

METRIC

A-A-20063D

September 17, 2019

SUPERSEDING

A-A-20063C

June 3, 1997

COMMERCIAL ITEM DESCRIPTION

NOODLES, EGG, ENRICHED, SHELF STABLE

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

1. SCOPE. This CID covers shelf stable enriched egg noodles (egg noodles), packed in commercially acceptable containers, suitable for use by 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.

- Type(s), style(s), type(s) of flour, egg product(s), packaging size(s), and agricultural practice(s) of enriched egg noodles desired (Sec. 3).
- When analytical requirements are different than specified (Sec. 7.2).
- When compliance with analytical requirements must be verified (Sec. 7.2).
- Manufacturer's/distributor's certification (Sec. 10.3) or USDA certification (Sec. 10.4).

2.2 Purchasers *may specify* the following:

- Food Defense (Sec. 10.1) and Manufacturer's Quality Assurance (Sec. 10.2). Purchaser may specify one of the following combinations: Sec. 10.1.1 with 10.2.1 or 10.1.2 with 10.2.2.
- Packaging requirements other than commercial (Sec. 11).

3. CLASSIFICATION. The egg noodles must conform to the following list which must be specified in the solicitation, contract, or purchase order.

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

A-A-20063D

Types, styles, types of flour, egg products, packaging sizes, and agricultural practices.²

Type I - Ribbon-shaped (straight or twisted) noodles

Style A - Wide or broad

Width: 10.897 to 13.335 millimeters (mm) (0.429 to 0.525 inch (in))

Thickness: 0.762 to 1.270 mm (0.03 to 0.05 in)

Length: various

Style B - Extra wide or extra broad

Width: 22.148 to 23.368 mm (0.872 to 0.920 in)

Thickness: 0.762 to 1.270 mm (0.03 to 0.05 in)

Length: various

Style C - Medium

Width: 5.080 to 5.588 mm (0.20 to 0.22 in)

Thickness: 1.041 to 1.168 mm (0.041 to 0.046 in)

Length: various

Style D - Fine

Width: 6.604 to 7.112 mm (0.26 to 0.28 in)

Thickness: 0.813 to 0.940 mm (0.032 to 0.037 in)

Length: various

Style E - Extra fine

Width: 1.016 to 1.041 mm (0.040 to 0.041 in)

Thickness: 1.016 to 1.041 mm (0.040 to 0.041 in)

Length: various

Style F - Spaetzle

Width: 3.785 to 4.089 mm (0.149 to 0.161 in)

Thickness: 2.159 to 2.311 mm (0.085 to 0.091 in)

Length: various

Style G - Kluski

Width: 4.521 to 4.801 mm (0.178 to 0.189 in)

Thickness: 1.219 to 45.974 mm (0.048 to 1.80 in)

Length: various

Style H - Other (*as specified by the purchaser*)

Type II - Bow-shaped noodles

Style A - Small

Width: 6.274 to 6.553 mm (0.247 to 0.258 in)

Thickness: 1.194 to 1.321 mm (0.047 to 0.052 in)

Length: 14.376 to 17.704 mm (0.566 to 0.697 in)

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

Style B - Large

Width: 19.685 to 20.117 mm (0.775 to 0.792 in)

Thickness: 1.448 to 1.473 mm (0.057 to 0.058 in)

Center thickness: 8.230 to 8.941 mm (0.324 to 0.352 in)

Length: 38.456 to 40.742 mm (1.514 to 1.604 in)

Style C - Other (as specified by the purchaser)

Type III - Square-shaped noodles

Style A - Flake

Width: 0.533 to 0.737 mm (0.021 to 0.029 in)

Thickness: 1.270 to 1.422 mm (0.050 to 0.056 in)

Length: 5.893 to 7.722 mm (0.232 to 0.304 in)

Style B - Dumplings

Width: 17.805 to 19.101 mm (0.701 to 0.752 in)

Edge thickness: 1.524 to 1.880 mm (0.060 to 0.074 in)

Center thickness: 0.864 to 0.965 mm (0.034 to 0.038 in)

Length: 25.044 to 37.313 mm (0.986 to 1.469 in)

Style C - Homestyle

Width: 23.419 to 23.851 mm (0.922 to 0.939 in)

Thickness: 0.991 to 1.245 mm (0.039 to 0.049 in)

Length: 51.689 to 73.253 mm (2.035 to 2.884 in)

Style D - Other (as specified by the purchaser)

Flour 1 - Durum

Flour 2 - Semolina

Flour 3 - Durum and semolina

Flour 4 - Whole wheat

Flour 5 - Other (as specified by the purchaser)

Egg products a - Whole eggs

Egg products b - Egg yolk

Packaging size (1) - 227 grams (g) (8 ounces (oz))

Packaging size (2) - 255 g (9 oz)

Packaging size (3) - 298 g (10.5 oz)

Packaging size (4) - 340 g (12 oz)

Packaging size (5) - 454 g (16 oz)

Packaging size (6) - 500 g (17.6 oz)

Packaging size (7) - 2.3 kilogram (5 pounds)

Packaging size (8) - Other (as specified by the purchaser)

A-A-20063D

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 egg noodles must be processed in accordance with *Current Good Manufacturing Practice (CGMP)* (21 Code of Federal Register (CFR) Part 110) or the *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) in effect on the date of the solicitation, contract, or purchase order, and as applicable to the production facility.

5.2 Food defense. The egg noodles must be processed and transported in accordance with *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121). The egg products must be processed and transported in accordance with the Food Safety and Inspection Service (FSIS) *Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products*.³ These documents identify 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 ingredients. When organic egg noodles are specified in the solicitation, contract, or purchase order, the organic egg noodles must be produced, handled, and labeled in accordance with the USDA organic regulations by an operation that is certified organic in accordance with the requirements of the National Organic Program (7 CFR Part 205). A Certificate of Organic Production or Handling must be provided to verify that the product was processed and handled in accordance with the USDA organic regulations.

³ http://www.fsis.usda.gov/wps/wcm/connect/4f9d737a-1f3e-49ff-851b-74884fa946bd/Transportation_Security_Guidelines.pdf?MOD=AJPERES.

5.4 Age requirement. Unless otherwise specified in the solicitation, contract, or purchase order, the egg noodles must be processed and packaged not more than 120 days prior to delivery to the purchaser.

5.5 Shelf life. Unless otherwise specified in the solicitation, contract, or purchase order, the egg noodles must have a shelf life of at least one year from the date of manufacture.

6. SALIENT CHARACTERISTICS.

6.1 Labeling. All ingredients must be declared by their common or usual name in descending order of predominance by weight (21 CFR §101.4(a)) unless exempted by 21 CFR §101.100.

6.2 Ingredients.

6.2.1 Raw ingredients.

6.2.1.1 Flour. The flour used in the egg noodles must be as specified by the purchaser in the solicitation, contract, or purchase order. The egg noodles will be enriched with folic acid and in accordance with the requirements as specified in the U.S. Standard of Identity for Enriched Noodle Products, 21 CFR §139.155.

6.2.1.2 Egg products: The egg products used in egg noodles will be processed under continuous USDA inspection in accordance with USDA Regulations Governing the Inspection of Eggs and Egg Products, 9 CFR Part 590.

6.2.2 Additional processing ingredients. When used, all additional ingredients must meet the standards specified in the Food Chemicals Codex (FCC) or, in the absence of FCC specification at a minimum, meet the specifications for quality set by the U.S. Pharmacopeia (USP)-National Formulary quality. The additional ingredients must be approved for those particular uses by the Food and Drug Administration's (FDA's) regulations on food additives (21 CFR Part 170) or Direct Food Substances Affirmed as Generally Recognized as Safe (GRAS) requirements (21 CFR Part 184).

6.3 Uncooked product.

6.3.1 Shape. The egg noodles must be dried shaped units of dough, as specified by the purchaser in the solicitation, contract, or purchase order.

6.3.2 Appearance. The appearance of the egg noodles must not be materially affected by an aggregate of black specks which are larger than 0.793 mm (1/32 in) in diameter.

A-A-20063D

6.3.3 Defects. The egg noodles must not contain grossly distorted units or units cracked in a checkered pattern over more than 10 percent of the product surface. The product must not contain more than 10 percent by weight of these defects (i.e., black specks, distorted units, and cracked units).

6.4 Cooked product.

6.4.1 Flavor and aroma. When the egg noodles are prepared as directed on the package, the cooked egg noodles must possess a characteristic flavor and aroma. The cooked egg noodles shall be free from objectionable flavor and odor, such as but not limited to rancid, musty, bitter, sour, etc.

6.4.2 Color. The egg noodles must possess a characteristic color for the type of egg noodles specified in the solicitation, contract, or purchase order.

6.4.3 Texture. When prepared in accordance with the manufacturers printed directions, the cooked egg noodles will not break up during cooking and must not adhere in a mass that cannot be separated with a fork or similar utensil. The cooked egg noodles must possess a firm, but tender, not mushy, or sticky texture.

6.5 Foreign material. Wheat flour defect action levels must not exceed those tolerances specified in 21 CFR §110.110. All other ingredients must be clean, sound, wholesome, and free from foreign material, such as, but not limited to, extraneous plant material, dirt, plastic, insects, insect pieces, or rodent or insect infestation.

7. ANALYTICAL REQUIREMENTS.

7.1 Analytical requirements. Unless otherwise specified in the solicitation, contract or purchase order, the following analytical requirements for the egg noodles must conform to those in Table I.

7.2 Analytical verification. Purchaser must specify manufacturer's/distributor's certification (Sec. 10.3) or USDA certification (Sec. 10.4).

7.3 USDA verification procedures. When USDA certification (Sec. 10.4) is specified in the solicitation, contract, or purchase order, analytical testing must be performed as follows.

7.3.1 Product verification sampling. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing must be performed on subsamples of packages randomly selected from the lot. The number of subsamples must be based on USDA inspection service sampling procedures and plans (7 CFR §52.38). The contents of each will be used to create a composite sample that will be used in the analytical testing.

7.3.2 Analytical testing and reporting. When specified in the solicitation, contract, or purchase order, the analyses must be made in accordance with the following methods from the AOAC International Official Methods of Analysis (OMA) or as specified in Table 1. Any result not conforming to the analytical requirements may be cause for rejection of the lot.

TABLE I. Analytical requirements, testing, and reporting

Test	Requirement	Method	Reported as
Sample preparation	926.06		
Moisture	13.00 percent maximum	926.07, 925.09B, or 925.10	Nearest 0.01 percent
Ash ⁴	1.64 percent maximum	925.11	Nearest 0.01 percent
Protein (N x 5.7) ⁵	13.00 percent minimum	992.23, 920.87, or 930.25	Nearest 0.01 percent
Egg solids ⁵	5.50 percent minimum	930.27	Nearest 0.01 percent

7.4 Cook test. The egg noodles must be cooked in accordance with the manufacturer's instructions. The cooked egg noodles must be firm but tender, have a characteristic flavor, odor, and color, and must not adhere together in a mass that cannot be separated by a fork or similar utensil. Cooking instructions must be printed on the package label, or as specified in the solicitation, contract, or purchase order.

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

9. REGULATORY REQUIREMENTS. The delivered egg noodles must comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the egg noodles in the

⁴ Calculated on a moisture-free basis.

⁵ The Standard of Identity for Noodle Products, 21 CFR §139.150, requires a minimum of 5.50 percent egg solids. Egg noodles shall contain not less than the following amounts of lipid phosphorus: Egg noodles prepared with egg yolk solids: 0.120 percent. Egg noodles prepared with whole egg solids: 0.090 percent.

A-A-20063D

commercial marketplace. Delivered egg noodles 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 enriched egg noodles, the enriched egg noodles must comply with the allergen labeling requirements of the FD&C Act. Major allergens identified in the FD&C Act include: wheat, fish, milk, soy, tree nuts, eggs, peanuts, and crustacean shellfish or those in effect on the date of the solicitation, contract, or purchase order.

10. QUALITY ASSURANCE PROVISIONS. *Purchaser must specify 10.3, or 10.4. Purchaser may specify one of the following combinations: 10.1.1 with 10.2.1, or 10.1.2 with 10.2.2.*

10.1 Food defense. When required in the solicitation, contract, or purchase order, a Food Defense Systems Survey (FDSS) must be conducted by USDA, Agricultural Marketing Service (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.

10.1.1 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 *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121), and when applicable, FSIS *Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products*.⁶

10.1.2 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 *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121), and when applicable, FSIS *Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products*.⁶

⁶ See footnote 3 on page 4.

10.2 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 the awarding of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

10.2.1 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. The plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with CGMP (21 CFR Part 110) or the *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) in effect on the date of the solicitation, contract, or purchase order, and as applicable to the production facility.

10.2.2 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. The PSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with CGMP (21 CFR Part 110) or the *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) in effect on the date of the solicitation, contract, or purchase order as applicable to the production facility, and verifies that the manufacturer has in place an internal quality assurance program.

10.3 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor must certify that the egg noodles delivered 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 egg noodles meet the analytical requirements specified in Sec. 7 of this CID.

10.4 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 inspectors, must be the certifying program. SCI Division inspectors must certify the quality and acceptability of the egg noodles in accordance with SCI Division procedures, which include selecting random samples of the egg noodles, evaluating the samples for conformance with the salient characteristics and analytical requirements 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 egg noodles 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 Sec. 10.4 is specified in the solicitation, contract, or purchase order, USDA certification must include evaluation of the quality and condition of samples of egg noodles 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, AMS, 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. For USDA certification contact: **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@usda.gov.**

13.1.2 USDA FDSS, plant survey, and PSA. For a USDA FDSS, plant survey, and PSA contact the **Chief, Auditing Services Branch, SCI Division, SCP, AMS, USDA, Room 0711 South Building, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-5021, fax (866) 230-9168, or via E-mail: SCAudits@usda.gov.**

13.1.3 Analytical testing and technical information. For USDA technical information on analytical testing, contact the **Laboratory Approval and Testing Division, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-4089 or via E-mail: KerryR.Smith@usda.gov.**

13.2 Sources of documents.

13.2.1 Sources of information for nongovernmental documents are 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.

Copies of the Food Chemicals Codex and U.S. Pharmacopeia may be purchased from: **United States Pharmacopeia Convention, 12601 Twinbrook Parkway, Rockville, MD 20877, telephone (800) 227-8772 or (301) 881-0666, Fax (301) 816-8148 or on the Internet at: <http://www.usp.org>.**

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 are contained in 7 CFR Part 205, the Inspection of Eggs and Egg Product (Egg Products Inspection Act) are contained in 9 CFR Part 590, the Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503, and the Federal Food, Drug, and Cosmetic Act are 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>.**

Copies of the FSIS Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products are available online from: **USDA, FSIS on the Internet at: http://www.fsis.usda.gov/wps/wcm/connect/4f9d737a-1f3e-49ff-851b-74884fa946bd/Transportation_Security_Guidelines.pdf?MOD=AJPERES.**

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, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, D.C. 20250-0240, via E-mail: CIDS@usda.gov or on the Internet at: <http://www.ams.usda.gov/grades-standards/cids> and <https://www.gpo.gov/fdsys/pkg/CFR-2019-title7-vol2/pdf/CFR-2019-title7-vol2-part42.pdf>.**

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A-A-20063D

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