

METRIC

A-A-20299C
November 3, 2015
SUPERSEDING
A-A-20299B
April 13, 2009

COMMERCIAL ITEM DESCRIPTION

FRUITS, INFUSED, DRIED

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

1. SCOPE. This CID covers infused, dried fruits (infused fruits), packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties; and as a component of operational rations. **Please note: This document does not guarantee purchase of this item by USDA.**¹

2. PURCHASER NOTES.

2.1 Purchasers *must specify* the following:

- Type(s), style(s), flavor(s), varieties, class(es) and sugar content(s) of infused fruits desired (Sec. 3).
- When analytical requirements are different than specified (Sec. 7.1).
- When analytical requirements need to 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:

- Agricultural practice(s) of infused fruits required (Sec. 3).
- 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 infused fruits must conform to the following list which must be specified in the solicitation, contract, or purchase order.

¹ For USDA purchase specifications please visit the following websites: [Commodity Purchase Specifications for Agricultural Marketing Service \(AMS\)](#).

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Types, styles, flavors, varieties, classes, sugar contents and agricultural practices.²

Type I - Pitted red tart cherries
Style A - Whole
Style B - Diced
Style C - Other (*as specified by the purchaser*)

Type II - Pitted sweet cherries
Style A - Whole
Style B - Other (*as specified by the purchaser*)

Flavor 1 - Unflavored
Flavor 2 - Raspberry
Flavor 3 - Other (*as specified by the purchaser*)

Type III - Apples
Style A - Sliced
Style B - Diced
Style C - Other (*as specified by the purchaser*)

Flavor 1 - Unflavored
Flavor 2 - Cinnamon
Flavor 3 - Cinnamon coated
Flavor 4 - Strawberry
Flavor 5 - Other (*as specified by the purchaser*)

Type IV - Whole blueberries
Variety A - Cultivated
Variety B - Wild

Type V - Strawberries
Style A - Sliced
Style B - Diced
Style C - Other (*as specified by the purchaser*)

Type VI - Sliced bananas

Type VII - Cranberries
Style A - Whole
Style B - Sliced

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

Style C - Diced

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

Flavor 1 - Unflavored

Flavor 2 - Cherry

Flavor 3 - Orange

Flavor 4 - Blueberry

Flavor 5 - Raspberry

Flavor 6 - Strawberry

Flavor 7 - Pomegranate

Flavor 8 - Other (*as specified by the purchaser*)

Type VIII - Peaches

Style A - Sliced

Style B - Diced

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

Type IX - Whole raisins

Variety A - Seedless

Variety B - Golden seedless

Type X - Whole red raspberries

Type XI - Apricots

Style A - Diced

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

Type XII - Pineapples

Style A - Sliced/ring (horizontal cut)

Style B - Diced

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

Flavor 1 - Unflavored

Flavor 2 - Raspberry

Flavor 3 - Other (*as specified by the purchaser*)

Type XIII - Mangoes

Style A - Sliced

Style B - Diced

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

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Type XIV - Papaya

Style A - Diced

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

Type XV - Other (*as specified by the purchaser*)

Class (1) - No sulfiting agents

Class (2) - With sulfiting agents³

Sweetening option a - Sweetened with nutritive sweeteners

Sweetening option b - Sweetened with non-nutritive sweeteners (Reduced sugar (21 Code of Federal Regulations (CFR) § 101.60 (c))⁴

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 dried fruit must be processed in accordance with Current Good Manufacturing Practices (21 CFR Part 110).

5.2 Food defense. The infused fruit must be processed and transported in accordance with the Food and Drug Administration's (FDA's) *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security 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

³ Applicable to the following: Type III - Apples, Type VIII - Peaches, Type IX, Variety B - Golden seedless raisins, Type XI - Apricots, Type XII - Pineapples, Type XIII - Mangoes, and Type XIV - Papaya.

⁴ Reduced sugar dried fruits currently available as cranberries only.

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

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 infused fruits are specified in the solicitation, contract, or purchase order, the infused 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.

6. SALIENT CHARACTERISTICS.

6.1 Raw materials.

6.1.1 Frozen fruit. The frozen red tart cherries must be U.S. Grade B or better for the U.S. Standards for Grades of Frozen Red Tart Pitted Cherries. The frozen sweet cherries must be U.S. Grade B or better for the U.S. Standards for Grades of Frozen Sweet Cherries. The frozen blueberries, cranberries, strawberries, and raspberries must be U.S. Grade B or better for the appropriate frozen berries, except that strawberries must be calyx free. The frozen apples must be U.S. Grade C or better for the U.S. Standards for Grades of Frozen Apples. The frozen peaches must be U.S. Grade B or better for the U.S. Standards for Grades of Frozen Peaches. The frozen apricots must be U.S. Grade B or better for the U.S. Standards for Grades of Frozen Apricots. The frozen pineapples must be U.S. Grade B or better for the U.S. Standards for Grades of Frozen Pineapples.

6.1.2 Fresh fruit. Bananas, mangoes, and papaya must be mature fruit free from decay, discoloration, bruising, extraneous material, pit material, peels, and blemished areas. There must be no evidence of freezing.

6.1.3 Raisins. The natural seedless raisins and golden seedless raisins must be U.S. Grade B or better for character according to the U.S. Standards for Grades of Processed Raisins.

6.2 Ingredients. 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. The infused fruits must contain nutritive or non-nutritive sweeteners depending on the Sweetening option specified. The infused fruits may contain natural flavors, fruit juices, acids, and spices. Vegetable oil and rice flour may be used topically to prevent clumping. Class (2) - Sulfured dried fruits must be in accordance with the requirements specified in 7.1. Sweetening option b - Reduced sugar fruits may contain added ingredients such as humectants and bulking agents.

6.3 Infusion. Infusion is a process whereby water migrates out of the fruit through a semi-permeable membrane and is replaced by solutes (such as sugar water). The dried fruits may be

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infused with sugar, invert sugar, fruit juices, or other sweeteners as appropriate for the type of fruit. Except for Type I, pitted red tart cherries, flavors (including acids), may be used as appropriate.

6.4 Finished product. Prior to packing, the infused fruits may be dusted lightly with rice flour or sprayed lightly with sunflower oil or other vegetable oil to prevent clumping. The added oil must not exceed the amount specified in section 7.1.

6.4.1 Shape.

6.4.1.1 Whole. The whole pitted red tart and sweet cherries, blueberries, strawberries, cranberries, raisins, and raspberries must be intact pieces of fruit which may be irregular shaped.

6.4.1.2 Diced. The diced pitted red tart cherries, strawberries, apples and peaches must be cubes typically varying in size from 0.64 to 1.25 cm (1/4 to 1/2 in). The diced cranberries must be approximately 0.64 cm (1/4 in) cubes. The diced apricots, pineapples, mangoes, and papaya must be cubes typically varying in size from 0.95 to 1.9 cm (3/8 to 3/4 in).

6.4.1.3 Sliced. The sliced apples, strawberries, bananas, cranberries, peaches, and mangoes must be small slices typical of the fruit specified. The sliced/ring pineapples must be intact rings and uniform in size.

6.4.2 Flavor and odor. The infused fruits must have a distinct, characteristic flavor and odor typical for the appropriate Type and Flavor of infused fruit. There must be no foreign odors or flavors, such as, but not limited to, burnt, stale, rancid, or moldy.

6.4.3 Color. The infused cherries and cranberries must have a uniform characteristic bright red to dark red color. The infused plain apples must have a uniform color characteristic of the fruit, and flavored apples must have a color appropriate to the flavoring added to the apples. The infused blueberries, strawberries, bananas, peaches, raspberries, apricots, pineapples, mangoes and papaya must have a uniform color characteristic of the fruit. Variety A seedless raisins must have a good typical color. Variety B golden seedless raisins must have a yellow to gold to light amber color.

6.4.4 Texture. The infused fruit must have a soft or chewy texture as appropriate for the type of fruit.

6.4.5 Pitted cherries. The finished infused tart and sweet cherries must be practically free of pits with a maximum of one pit per five pounds of infused fruit.

6.5 Foreign material. The infused fruits must be clean, sound, wholesome, and free from evidence of rodent or insect infestation. The infused fruits must be free from foreign material

such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal. Infused raisins must not exceed the FDA Defect Action Levels specified in 21 CFR § 110.110.⁶

7. ANALYTICAL REQUIREMENTS.

7.1 Analytical requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the infused fruits must comply with the following ranges and tolerances:

<u>Test</u>	<u>Tolerance</u>
Water Activity (a_w)	Will not exceed 0.62
Aerobic (Standard) Plate Count (APC)	Less than 50,000 Colony Forming Units (CFU) per g in any sample
Yeast	Less than 100 CFU per g
Mold	Less than 100 CFU per g
<i>Coliform</i>	Less than 10 CFU per g or less than 3 Most Probable Number (MPN) per g
<i>E. coli</i>	Less than 10 CFU per g or less than 3 MPN per g
Sulfites (Types III, VIII, IX - Variety B, XII, XIII, XIV)	Less than 1,500 parts per million (ppm)
Sulfites (Type XI)	Less than 3,000 ppm

Added Oil Requirements

<u>Fruit</u>	<u>Added Oil</u>
Red Tart Cherries	No greater than 1.0%
Sweet Cherries	No greater than 1.0%
Strawberries	No greater than 1.5%
Blueberries	No greater than 0.6%
Cranberries	No greater than 1.0%
Bananas	No greater than 1.5%
Peaches	No greater than 1.0%
Raisins	No greater than 1.0%
Red Raspberries	No greater than 1.0%
Apricots	No greater than 1.0%
Pineapples	No greater than 1.0%
Mangoes	No greater than 1.0%
Papaya	No greater than 1.0%

⁶ <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/SanitationTransportation/ucm056174.htm#CHPTA>

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

7.2 USDA verification procedures. When USDA certification (Sec. 10.4) is specified in the solicitation, contract, or purchase order, analytical testing will 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 a composite sample. The composite sample must be at least 0.45 kg (1 lb) prepared from five randomly selected subsamples. Subsamples must be a minimum of one packet/container and must contain the appropriate number of packets/containers to yield a 0.45 kg (1 lb) sample when composited.

7.3.2 Analytical testing. 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:

<u>Test</u>	<u>Method</u>
a_w	978.18
APC	966.23, 990.12
Yeast and Mold	995.21, 997.02
<i>Coliform</i>	992.30, 966.24, 991.14, 2000.15
<i>E. coli</i>	992.30, 966.24, 991.14
Sulfites	990.31, 990.28
Oil Added ⁷	-----

7.3 Test results. The test results for a_w must be reported to the nearest 0.01 value. The test results for oil must be reported to the nearest 0.1 percent. The total APC must be reported to the nearest 10 CFU per g. The test results for yeast and mold must be reported to the nearest 50 CFU per g. The test results for *Coliform* and *E. coli* must be reported to the nearest 10 CFU per g or to the nearest MPN per g. The test results for sulfites must be reported to the nearest 1 ppm. Any result not conforming to the finished product requirements will be cause for rejection of the lot.

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

⁷ Conduct test in accordance with USDA, Agricultural Marketing Service (AMS), Science and Technology programs (S&TP), Field Laboratory Services "Oil Analysis of Dried Cherries."

9. REGULATORY REQUIREMENTS. The delivered infused 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 infused fruits in the commercial marketplace. Delivered infused fruits must comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder. When a known allergen is included in the infused fruits, the infused fruits must comply with the allergen labeling requirements of the Federal Food, Drug, and Cosmetic Act. When the infused fruit is used for the National School Lunch Program, the infused fruits must comply with all applicable provisions of the Child Nutrition (CN) Program.

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 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.

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*.

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 the FDA's *Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.

10.2 Manufacturer's quality assurance. When required in the solicitation, contract, or purchase order, the product manufacturer must be required to provide evidence, by certificate

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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 *Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food* (21 CFR Part 110).

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 *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 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor must certify that the infused fruit distributed meets or exceeds 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 infused fruit meets 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 SCI Division, SCP, AMS, USDA, must be the certifying program. SCI Division inspectors must certify the quality and acceptability of the infused fruit in accordance with SCI Division procedures, which include selecting random samples of the infused fruit, 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 infused fruit 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 10.4 is specified in the solicitation, contract, or purchase order, USDA certification must include evaluation of the quality and condition of samples of infused fruit 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, 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, Inspection Operations, SCI Division, SCP, AMS, USDA, Room 1536 South Building, 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 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>.**

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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 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 is 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 FDA tolerance for Defect Action Levels is available online from: **FDA, Center for Food Safety and Applied Nutrition (CFSAN) on the Internet at:**

<http://www.fda.gov/food/guidanceregulation/ucm056174.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, DC 20250, via E-mail: CIDS@ams.usda.gov or on the**

Internet at: <http://www.ams.usda.gov/grades-standards/cids> and

<http://www.ams.usda.gov/publications/content/condition-food-container-manual>.

Copies of this CID are also available online at: **ASSIST Online (<https://assist.dla.mil>) or ASSIST Quick Search (<http://quicksearch.dla.mil>) or from the Standardization Documents Order Desk, Defense Logistics Agency (DLA) Document Services, Building 4D, 700 Robbins Avenue, Philadelphia, PA 19111-5094.**

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **DLA Troop Support, ATTN: DLA-FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or via E-mail:**

dscpsubsweb@dlamail.mil.

MILITARY INTERESTS:**Custodians**

Army - GL
 Navy - SA
 Air Force - 35
 DLA - SS

CIVIL AGENCY COORDINATING ACTIVITIES:

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

Review Activities

Army - MD, QM
 Navy - MC

PREPARING ACTIVITY:

DLA - SS

(Project No. 8915-2015-001)

NOTE: The activities listed above were interested in this document as of the date of this document. Since organizations and responsibilities can change, you should verify the currency of the information above using the ASSIST Online database at <https://assist.dla.mil>.

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Persons with disabilities who require alternative means of communication for program information (e.g., Braille, large print, audiotope, 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 http://www.ascr.usda.gov/complaint_filing_cust.html 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. USDA is an equal opportunity provider, employer, and lender.