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USDA, AMS, LS PROGRAM, STDZ
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UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
LIVESTOCK AND SEED PROGRAM

TECHNICAL DATA SUPPLEMENT (TDS) FOR THE PROCUREMENT OF FROZEN GROUND PORK ITEMS
TDS - 496, JULY 1999

I. SCOPE

This technical data supplement is for use by USDA for the procurement of frozen ground pork products in accordance with the Institutional Meat Purchase Specification (IMPS) For Fresh Pork Products, Series 400 and applicable requirements listed in the IMPS General Requirements and the IMPS Quality Assurance Provisions.

II. APPLICABLE DOCUMENTS

The following documents will be incorporated as part of this USDA, TDS-496:

- IMPS General Requirements, effective June 1996.
- IMPS For Fresh Pork Products, Series 400, effective June 1997.
- IMPS Quality Assurance Provisions, Revised effective June 1997.
- Meat Grading and Certification (MGC) Branch Instruction Manual, Series 600.

III. ORDERING DATA-

Refer to I. ORDERING DATA TO BE SPECIFIED BY THE PURCHASER section in the IMPS 400 Series

A. ITEM

1. IMPS ITEM NO. 496 **Ground Pork (6 or 9 pound chubs) -A640**
Coarse Ground Pork ---------- A646

2. MATERIAL

The contractor will assure that product is in compliance with the **Material** section of IMPS Item No. 496 - Ground Pork, and the following additional criteria:

- Pork must originate from U.S. produced livestock and will be verified in accordance with MGC Instruction ***606*** for Domestic Origin Verification.
- ***Contractors are responsible for providing sufficient product traceability and must have records to verify the source of raw materials used in each lot of product.***

3. PROCESSING

Product will be processed in accordance with the Processing section of IMPS Item No. 496 and the following additional requirements:

a) Initial grind will be through a plate having holes not larger than 0.75 inch (19.1 mm).

b) ***Except for Coarse Ground Pork, a Bone Collector/Extruder System must be in operation on the final grind of all products.***

c) Metal Detection is required (Refer to IMPS General Requirements, Meat Handling). Bulk ground pork must be tested for metal after final grinding and immediately before, or after, packaging. ***At the discretion of the AMS agent, the contractor's HACCP or other pertinent records may be used to supplement the AMS agent's tests to assure that the metal detection equipment is functioning properly***.

B. GRADE – No grade requirement.

C. STATE OF REFRIGERATION –

Frozen, Refer to **I. MEAT HANDLING, A. STATE OF REFRIGERATION** section of the IMPS General Requirements.

D. FAT LIMITATIONS

1. FAT CONTENT REQUIREMENTS

Fat content will be as illustrated in Table1. Lots will be rejected if results are above the maximum or below the minimum percentages shown in Table 2.

Table 1. PROVISIONS FOR FAT CONTENT

IMPS Item No.	IMPS Item and Desired Fat Content Level (%).		Fat Content 3.0 % Discount	Fat Content 5.0 % Discount
496	Ground Pork	16	17.00 - 17.99	18.00 - 18.99

Table 2. REJECTION CRITERIA

IMPS Item No.	IMPS Item Description	Maximum Acceptable Individual Fat Content Analysis 1/ (%)	Maximum Acceptable Average Fat Content Analysis 2/ (%)	Minimum Acceptable Average Fat Content Analysis 2/ (%)
496	Ground Pork	24.00	18.99	12.00

1/ For one or more of the individual sample units.
2/ Average fat content analysis of 4 sample units.

2. FAT CONTENT VERIFICATION

a) AMS will certify fat content.

b) Contractor testing of fat content will be permitted. Contractors will be able to participate in this program or continue to use USDA-AMS-Science Division laboratories. Program details are referenced in MGC Instruction 612 for Contractor Analysis of Fat Content and MGC Instruction 611 for Withdrawal and Preparation of Laboratory Samples.

E. PORTION-CUT WEIGHT, THICKNESS, AND SHAPE - Not Applicable

F. WEIGHT RANGE – Not Applicable

G. NETTING AND TYING – Not Applicable

H. PACKAGING AND PACKING –

Refer to **II. PACKAGING AND PACKING** section of the IMPS General Requirements and the following additional requirements:

1. Packaging

a) Only one method of packaging (hand or mechanical) will be allowed in a production lot or shipping unit.

NOTE: Hand Packaging will not be accepted on products produced after December 31, 1999.

b) Filled casings or bags will be reasonably uniform in size.

c) Bulk packaged ground pork will be packaged in either 4 or 6 filled bags or casings.

2. Packing

a) The net weight for ground pork, will be 36 pounds (16.3 kg) per shipping container.

b) Coarse ground pork will be packed in ***leakproof*** shipping containers to a net weight of 60 pounds (27.2 kg).

c) Only one style and size of container may be used in any one delivery unit.

3. Closure

a) When the strapping method is used for final closure of slotted containers that have not been assembled using a tuck lock method, the initial closure will be secured in accordance with the gluing ***or taping*** method.

4. Marking of Shipping Containers –

a) Shipping Containers will be marked in accordance with Table 3.

Table 3. Shipping Container Marking Requirements. 1/

IMPS Item No.	Item	Commodity Product Code	Marked according to Exhibit	Nutrition Label
496	Ground Pork	A640	A	YES
496	Coarse Ground Pork	A646	B	NO

1/ Previously certified boneless pork for further processing (chilled-frozen) will be labeled as: "Boneless Pork for TDS-496."

b) Marking of Shipping Containers will comply with 9 CFR 317.4 and 317.5. Prior approved labels need not be resubmitted, except for changes to the "Nutrition Facts" serving size. Contractors that do not have approved labels on file must submit labels in sketch form only to the appropriate FSIS or State agency.

c) All Nutrition Labeling will be in accordance with FSIS regulations, 9

CFR Parts 317 and 320. Nutrition Labeling is required on shipping containers as indicated in above table. Contractors will declare nutrients and product components on the basis of "as packaged".

d) Product produced in State-inspected plants operating under Section 301 of the Federal Meat Inspection Act, must comply with State regulations and be equal to USDA, FSIS, applicable regulations.

e) The specific marking requirements for pork items produced under this TDS are provided in the attached Exhibits and as indicated in Table 3. Lot and box numbers will be sequential. Contractors may vary the placement of the required information from the Exhibits and the IMPS. Additional markings (e.g., bar codes, company names, etc.), that are consistent with all other IMPS requirements and their normal commercial labels, may be included. Information may be printed or stenciled directly on the shipping containers or mechanically printed, pressure sensitive labels may be applied. These labels must be applied in a manner that prevents their removal in an intact form. Alternative markings must be submitted to, and approved in advance by, the Standardization Branch.

5. Palletized Unit Loads –

Required, see IMPS General Requirements.

I. QUALITY ASSURANCE

1. Product will be certified by USDA, AMS, MGC

AMS agents will perform examinations in accordance with MGC Branch Instructions, IMPS General Requirements, IMPS QAPS, MGC Branch Instructions, and as specified below:

a) Product Examinations

(1) For excellent condition and detailed item descriptions, refer to the PRODUCT EXAMINATION, Product Monitoring Section within the QAPS and MGC Instruction **610** for Boneless Meat Examinations.

b) Condition of Container - Final examination of condition of shipping containers will be limited to scanning (without destructive sampling) the delivery unit for defects which may have occurred during handling and storage (e.g., crushed, torn, dirty, stained, etc.). All defective containers must be replaced or corrected as applicable.

c) Net Weight will be in accordance with QAPS only.

d) Temperature Examination – To verify state of refrigeration requirements.

2. THE AMS AGENT WILL:

a) Certify and issue an official certificate indicating the status of each lot as required by MGC Branch Instructions.

(1) For raw materials, the size of a lot will be specified by the contractor, but will only consist of product produced in a single production day.

(2) For finished product, the lot size will not exceed the amount specified by the purchaser as a purchase unit.

(3) The production lot size for ground pork and coarse ground pork must not exceed 39,600 pounds (17,962 kg.) net weight (1,100 shipping containers) plus the amount for use in making box fills at the time of laboratory sample withdrawal.

(4) No tolerance from the quantity called for in the shipping instructions will be permitted.

b) Supervise the loading and sealing of each truck.

3. ACCEPTANCES AND CERTIFICATION –

a) Contract number

b) Notice-to-Deliver number

c) Name of Product

d) Six Digit Commodity Code

e) Production lot numbers(s) and date each lot was produced.

f) Count of shipping containers and total projected net weight in each production lot.

g) Total Projected net weights per delivery unit

h) Identity of conveyance

i) Destination(s)

j) Sample average fat content analysis of each production lot (calculated to 2 decimal places, e.g., 17.25)

4. MICROBIOLOGICAL REQUIREMENTS

Ground Pork must be analyzed for bacteria levels in accordance with Chapter 9, Section 9.5.1 of the Compendium of Methods for the Microbiological Examination of Foods (second edition), published by the American Public Health Association. The product will be sampled by an AMS agent and analyzed for psychrotrophic plate count levels not exceeding 100,000 bacteria per gram. Vendors will be responsible for costs of bacteriological testing which will be conducted at an AMS Laboratory. Testing and actions to be taken when product exceeds 100,000 bacteria per gram are specified in the MGC Instruction ***613*** for Examination and Sampling Procedures for Microbiological Requirements.

Contractors may request a waiver of the AMS psychrotrophic examination if other documentation of acceptable microbiological test results are available for verification, e.g., a HACCP program which adequately addresses microbial testing and all pertinent records are offered for review.

All requests for waivers must be submitted to the Standardization Branch or review and approval at the following address:

USDA, AMS, Livestock and Seed Program
Standardization Branch
Stop 0254, Room 2603 S-Bldg. ***Phone (202) 720-4486***
1400 Independence Ave. SW ***Fax (202) 720-1112***
Washington, D.C. 20250-0254

EXHIBIT A

SHIPPING CONTAINER MARKINGS: SHIPPING CONTAINERS SHALL BE MARKED SUBSTANTIALLY AS SHOWN BELOW. BAR CODES MAY BE ADDED AS LONG AS THEY DO NOT INTERFERE WITH REQUIRED MARKINGS. NO OTHER MARKINGS WILL BE ALLOWED. MARKINGS SHALL BE BLACK, FLAT, WATER FAST, AND NONSMEARING. THE USDA SYMBOL SHALL BE AT LEAST THREE AND ONE-HALF (3 1/2) INCHES (8.9 CM) HIGH. ALL OTHER PRINTING OR STENCILING SHALL BE OF A SIZE TO STAND OUT PROMINENTLY AND COMPLY WITH THE USDA-FSIS REGULATIONS OR STATE REGULATIONS. THE WORDS "FROZEN GROUND PORK" AND "GROUND PORK" SHALL STAND OUT MORE PROMINENTLY THAN THE OTHER LETTERING.

GROUND PORK

The frozen ground pork has been prepared from U. S. Inspected fresh pork. Six individual ground pork units have been machine packaged and then packed and frozen in each container. Each unit will weigh approximately 6 pounds (2.7 kg.) with a net weight of 36 pounds (16.3 kg.) per shipping container.

USE IN MAKING PIZZA TOPPING, TACO FILLING, BARBECUE, CHILI, LASAGNA, MEATLOAF, AND SAUSAGE PATTIES.

*

FROZEN GROUND PORK

DONATED BY THE U. S. DEPARTMENT OF AGRICULTURE

FOR FOOD HELP PROGRAMS

NOT TO BE SOLD OR EXCHANGED

Nutrition Facts

Nutrition Facts must comply with USDA-FSIS regulation 9 CFR 317 and 320.

For State inspected plants, nutrition labels must be in accordance with State regulations that are equal to 9 CFR Parts 317 and 320.

USDA
U.S. DEPARTMENT OF AGRICULTURE
FOOD

FROZEN GROUND PORK

DONATED BY THE U. S. DEPARTMENT OF AGRICULTURE

FOR FOOD HELP PROGRAMS

NOT TO BE SOLD OR EXCHANGED

PERISHABLE
FROZEN - STORE AT 0°F (-17.8°C) OR BELOW

DATED PACKED _____

LOT _____

BOX _____

U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST.

CONTRACT NO. _____

NET WT. 36 LBS (16.3 KG)

NOTES: DATE PACKED SHALL BE THE MONTH, DAY, AND YEAR OF PACKING.
BOX NUMBERS ARE ASSIGNED IN THE SPECIFICATION.
SERIAL CONTRACT NUMBER WILL BE FURNISHED BY USDA.
LOT NO. AND BOX NO. MAY BE PLACED ON THE SAME LINE OR AS SHOWN ABOVE.

PER 9 CFR 317.4 & 317.5, PRIOR APPROVED LABELS NEED NOT BE RESUBMITTED, EXCEPT FOR CHANGES TO THE "NUTRITION FACTS" SERVING SIZE. CONTRACTORS THAT DO NOT HAVE APPROVED LABELS ON FILE MUST SUBMIT LABELS IN SKETCH FORM ONLY TO THE APPROPRIATE USDA, FSIS, OR STATE AGENCY.

In addition to the above sample, boxes must include Safe Handling instructions in accordance with FSIS Mandatory Safe Handling Statements on Labeling of Raw Meat and Poultry Products as stated in 9 CFR Part 317, Section 317.2, Paragraph l.

IF THERE ARE 4 RATHER THAN 6 PACKAGES PER CARTON, MAKE APPROPRIATE CHANGES.
IF HAND PACKAGED RATHER THAN MACHINE PACKAGED, MAKE APPROPRIATE CHANGES.

**** FOR STATE INSPECTED PLANTS, (1) REPLACE FEDERAL INSPECTION EMBLEM WITH STATE INSPECTED EMBLEM ON PRIMARY PANEL, AND (2) PLACE THE FOLLOWING ON THE TOP PANEL ABOVE THE USDA SHIELD: "INSPECTED BY THE STATE OF (STATE'S NAME) AND MAY NOT CROSS STATE LINES."***

EXHIBIT B

SHIPPING CONTAINER MARKINGS: SHIPPING CONTAINERS SHALL BE MARKED SUBSTANTIALLY AS SHOWN BELOW. BAR CODES MAY BE ADDED AS LONG AS THEY DO NOT INTERFERE WITH REQUIRED MARKINGS. NO OTHER MARKINGS WILL BE ALLOWED. MARKINGS SHALL BE BLACK, FLAT, WATERFAST, AND NONSMEARING. THE USDA SYMBOL SHALL BE AT LEAST THREE AND ONE-HALF (3 1/2) INCHES (8.9 CM) HIGH. ALL OTHER PRINTING OR STENCILING SHALL BE OF A SIZE TO STAND OUT PROMINENTLY AND COMPLY WITH THE USDA-FSIS REGULATIONS OR STATE REGULATIONS. THE WORDS "FROZEN COARSE GROUND PORK" AND "COARSE GROUND PORK" SHALL STAND OUT MORE PROMINENTLY THAN THE OTHER LETTERING.

COARSE GROUND PORK

FROZEN COARSE GROUND PORK
DONATED BY THE U. S. DEPARTMENT OF AGRICULTURE
FOR FOOD HELP PROGRAMS
NOT TO BE SOLD OR EXCHANGED

The frozen ground pork has been prepared from U. S. inspected fresh pork. Contract requirements specify that the average fat content shall not exceed 18.99 percent. One ground pork unit has been packed and frozen in each container.

USDA
U.S. DEPARTMENT OF AGRICULTURE
FOOD

PERISHABLE FROZEN - STORE AT 0°F (-17.8°C) OR BELOW

FROZEN COARSE GROUND PORK
DONATED BY THE U. S. DEPARTMENT OF AGRICULTURE
FOR FOOD HELP PROGRAMS
NOT TO BE SOLD OR EXCHANGED

DATED PACKED _____
LOT _____
BOX _____

U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST.

KEEP FROZEN

NET WT. 60 LBS (27.2 KG.)

NOTES: DATE PACKED SHALL BE THE MONTH, DAY, AND YEAR OF PACKING.
BOX NUMBERS ARE ASSIGNED IN THE SPECIFICATION.
SERIAL CONTRACT NUMBER WILL BE FURNISHED BY USDA.
LOT NO. AND BOX NO. MAY BE PLACED ON THE SAME LINE OR AS SHOWN ABOVE.

PER 9 CFR 317.4 & 317.5, PRIOR APPROVED LABELS NEED NOT BE RESUBMITTED, EXCEPT FOR CHANGES TO THE "NUTRITION FACTS" SERVING SIZE. CONTRACTORS THAT DO NOT HAVE APPROVED LABELS ON FILE MUST SUBMIT LABELS IN SKETCH FORM ONLY TO THE APPROPRIATE USDA, FSIS, OR STATE AGENCY.

In addition to the above sample, boxes must include Safe Handling instructions in accordance with FSIS Mandatory Safe Handling Statements on Labeling of Raw Meat and Poultry Products as stated in 9 CFR Part 317, Section 317.2, Paragraph l.

July 1999