

METRIC

A-A-20190D

June 15, 2016

SUPERSEDING

A-A-20190C

September 30, 2010

COMMERCIAL ITEM DESCRIPTION

GREEN ONIONS, FRESH, WHOLE AND DICED, READY-TO-USE

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

1. SCOPE. This CID covers ready-to-use whole and diced fresh green onions (green onions) (commonly known as scallions) packed in commercially acceptable containers, suitable for use by the Federal, State, local governments, and other interested parties. **Please note: This document does not guarantee purchase of this item by USDA.**¹

2. PURCHASER NOTES.

2.1 Purchasers *must specify* the following:

- Size(s), style(s), and agricultural practice(s) required of green onions (Sec. 3).
- When microbiological requirements are different than specified (Sec. 7.1).
- When microbiological requirements need to be verified (Sec. 7.4).
- Manufacturer's/distributor's certification (Sec. 10.4) or USDA certification (Sec. 10.5).

2.2 Purchasers *may specify* the following:

- Good Agricultural Practices (GAP) or Good Handling Practices (GHP) Audit (Sec. 10.1).
- Food Defense (Sec. 10.2) and Manufacturer's Quality Assurance (Sec. 10.3). Purchaser may specify 10.1 or one of the following combinations: 10.2 with 10.3.1, 10.2 with 10.3.2, 10.3 with 10.3.1, 10.3 with 10.3.2, or 10.3 with 10.3.3.
- Packaging requirements other than commercial (Sec. 11).

3. CLASSIFICATION. The green onions must conform to the following list as specified in the solicitation, contract, or purchase order.

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

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Sizes, styles and agricultural practices.²

- Size I** - Small 0.635 to 1.27 cm (1/4 to 1/2 in) in diameter
Size II - Medium 1.27 to 2.54 cm (1/2 in to 1 in) in diameter
Size III - Other (*as specified by the purchaser*)

- Style A** - Whole
Style B - Diced
Style C - Other (*as specified by the purchaser*)

- Agricultural practice a** - Conventional
Agricultural practice b - Organic

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

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

5. PROCESSING GUIDELINES.

5.1 Processing. The green onions must be harvested and handled in accordance with the Federal Food and Drug Administration's (FDA's) *Guidance for Industry: Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables*³, GAP and GHP. The green onions must be processed in accordance with current Good Manufacturing Practices (GMP) (21 Code of Federal Regulations (CFR) Part 110) and FDA's *Guidance for Industry: Guide to Minimize Microbial Food Safety Hazards of Fresh-cut Fruits and Vegetables*.⁴ The green onions must be transported to warehouse, graded, bagged or boxed and shipped in accordance with FDA's *Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.⁵

5.2 Food defense. The green onions must be processed and transported in accordance with the FDA's *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security*

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

³ <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/ProducePlantProducts/default.htm>

⁴ <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/ProducePlantProducts/ucm064458.htm>

⁵ <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.htm>

*Preventive Measures Guidance.*⁵ This guidance identifies the kinds of preventive measures food manufacturers, processors, or handlers may take to minimize the risk that food under their control will be subject to tampering or other malicious, criminal, or terrorist actions. The implementation of enhanced food defense preventive measures provides for the security of a plant's production processes and includes the storage and transportation of pre-production raw materials, other ingredients, and post-production finished product.

5.3 Organic green onions. When organic green onions are specified in the solicitation, contract, or purchase order, the green onions must be grown following organic agricultural practices and processed in accordance with the requirements of the National Organic Program (7 CFR Part 205). A Certificate of Organic Operation must be provided to verify that the product was processed in accordance with the USDA organic requirements. Non-synthetic and synthetic substances allowed in organic handling are listed in 7 CFR § 205.605, National List of Allowed and Prohibited Substances.

5.4 Temperature. The green onions must be kept under refrigeration to maintain quality. Unless otherwise recommended, the green onions preparation, storage, and delivery temperatures must be greater than 0°C (32°F) but not more than 4.4°C (40°F).

5.5 Shelf life. The Style A whole green onions shall have a shelf life of seven to ten days when stored under refrigeration. The Style B diced green onions shall have a shelf life of two days after production when stored under refrigeration.

6. SALIENT CHARACTERISTICS.

6.1 Definitions.

6.1.1 Whole. Green onions must have fairly well trimmed bulbs, long white to green shanks (bottom portion) with tender green leaves, usually with 6-9 onions per bunch.

6.1.2 Diced. Green onions are cut into small cubes not smaller than 0.32 cm (1/8 in) (*unless otherwise specified in the solicitation, contract or purchase order*).

6.2 Raw ingredients. The green onions must be U.S. No. 2 grade or better of the U. S. Standards for Grades of Common Green Onions.

6.3 Preparation. The commonly cultivated green onions (*Allium cepa*) must be cleaned by washing thoroughly with potable water to remove soil and sorted to remove any that are diseased

⁵ See footnote 5 on page 2.

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or otherwise damaged. The roots must be removed and the bulbs well-trimmed in accordance with good commercial practice.

6.4 Finished Product.

6.4.1 Aroma and flavor. The green onions must possess acceptable aroma and flavor characteristic of mild onion.

6.4.2 Color and appearance. The green onions must possess good exterior color and appearance, white to green shank (bottoms) and bright green color leaves. The green onions must be free from brown discoloration which affects the appearance of the products.

6.4.3 Texture. The green onions must be crisp and firm, but not tough, fibrous, or mushy. The green onions must possess a practically uniform texture.

6.4.4 Defects. The green onions must be free from defects which materially detract from their appearance or edibility. Presence of any decay, off-odor, off-color, or foreign material (e.g., metal, glass, stone, dirt, paint, or insect parts) will be cause for rejection of the lot.

6.4.5 Uniformity of size. The green onions must not have more than 5 percent, by weight, not conforming to any one size requirement. Green onions (Style A) tops must be evenly clipped not more than 30.48 cm (12 in) or less than 20.32 cm (8 in).

7. ANALYTICAL REQUIREMENTS.

7.1 Microbiological requirements. Unless otherwise specified in the solicitation, contract, or purchase order, microbiological requirements for green onions must be as follows:

<u>Test</u>	<u>Tolerance</u>
<i>Salmonella</i>	Must be negative
Generic <i>E. coli</i>	Less than 3 per gram (g) using Most Probable Number (MPN) technique or less than 10 Colony Forming Units (CFU) per g. ⁶
<i>E. coli</i> O157:H7	Must be negative
Non-O157:H7 STEC ⁷	Must be negative
Coagulase positive <i>Staphylococcus aureus</i>	Less than 3 per g using MPN technique or less than 10 CFU per g. ⁶
<i>Listeria monocytogenes</i>	Must be negative

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

⁷ Shiga-toxin *Escherichia coli* (STEC)

7.2 Product verification. When USDA verification of microbiological requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed. Microbiological testing must be performed on a composite sample. The composite sample must be 227 g (8 oz) prepared from randomly selected subsamples. Subsamples must be a minimum of one bunch (whole) or bag(s) of green onions and must contain the appropriate number of bunches (whole) or bag(s) of green onions necessary to yield a 227 g (8 oz) sample when composited.

7.3 Test portion sizes. The test portions must be derived from the composite sample specified in Sec. 7.2. The test portion size for testing *Salmonella* and coagulase positive *Staphylococcus aureus* will be 25 g (0.88 oz). The test portion size for testing generic *E. coli*, *E. coli* O157:H7, non-O157:H7 STEC⁷, and *Listeria monocytogenes* will be 50 g (1.76 oz).

7.4 Microbiological test methods. When specified in the solicitation, contract, or purchase order, the analyses must be made in accordance with the following methods of AOAC International Official Methods of Analysis (OMA) or as specified below.

<u>Test</u>	<u>Method</u>
<i>Salmonella</i>	967.26 or Section C-7, Ch. 5 ⁸
Generic <i>E. coli</i>	991.14, 966.23, 966.24 or Sections C, D, F, Ch. 4 ⁸
<i>E. coli</i> O157:H7	996.09 or Sections K through R, Ch. 4a and Appendix 1 ⁹
Non-O157:H7 STEC ⁷	Ch. 4a, Section R Diarrheagenic <i>E. coli</i> ⁸ or U.S. Food Emergency Response Network (FERN) SOP No: FERN-MIC.0003.00a-d ⁹
Coagulase positive <i>Staphylococcus aureus</i>	2003.07, 975.55, 987.09 or Direct Plate Count, Ch. 12 ⁸
<i>Listeria monocytogenes</i>	997.03 or Sections C, D, E, Ch. 10 ⁸

7.5 Test results. The test results for *Salmonella*, *E. coli* O157:H7, Non-O157:H7 STEC⁷ and *Listeria monocytogenes* must be reported as positive or negative. The test results for generic *E. coli* and coagulase positive *Staphylococcus aureus* must be reported to the nearest MPN or to the nearest CFU per g. Any result not conforming to the microbiological requirements will be cause for rejection of the lot.

⁷ See footnote 7 on page 4.

⁸ 8th Edition, FDA Bacteriological Analytical Manual (BAM) or the FDA BAM Online

⁹ SOP No: FERN-MIC.0003.00a-d, "Procedures for the Detection of Shiga-toxin *Escherichia coli* (STEC), serotype O157 and non-O157 in Food" is available for FERN Laboratories online through <http://fernlab.org/>.

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

9. REGULATORY REQUIREMENTS. The delivered green onions must comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the green onions in the commercial marketplace. Delivered green onions must comply with all applicable provisions of the Federal Food, Drug, and Cosmetic (FD&C) Act; the Fair Packaging and Labeling Act; and regulations promulgated thereunder. When a known allergen is included in the green onions, the green onions must comply with the allergen labeling requirements of the FD&C Act.

10. QUALITY ASSURANCE PROVISIONS. *Purchaser must specify 10.4 or 10.5. In addition, purchaser may specify 10.1 or one of the following combinations: 10.2 with 10.3.1, 10.2 with 10.3.2, 10.3 with 10.3.1, 10.3 with 10.3.2, or 10.3 with 10.3.3.*

10.1 GAP and/or GHP audit verification program. When required in the solicitation, contract, or purchase order, a GAP or GHP Audit must be conducted by USDA, Agricultural Marketing Service (AMS). A GAP audit must be performed at the site where the green onions are grown and a GHP audit must be performed at the packing house where the green onions are packed. The audit program consists of one initial audit, and at least one unannounced audit depending on how long the facility is in operation during a growing season. The purpose of the GAP and GHP Audit Program is to demonstrate that the participating company is adhering to generally recognized GAP or GHP principles. This is a voluntary program established to verify a participant's adherence to the FDA's *Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables*³ and does not guarantee a safe product.

10.2 Food defense. When required in the solicitation, contract, or purchase order, a Food Defense System Survey (FDSS) must be conducted by USDA, AMS, Specialty Crops Program (SCP), Specialty Crops Inspection (SCI) Division. Food defense requirements include a documented and operational food defense plan that provides for the security of a plant's production processes and includes the storage and transportation of pre-production raw materials and other ingredients and post-production finished product. The plan must address the following areas: (1) food security plan management, (2) outside and inside security of the production and storage facilities, (3) slaughter, when applicable, and processing, including all raw material sources, (4) shipping and receiving, (5) storage, (6) water and ice supply, (7) mail handling, (8) personnel security, and (9) transportation, shipping, and receiving.

³ See footnote 3 on page 2.

10.2.1 FDSS. When required in the solicitation, contract, or purchase order, a FDSS must be conducted by USDA, AMS, SCP, SCI Division. The FDSS verifies that operators of food establishments have implemented measures to minimize the risk of tampering or other criminal actions against the food under their control. An AMS, FDSS verifies the participating company's adherence to the FDA's *Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.⁵

10.2.2 Food defense section of the Plant Systems Audit (PSA). When required in the solicitation, contract, or purchase order, a food defense audit will be conducted as part of the PSA. The audit will be conducted by USDA, AMS, SCP, SCI Division auditors. This verifies that operators of food establishments have implemented measures to minimize the risk of tampering or other criminal actions against the food under their control. The food defense section of the PSA verifies the participating company's adherence to the FDA's *Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.⁵

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

10.3.1 Plant survey. A plant survey conducted by USDA, AMS, or other survey performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. An AMS plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean sanitary environment in accordance with *Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food* (21 CFR Part 110).

10.3.2 PSA. A PSA conducted by USDA, AMS, or other audit performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. An AMS PSA verifies the manufacturer's capability to produce products in a clean sanitary environment in accordance with *Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food* (21 CFR Part 110), and verifies that the manufacturer has in place an internal quality assurance program.

10.3.3 Qualified Through Verification (QTV) Audit. A QTV audit conducted by USDA, AMS, or other Hazard Analysis Critical Control Point (HACCP) plan verification audit performed by a third party auditing service is required within 12 months prior to the date of

⁵See footnote 5 on page 2

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awarding of the contract. An AMS QTV audit verifies that at the time of the audit, the manufacturer produces products in a clean sanitary environment in accordance with *Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food*. (21 CFR Part 110).

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

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

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

12. USDA INSPECTION NOTES. When Section 10.5 is specified in the solicitation, contract, or purchase order, USDA certification must include evaluation of the quality and condition of samples of green onions, and compliance with requirements in the following areas:

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

13. REFERENCE NOTES.

13.1 USDA services.

13.1.1 USDA certification and plant survey. For a USDA certification and plant survey contact the **Associate Director, Inspection Operations, SCI Division, SCP, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (202) 720-2482, fax (202) 720-0393, or via E-mail: Nathaniel.Taylor@ams.usda.gov.**

13.1.2 USDA FDSS and PSA. For a USDA FDSS and PSA contact the **Chief, Auditing Services Branch, SCI Division, SCP, AMS, USDA, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (202) 720-5021, fax (202) 260-8927, or via E-mail: fvaudits@ams.usda.gov.**

13.1.3 Analytical testing and technical information contact. For USDA technical information on analytical testing, contact **a member of the Laboratory Approval and Testing Division, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621 or via E-mail: KerryR.Smith@ams.usda.gov.**

13.2 Sources of documents.

13.2.1 Source of information for nongovernmental document is as follows:

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

13.2.2 Sources of information for governmental documents are as follows:

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

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Copies of Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance is available online from: **FDA, Center for Food Safety and Applied Nutrition (CFSA) on the Internet at:**

<http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.htm>.

Copies of the Standard Operating Procedure No: FERN-MIC.0003.00a-d, "Procedures for the Detection of Shiga-toxin *Escherichia coli* (STEC), serotype O157 and non-O157 in Food" is available for FERN Laboratories online from **U.S. Food Emergency Response Network**

Elexnet website at:

<https://www.elexnet.com/portal/server.pt?open=512&objID=201&PageID=0&cached=true&mode=2&userID=615>.

Questions and comments on the U.S. Standards and Inspection Instructions for Fresh Fruits and Vegetables and Other Specialty Products may be directed to: **USDA, AMS, SCP, SCI Division, Riverside Business Park, Riverside Parkway, Suite 101, Fredericksburg, VA 22406-1016, telephone (540) 361-1120, fax (540) 361-1199, or on the Internet at:**

<http://www.ams.usda.gov/standards>.

Copies of U.S. Standards and Inspection Instructions for Fresh Fruits and Vegetables and Other Specialty Products may be obtained from: **USDA, AMS, SCP, SCI Division, 831 Mitten Road, Room 200, Burlingame, CA 94010, telephone (650) 552-9073, fax (650) 552-9147, or via E-mail: depot@ams.usda.gov or on the Internet at: <http://www.ams.usda.gov/grades-standards/how-purchase-equipment-and-visual-aids>.**

Copies of the FDA Bacteriological Analytical Manual (BAM) are available online from: **FDA, CFSCAN on the Internet at:**

<http://www.fda.gov/Food/FoodScienceResearch/LaboratoryMethods/ucm2006949.htm>.

Copies of this CID and the U.S. Standards for Condition of Food Containers (7 CFR Part 42) are available from: **Director, SCI Division, SCP, AMS, USDA, 1400**

Independence Avenue, SW, STOP 0240, Washington, D.C. 20250-0240, via E-mail:

CIDS@ams.usda.gov or on the Internet at: <http://www.ams.usda.gov/grades-standards/cids> and <https://www.gpo.gov/fdsys/pkg/CFR-2015-title7-vol2/pdf/CFR-2015-title7-vol2-part42.pdf>.

CIVIL AGENCY COORDINATING ACTIVITIES:

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HHS - FDA
USDA - SCP
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PREPARING ACTIVITY:

USDA - SCP

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