

**COMMERCIAL ITEM DESCRIPTION****FRUITS, WITH OR WITHOUT PACKING MEDIA,  
INDIVIDUALLY QUICK FROZEN**

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

**1. SCOPE.** This CID covers individually quick frozen fruits with or without packing media (frozen fruits), 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.**<sup>1</sup>

**2. PURCHASER NOTES.****2.1 Purchasers *must specify* the following:**

- Type(s), fruit(s), style(s), packing medium (media), package size(s) and type(s), nutrient content claim(s), and agricultural practice(s) of frozen fruits desired (Sec. 3).
- When analytical requirements are different than specified (Sec. 7.1).
- 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 frozen fruits must conform to the following list which must be specified in the solicitation, contract, or purchase order.

**Types, fruits, styles, packing media, package sizes and types, nutrient content claims, and agricultural practices.**<sup>2</sup>

**Type I** - Single fruit

**Type II** - Two fruits (*as specified by the purchaser*)

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

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

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- Type III** - Three fruits (*as specified by the purchaser*)
- Type IV** - Four fruits (*as specified by the purchaser*)
- Type V** - Five fruits (*as specified by the purchaser*)
- Type VI** - Other (*as specified by the purchaser*)

- Fruit A** - Apples
- Fruit B** - Apricots
- Fruit C** - Blackberries
- Fruit D** - Cultivated blueberries
- Fruit E** - Wild (native) blueberries
- Fruit F** - Dark sweet cherries
- Fruit G** - Red tart cherries
- Fruit H** - Cranberries
- Fruit I** - Grapes
- Fruit J** - Mangoes
- Fruit K** - Red raspberries
- Fruit L** - Red plums
- Fruit M** - Peaches (Freestone)
- Fruit N** - Purple plums
- Fruit O** - Rhubarb
- Fruit P** - Strawberries
- Fruit Q** - Other (*as specified by the purchaser*)

- Style 1** - Whole
- Style 2** - Sliced
- Style 3** - Diced
- Style 4** - Chunks
- Style 5** - Mixed styles (*as specified by the purchaser*)
- Style 6** - Other (*as specified by the purchaser*)

- Packing medium a** - Fruit juice
- Packing medium b** - Sugar syrup
- Packing medium c** - Sugar pack
- Packing medium d** - No packing media
- Packing medium e** - Other (*as specified by the purchaser*)

- Package size and type (1)** - 113 gram (g) (4 ounce (oz)) plastic cup
- Package size and type (2)** - 113 g (4 oz) plastic pouch
- Package size and type (3)** - 128 g (4.5 oz) plastic cup
- Package size and type (4)** - 128 g (4.5 oz) plastic pouch
- Package size and type (5)** - 0.45 kilogram (kg) (1 pound (lb)) laminated polybag
- Package size and type (6)** - 1.13 kg (2.5 lb) laminated polybag

- Package size and type (7)** - 1.61 kg (3 lb) laminated polybag  
**Package size and type (8)** - 2.25 kg (5 lb) laminated polybag  
**Package size and type (9)** - Other (*as specified by the purchaser*)

**Nutrient content claim (a)** - No sugars added (21 Code of Federal Regulations (CFR) § 101.60(c)(2))

**Nutrient content claim (b)** - Reduced sugar (21 CFR § 101.60(c)(2))

**Agricultural practice (i)** - Conventional

**Agricultural practice (ii)** - 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 frozen fruits must be processed in accordance with *Current Good Manufacturing Practice (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) and the *Standards for the Growing, Harvesting, Packing, and Holding of Produce for Human Consumption* (21 CFR Part 112) in effect on the date of the solicitation, contract, or purchase order. Manufacturers may blanch the fruits used to preserve color.

**5.2 Food defense.** The frozen fruits must be processed and transported in accordance with the FDA's *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.<sup>3</sup> 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.

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<sup>3</sup> <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.htm>.

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**5.3 Organic ingredients.** When organic frozen fruits are specified in the solicitation, contract, or purchase order, the frozen fruits 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.

**5.4 Temperature.** Once the frozen fruits are packaged, the frozen fruits must be maintained at a temperature of -18°C (0°F) or lower.

**5.5 Shelf life.** Once the frozen fruits are packaged, the frozen fruits must have a shelf life of at least 18 months.

**6. SALIENT CHARACTERISTICS.**

**6.1 Definitions.**

**6.1.1 No added sugars.** Food contains no added sugar or sugar containing ingredients added during processing in accordance with 21 CFR § 101.60(c)(2).

**6.1.2 Reduced sugar.** Food contains at least 25 percent less sugar than the appropriate reference food per Reference Amount Customarily Consumed (RACC) compared to an appropriate reference food (21 CFR § 101.60(c)(2)).

**6.2 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.

**6.3 Fruits.** The frozen fruits must meet the U.S. Standards of Grades specified in Table I. Additionally, the frozen fruits used must originate from crops grown, processed, and packed in the United States.

**TABLE I. Fruit and U.S. Standards of Grade**

<b>Fruit</b>	<b>Frozen</b>
Apples	U.S. Grade A
Apricots	U.S. Grade B or better, except U.S. Grade A for Defects
Blackberries	U.S. Grade B or better, except U.S. Grade A for defects

**TABLE I. Fruit and U.S. Standards of Grade (continued)**

Cultivated blueberries	U.S. Grade B or better
Wild (native) blueberries	U.S. Grade B or better
Dark sweet cherries	U.S. Grade B or better, except U.S. Grade A for Pit Score
Red tart pitted cherries	U.S. Grade B or better, except U.S. Grade A for Pit Score
Cranberries	U.S. Grade B or better
Mangoes	Not applicable
Red raspberries	U.S. Grade A
Red plums	U.S. Grade B or better, except U.S. Grade A for defects
Peaches (Freestone)	U.S. Grade B or better, except U.S. Grade A for defects
Purple plums	U.S. Grade B or better, except U.S. Grade A for defects
Rhubarb	U.S. Grade B or better, except U.S. Grade A for defects
Strawberries	U.S. Grade A

**6.4 Additional ingredients.** When specified in the solicitation, contract, or purchase order, frozen fruits may contain added sugar. Acidulants and other safe and suitable ingredients may be used to preserve the frozen fruits. When used, all 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 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).

#### **6.5 Finished product.**

**6.5.1 Flavor and aroma.** Type I, single fruit will have the flavor and aroma typical of the frozen fruit specified in the solicitation, contract, or purchase order. Types II through VI, mixed fruits will have a flavor and aroma typical of the frozen fruits specified in the solicitation, contract, or purchase order.

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**6.5.2 Color.** Type I, single fruit will have the color typical of the frozen fruit specified in the solicitation, contract, or purchase order. Types II through VI, fruits will have a color typical of the dominate hue of the combined frozen fruits specified in the solicitation, contract, or purchase order.

**6.5.3 Texture.** Each fruit used in the frozen fruits will maintain the texture unique to that fruit.

**6.6 Defects.** Each fruit used in the frozen fruits must meet the requirements for defects and allowances as specified in the U.S. Standards of Grade for the type(s) of fruit(s) specified in the solicitation, contract, or purchase order.

**6.7 Foreign material.** Fruits used to produce the finished frozen fruits that have 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. ANALYICAL REQUIREMENTS.**

**7.1 Analytical and microbiological requirements.** Unless otherwise specified in the solicitation, contract or purchase order, the analytical requirements for the frozen fruit must be as follows in Table II.

**TABLE II. Analytic and Microbial Requirements**

<b>Test</b>	<b>Requirement</b>
Generic <i>Escherichia coli</i> ( <i>E. coli</i> )	Less than 3 per g using Most Probable Number (MPN) technique or less than 10 Colony Forming Units (CFU) per g <sup>4</sup>
<i>E. coli</i> O157:H7	Must be negative
Non-O157:H7 STEC <sup>5</sup>	Must be negative
Coagulase positive <i>Staphylococcus aureus</i>	Less than 3 per g using MPN technique or less than 10 CFU per g <sup>4</sup>
<i>Salmonella</i>	Must be negative

<sup>4</sup> Finds indicate zero tubes producing gas for MPN or zero colonies (CFU) per plate.

<sup>5</sup> Shiga toxin-producing *Escherichia coli* (STEC).

TABLE II. Analytic and Microbial Requirements (continued)

Test	Requirement
<i>Listeria monocytogenes</i>	Must be negative
Coliform	Less than 3 per g using MPN technique or less than 10 CFU per g <sup>6</sup>
Aerobic (Standard) Plate Count for fruits not listed below	Less than 20,000 CFU per g in any sample
<ul style="list-style-type: none"> <li>Dark Sweet Cherries, Blueberries</li> </ul>	Less than 50,000 CFU per g in any sample
Yeast and Mold combined for fruits not listed below	Less than 40,000 CFU per g
<ul style="list-style-type: none"> <li>Dark Sweet Cherries, Blueberries</li> </ul>	Less than 25,000 CFU per g
pH	Less than 5.0

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

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<sup>6</sup> See footnote 4 on page 6.

**TABLE III. Analytical and Microbiological Testing and Reporting**

<b>Test</b>	<b>Method</b>	<b>Reported as:</b>
Generic <i>E. coli</i>	991.14, 966.23, 966.24 or Sections C, D, F, Ch. 4 <sup>7</sup>	Nearest MPN per g or to the nearest 10 CFU per g
<i>E. coli</i> O157:H7	996.09 or Sections K through R, Ch. 4a and Appendix 1	Positive or negative
Non-O157:H7 STEC <sup>8</sup>	Ch. 4a, Section R Diarrheogenic <i>E. coli</i> <sup>9</sup> or U.S. Food Emergency Response Network (FERN) SOP No: FERN-MIC.0003.00a-d <sup>10</sup>	Positive or negative
Coagulase positive <i>Staphylococcus aureus</i>	2003.07, 975.55, 987.09 or Direct Plate Count, Ch. 12	Nearest MPN per g or to the nearest 10 CFU per g
<i>Salmonella</i>	967.26 or Section C-7, Ch. 5 <sup>11</sup>	Positive or negative
<i>Listeria monocytogenes</i>	997.03, 2003.12, or Sections C, D, E, Ch. 10 <sup>12</sup>	Positive or negative
Coliform	966.23, 992.30, 966.24, 991.14, 2000.15	Nearest MPN per g or to the nearest 10 CFU per g
Aerobic (Standard) Plate Count	966.23, 990.12	Nearest 10 CFU per g
Yeast	995.21, 997.02	Nearest 50 CFU per g
Mold	995.21, 997.02	Nearest 50 CFU per g
pH	981.12	0.1 value

<sup>7</sup> 8<sup>th</sup> Edition, FDA Bacteriological Analytical Manual (BAM) or the FDA BAM Online

<sup>8</sup> See footnote 5 on page 6.

<sup>9</sup> See footnote 9 on page 6.

<sup>10</sup> SOP No: FERN-MIC.0003.00a-d, "Procedures for the Detection of Shiga toxin-producing *Escherichia coli* (STEC), serotype O157 and non-O157 in Food" is available for FERN Laboratories online through <http://fernlab.org/>.

<sup>11</sup> See footnote 4 on page 6.

<sup>12</sup> See footnote 4 on page 6.

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

**9. REGULATORY REQUIREMENTS.** The delivered frozen fruits must comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the frozen fruits in the commercial marketplace. Delivered frozen fruits 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 frozen fruits, the frozen fruits 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 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 the FDA’s *Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.<sup>13</sup>

**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

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<sup>13</sup> See footnote 3 on page 3.

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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*.<sup>14</sup>

**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. 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 *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.

**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. An AMS 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; 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 frozen fruits 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 frozen fruits 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 will be the certifying program. SCI Division inspectors must certify the quality and acceptability of the frozen fruits in accordance with SCI Division procedures, which include selecting random samples of the frozen fruits, evaluating the samples for conformance with the salient characteristics and analytical requirements of this CID and other contractual

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<sup>14</sup> See footnote 3 on page 3.

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 frozen fruits 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 frozen fruits 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@ams.usda.gov](mailto:Nathaniel.Taylor@ams.usda.gov).**

**13.1.2 USDA FDSS, plant survey, and PSA.** For a USDA FDSS, plant survey, and PSA contact the **Chief, Audit 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@ams.usda.gov](mailto:SCAudits@ams.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) 690-0621 or via E-mail: [KerryR.Smith@ams.usda.gov](mailto:KerryR.Smith@ams.usda.gov).**

**13.2 Sources of documents.**

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**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 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 Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance are available online from: **FDA, Center for Food Safety and Applied Nutrition (CFSAN) 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-producing *Escherichia coli* (STEC), serotype O157 and non-O157 in Food" are available for FERN Laboratories online to registered members from the **U.S. Food Emergency Response Network Elexnet website at: <https://www.elexnet.com/elex/login/elexnethome.jsp>.**

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@ams.usda.gov](mailto: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:**

DOJ - BOP  
HHS - FDA  
USDA - SCP  
VA - OSS

**PREPARING ACTIVITY:**

USDA - SCP

**Non-Discrimination Policy:** In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, religion, sex, gender identity (including gender expression), sexual orientation, disability, age, marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs). Remedies and complaint filing deadlines vary by program or incident.

Persons with disabilities who require alternative means of communication for program information (e.g., Braille, large print, audiotape, American Sign Language, etc.) should contact the responsible Agency or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program discrimination complaint, complete the USDA Program Discrimination Complaint Form, AD-3027, found online at [How to File a Program Discrimination Complaint](#) and at any USDA office or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by: (1) mail: U.S. Department of Agriculture, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410; (2) fax: (202) 690-7442; or (3) email: [program.intake@usda.gov](mailto:program.intake@usda.gov).

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