processed into the final product within 90 days from the date of pack.
- 324.3 Pathogen Testing - Production lots of boneless beef associated with positive pathogen test results shall not be allowed.
- 324.4 Objectionable Materials - The following objectionable materials shall be excluded:
- 324.4.1 Major lymph glands (*prefemoral, popliteal, and prescapular*), thymus gland, sciatic (*ischiatric*) nerve, internal fat (kidney, pelvic, and heart fat). All bone, cartilage, shoulder tendon, elbow tendon, silver skin, *sacrociatic* ligament, opaque *periosteum*, *serous* membrane (*peritoneum*), tendinous ends of shanks, *gracilis* membrane, *patellar* ligament (associated with the *stifle* joint), *achilles* tendon, back strap and *abdominal tunic*.
- 324.5 Mechanically Separated – Boneless beef shall comply with the following:
- 324.5.1 Beef that is mechanically separated from bone with automatic deboning systems or advanced meat (lean) recovery (AMR) systems is not allowed.
- 324.5.2 Finely Textured Beef – Low temperature rendered beef that is processed from fat boneless meat trimmings and is finely textured is not allowed.
- 330 NON-MEAT COMPONENT**
- 331 Domestic Origin – Significant ingredients (more than 1 percent) shall be derived from U.S. produced products.
- 332 Flavoring and Sauce – Seasonings and ingredients used for flavoring and sauce shall be similar to those normally used for commercially marketed mild-flavored chili products.

333 Monosodium Glutamate (MSG) – MSG is not allowed.

400 PROCESSING

410 GRINDING

411 Fresh chilled or fresh frozen boneless beef shall be finely ground to no larger than 3/16-inch grind prior to the cooking/canning process.

420 BONE COLLECTOR / EXTRUDER SYSTEM

421 A bone collector/extruder system shall be in operation to remove bone, cartilage, and heavy connective tissue during the final grind.

430 METAL DETECTION

431 All products shall be free of metal contaminants. Detection of stainless steel, ferrous, and non-ferrous (e.g., lead, copper, and aluminum) metals is required. The contractor's technical proposal shall identify and describe the equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures.

500 FINISHED PRODUCT LIMITATIONS

510 The declared fat and sodium content and the serving size (“referenced amounts customarily consumed” (racc)) shall be stated on the nutrition facts panel on each can label according to FSIS regulations.

520 FAT CONTENT

521 The fat content, as packaged, shall not exceed 8 grams / 100 grams of finished product. The calculation shall be as follows:

521.1 $(\text{Total Fat} \div \text{Serving Size (racc)}) \times 100$.

521.2 Example: $4 \text{ g of Fat} \div 56 \text{ g} = 0.71 \times 100 = 7.1 \text{ g of fat} / 100 \text{ g}$.

530 SODIUM CONTENT

531 A labeling claim of “Less sodium” is required on both immediate and shipping containers.

600 PREPARATION FOR DELIVERY

610 PACKAGING AND PACKING

611 Packaging^{1/} – Individual cans/pouches shall have a net weight of 24 ounces.

612 Packing – Twenty-four cans/pouches shall be unitized to a net weight of 36 pounds. All cans/pouches shall be unitized by packing into new fiberboard shipping containers, placing on fiberboard trays with plastic shrink wrap or plastic shrink wrap only. Only one size and style of unitized containers may be offered in an individual shipping unit.

620 LABELING^{2/}

621 The shipping containers shall be in compliance with the National Motor Freight Classification, or the Uniform Freight Classification, as applicable. Both the immediate and shipping containers shall be labeled to include all information required by FSIS regulations, be illustrated in the contractor’s technical proposal, and contain the following information:

622 Immediate Containers – Commercially marked can/pouch labels shall contain the following information:

622.1 A traceability code that is traceable to the establishment number, production lot and date.

622.2 A claim of “Less sodium”.

622.3 A nutrition facts panel based on actual nutritional analysis of the product.

623 Shipping Containers – Commercially marked shipping containers shall include the following information:

623.1 USDA shield at least 2 inches high and appearing on the top of the container or on the principal display panel.



623.2 Applicable purchase order number.

^{1/}The contracting officer shall designate the packaging format (cans or pouches) permitted for each solicitation.

^{2/}Commercial labeling (Brand “X”) of immediate and shipping containers is permissible.

- 623.3 A traceability code that is traceable to the establishment number, production lot and date.
- 623.4 Nutrition facts panel based on actual nutritional analysis of the product.
- 623.5 A labeling claim of “Less sodium”.
- 623.6 The product name – Canned Chili without Beans or Pouched Chili without Beans.
- 623.7 Material number – 100138.
- 623.8 Ingredient declaration.
- 623.9 An allergen statement in a format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; e.g. Allergen: This product contains _____.

630 PALLETIZED UNIT LOADS

- 631 All product shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic, unless otherwise specified in the solicitation.
- 632 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 product identification and certification examinations.

700 DELIVERY UNIT

- 710 Each delivery unit shall consist of 1,000 shipping containers with a net weight of 36,000 pounds.

800 DELIVERED PRODUCT

810 SIZE AND STYLE OF CONTAINERS

- 811 Only one size and style of unitized containers shall be offered in an individual shipping unit.

820 SEALING

- 821 Sealing - All products shall be delivered to AMS assigned destinations under seal with tamper proof, tamper resistant, serially numbered, high security seals that meet the American Society for Testing and Materials Standard (ASTM) F 1157-04 and/or the International Organization for Standards (ISO) 17712-2010 as required under the Master Solicitation. Seals shall be $\geq \frac{1}{8}$ th-inch diameter cable, high-security bolt, or equivalent.

900 PRODUCT ASSURANCE

910 WARRANTY AND COMPLAINT RESOLUTION

911 Warranty – The contractor shall guarantee that the product complies with all specification requirements, technical proposal declarations, and provisions required under the Master Solicitation and Supplement.

912 Complaint Resolution – Customer complaint resolution procedures shall be included in the technical proposal. 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.

920 NON-CONFORMING PRODUCT

921 The contractor shall include a plan and supporting documentation to assure that non-conforming product is not delivered under USDA contracts. The plan shall address 1) control and segregation of non-conforming product, 2) removal of any USDA markings, and 3) disposition of non-conforming product, including vendor documentation of final disposition (e.g., diverted to cooked product or destroyed).

930 CONTRACTOR CHECKLOADING

931.1 Contractor shall perform checkloading examinations at the time of shipment and issue a contractor’s certificate to accompany each shipment that includes all of the following information:

931.1.1 Purchase Order Number/Purchase Order Line Item Number;

931.1.2 Sales Order Number/Sales Order Line Item Number;

931.1.3 Destination of shipment;

931.1.4 Name of Product and applicable Material Number;

931.1.5 Shipping Date;

931.1.6 Production lot number(s) and date each lot was produced along with shipping container and immediate container code(s) and the code used that provides traceability to establishment number, production lot and date;

931.1.7 Count of shipping containers and total projected net weight in each production lot;

931.1.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable;

931.1.9 Contractor certification that product conforms with the applicable specification (FPPS-CWB-2016);

931.1.10 Count and projected net weight verified and;

931.1.11 Signature of company official responsible for checkloading.

940 AMS MONITORING AND PRODUCTION ASSESSMENT

941 The contractor has the option for using an AMS audit-based system or an AMS monitoring and production assessment system.

942 If the contractor uses the AMS monitoring and production assessment system, it shall be implemented in accordance with Sections 460 and 470 of Supplement 704.

943 The contractor's technical proposal shall identify the AMS oversight option employed.



APPROVED

FEDERAL PURCHASE PROGRAM SPECIFICATION (FPPS) FOR ANIMAL HANDLING AND WELFARE

Agricultural Marketing Service (AMS)
Livestock, Poultry and Seed (LPS) Program
Food Safety and Commodity Specification (FSCS) Division
Room 2628 S-Bldg, Phone: (202) 692-0342

Supersedes: FPPS-AHW-2015 January 2015 – Changes
from previous requirements in [blue](#)

Effective: [August 2017](#)

100 GENERAL

101 This document is for use by the Department of Agriculture (USDA), AMS, LPS Program to ensure that the animal handling and welfare requirements for Federal nutrition assistance programs reflect industry best practices.

110 PROGRAM APPROACH

111 All animal harvest facilities that supply raw materials from bovine, porcine and ovine species for the production of AMS destined finished products must develop and implement a written program that is consistent with a systematic approach to humane animal handling and welfare as outlined in 69 FR 54625. The program will ensure proper animal handling and welfare techniques are conducted from the time the transportation conveyance enters the facility's premises through the stunning and exsanguination of the animal.

120 PROGRAM SUBMISSION

121 The program will be submitted as a supporting document to the organization's approved technical proposal and must address the requirements outlined in **Section 200 – PROGRAM COMPONENTS**.

200 PROGRAM COMPONENTS

201 The contractor must ensure that any facility that harvests animals has a:

210 MANAGEMENT COMMITMENT

211 Steering Committee (internal) which is ultimately accountable for animal handling and welfare initiatives within the organization.

212 Mission Statement on animal handling and welfare that is distributed to all employees and conspicuously displayed at the premises.

220 TRAINING PROGRAM

221 Training program on Animal Handling and Welfare that:

221.1 is provided to all employees interacting with animals;

221.2 covers the North American Meat Institute (NAMI) *Recommended Animal Handling Guidelines & Audit Guide: A Systematic Approach to Animal Welfare*, dated [June 2017](#);

221.3 is facilitated by an employee that has earned and maintained a certification of animal handling and welfare training, such as that offered through the Professional Animal Auditor Certification Organization (PAACO) or an equivalent.

221.4 is conducted no less frequently than once a year for each designated employee; and,

221.5 requires signed documentation from each employee and confirmation by signature of the designated, certified trainer upon successful completion of training.

230 QUALITY MANAGEMENT PLAN

231 Written quality management plan (internal) which addresses all provisions of Chapter 3: Transportation Audit Guidelines, 7 Core Criteria and Chapter 4: Auditing Animal Handling and Stunning, 7 Core Criteria, of the NAMI *Recommended Animal Handling Guidelines & Audit Guide: A Systematic Approach to Animal Welfare*, dated [June 2017](#), found at the following web site address:

231.1 <http://www.animalhandling.org/sites/default/files/forms/animal-handling-guidelines-June152017.pdf>

232 This internal quality management plan must also provide for routine assessment and monitoring of humane handling through the use of a numerical scoring system conducted by a trained employee.

233 All animal harvest facilities that supply raw materials from bovine, porcine and ovine species for the production of AMS destined finished products must have a fully functioning back-up stunning device onsite wherever animal stunning is performed.

240 REGULATORY OVERSIGHT

241 [For all species, animals/carcasses that are inspected and passed by the Food Safety Inspection Service \(FSIS\) are eligible for AMS purchase programs.](#)

300 PROGRAM EVALUATION AND ELIGIBILITY

301 The program will be audited (external) by AMS or a firm accredited by AMS. The accreditation of the firm will be conducted by the Quality Assessment Division (QAD) through the [USDA ISO Guide 17065 Program](#).

- 302 Audit findings will be communicated to the establishment's Food Safety and Inspection Service (FSIS) Inspector in Charge (IIC) or designee.
- 310 AUDIT FORMAT**
- 311 Audits will be conducted utilizing the following format:
- 312 TRANSPORTATION SEGMENT (CHAPTER 3: NAMI Recommended Animal Handling Guidelines & Audit Guide: A Systematic Approach to Animal Welfare, dated June 2017)**
- 312.1 Audited organizations must pass Core Criteria 1 and 6 with a minimum scoring of excellent, Core Criteria 2 through 5 with a minimum scoring of acceptable and Core Criteria 7 must be adhered to with full compliance (zero tolerance) each time an audit is performed.
- 313 ANIMAL HANDLING AND STUNNING SEGMENT (CHAPTER 4: NAMI Recommended Animal Handling Guidelines & Audit Guide: A Systematic Approach to Animal Welfare, dated June 2017)**
- 313.1 Audited organizations must adhere to Core Criteria 1, 2, 6 and 7 with full compliance (zero tolerance) and to Core Criteria 3, 4 and 5 with a minimum scoring of Acceptable each time an audit is performed.^{1/}
- 313.2 The auditor shall inform FSIS and organization officials in writing of all audit findings, including any observations of missed stuns and/or animals regaining sensibility following stunning, upon completion of the audit during the exit interview.
- 320 INITIAL AUDIT**
- 321 Initial audit must be performed prior to award of contracts.
- 330 AUDIT FAILURE**
- 331 If an audit is failed for any of the Core Criteria, the organization is not eligible to provide product until such a time that corrective and preventative actions are approved by the Food Safety and Commodity Specification (FSCS) Division, implemented and proven effective.
- 340 AUDIT FREQUENCY AND STATUS**
- 341 STANDARD - Until four (4) consecutive successfully passed audits are attained, an audit must be conducted within 3 months of the previous audit.

^{1/}Religious harvest (Kosher and Halal) shall be exempt from the AMS auditing of Core Criteria 1: Effective Stunning.

- 342 MONTHLY - If at any time an audit identifies any of the Core Criteria not meeting the pass requirements while in the STANDARD phase, auditing will be required to be conducted on a monthly basis once corrective and preventative actions have been approved by the FSCS Division, implemented and proven effective. This schedule will be for a period of time until four (4) successive audits are found to meet the passing requirements noted in **SECTION 310 – AUDIT FORMAT**; at which time audits shall be conducted on the STANDARD basis.
- 343 If four successfully conducted audits are sequentially completed within a one year period while in STANDARD auditing phase, the facility may move to a SEMI-ANNUAL audit basis.
- 344 SEMI-ANNUAL - Semi-annual audits may continue until such time that a failed audit is reported or a period of greater than six months has elapsed without any audits being performed; at which time the audits must resume as described for STANDARD audits.
- 345 FOR-CAUSE – Any official enforcement actions issued by FSIS for missed stuns or for an animal regaining sensibility following stunning shall result in an immediate for-cause animal handling and welfare audit by AMS. Subsequent audit frequency will be determined by results of the AMS audit, as described above.
- 400 FSCS DIVISION**
- 401 The FSCS Division can declare an organization’s Animal Handling and Welfare Program out of compliance at any time.
- 402 The organization shall immediately notify the FSCS Division when any animal handling and welfare official enforcement action is issued by FSIS.

Cover Page:

Company Name

Company Address

Contact Person, including title, phone number, including emergency contact information, e-mail address (shall be authorized to represent the company).

Technical Proposal for: [Supplement Number] and [FPPS]

Table of Contents (all pages and attachments shall be number and identified – all attachments shall be identified and referenced in the Technical Proposal).

The technical proposal should document a quality control program that includes procedures, records, forms, pictures, etc., which demonstrates conformance with the following checklist of requirements:

100 ITEM DESCRIPTION

200 CHECKLIST OF REQUIREMENTS

300 MATERIALS

320 MEAT COMPONENT

321 Species allowed

322 Domestic Origin

323 Harvest (Slaughter)

323.1 Humane Handling

323.2 Non-Ambulatory Cattle

323.3 Spinal Cord Removal

324 Boneless Meat

324.1 Traceability

324.2 Handling

324.3 Pathogen Testing

324.4 Objectionable Materials

324.5 Mechanically Separated

Approved by  CMS

Date Issued: 06/10/12

Date Revised: 08/03/17

324.6 Composition

- 330 NON-MEAT COMPONENT
- 400 PROCESSING
- 410 PLATE AND BLADE SIZE
- 420 METAL DETECTION
- 500 FINISHED PRODUCT LIMITATIONS
- 520 FAT CONTENT
- 530 SODIUM CONTENT
- 600 PREPARATION FOR DELIVERY
- 610 PACKAGING AND PACKING
- 620 LABELING
- 621 General
- 622 Immediate Container
- 623 Shipping Container
- 630 PALLETIZED UNIT LOADS
- 700 DELIVERY UNIT
- 800 DELIVERED PRODUCT
- 810 SIZE AND STYLE OF CONTAINER
- 820 SEALING
- 900 PRODUCT ASSURANCE
- 910 WARRANTY AND COMPLAINT RESOLUTION
- 920 NON-CONFORMING PRODUCT
- 930 CONTRACTOR CHECKLOADING
- 940 AMS MONITORING AND PRODUCTION ASSESSMENT

Attachments or Appendixes - Please attach all referenced documents with the applicable document name and reference number.

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

CERTIFICATE OF CONFORMANCE FOR
THE PROCUREMENT OF CANNED MEAT PRODUCTS

CERTIFICATE OF CONFORMANCE

I certify the following:

(1) On [delivery date(s)], [Contractor's name] furnished the (insert the appropriate commodity description) called for by Purchase Order Number _____ via [Carrier] under Sales Order Number/Item number(s): _____.

(2) The (insert the appropriate material name) is of the quality specified and conforms in all respects with the purchase order requirements, including [Contractor's name] Technical Proposal as approved by the AMS, LPS Program, FSCS Division.

(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 Master Solicitation Section I.E.

Date: _____

Signature: _____

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

Title: _____