

METRIC

A-A-20053C

February 17, 2021

SUPERSEDING

A-A-20053B

August 31, 1998

COMMERCIAL ITEM DESCRIPTION

ROLLS, BREAD, BAKED, FRESH OR FROZEN

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

1. SCOPE. This CID covers fresh or frozen baked bread rolls (baked bread rolls), 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.

2.1 Purchasers *must specify* the following:

- Type(s), class(es) of rolls, style(s) of rolls, product state(s), bake type(s), shape(s), slice type(s), seed type(s), when applicable, child nutrition meal pattern contribution(s), and agricultural practice(s) desired (Sec. 3).
- When the age requirement at the time of delivery is other than specified (Sec. 5.5).
- Manufacturer's/distributor's certificate (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 baked bread rolls 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>.

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Types, classes of rolls, styles of rolls, product states, bake types, slice types, seed types, when applicable, child nutrition meal pattern contributions, and agricultural practices.²

Type I - Meet the standard for enrichment in 21 Code of Federal Regulations (CFR) §136.115,
Enriched bread, rolls, and buns

Type II - Unenriched

Class of roll A - French

Class of roll B - Parker House

Class of roll C - Sandwich (hamburger)

Style of roll 1 - White

Style of roll 2 - Whole wheat

Style of roll 3 - Part whole wheat

Style of roll 4 - Multigrain

Style of roll 5 - Potato

Style of roll 6 - Other (*as specified by the purchaser*)

Class of roll D - Finger (hot dog)

Style of roll 1 - White

Style of roll 2 - Potato

Style of roll 3 - Wheat

Style of roll 4 - Other (*as specified by the purchaser*)

Class of roll E - Pan (dinner)

Style of roll 1 - White

Style of roll 2 - Potato

Style of roll 3 - Wheat

Style of roll 4 - Other (*as specified by the purchaser*)

Class of roll F - Variety

Style of roll 1 - Foot long hot dog

Style of roll 2 - Grinder

Style of roll 3 - Hoagie

Style of roll 4 - Italian

Style of roll 5 - Kaiser

Style of roll 6 - Submarine

Style of roll 7 - Torpedo

Style of roll 8 - Other (*as specified by the purchaser*)

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

Class of roll G - Other (*as specified by the purchaser*)

Bake type a - Pan baked

Bake type b - Hearth baked

Slice type 1) - Sliced

Slice type 2) - Unsliced

Product state a) - Fresh (21 CFR §101.95)

Product state b) - Frozen (21 CFR §101.95)

Seed type (1) - Seedless

Seed type (2) - Poppy

Seed type (3) - Sesame

Seed type (4) - Caraway

Seed type (5) - Other (*as specified by the purchaser*)

When child nutrition meal pattern contribution information is required:³

Grain (ounce equivalent (oz eq)) aa) - ¼ oz eq = 7 grams (g) (0.25 ounce (oz))

Grain oz eq bb) - ½ oz eq = 14 g (0.5 oz)

Grain oz eq cc) - ¾ oz eq = 21 g (0.75 oz)

Grain oz eq dd) - 1 oz eq = 28 g (1.0 oz)

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).
- 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).

³ The baked bread rolls must be made from enriched and/or whole grains.

5. PROCESSING GUIDELINES.

5.1 Processing. The baked bread rolls must be processed in accordance with *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117).

5.2 Food defense. The baked bread rolls must be processed and transported in accordance with *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121). This regulation 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 ingredients. When organic baked bread rolls are specified in the solicitation, contract, or purchase order, the organic baked bread rolls 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. When frozen baked bread rolls are specified, the fresh product must be frozen within 24 hours of baking and reach a temperature lower than -12°C (10°F) within 24 hours after being placed in the freezer.

5.5 Age requirement. Unless otherwise specified in the solicitation, contract, or purchase order, the fresh baked bread rolls must be delivered within 72 hours after baking. Unless otherwise specified in the solicitation, contract, or purchase order, the frozen baked bread rolls must be manufactured not more than 365 days prior to delivery and must not exceed -12°C (10°F) at any time during storage and delivery.

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. The baked bread rolls must consist of flour, water, salt, yeast, leavening agents, emulsifiers or other stabilizers, mold inhibitors, and other ingredients appropriate for the type of baked bread rolls specified in the solicitation, contract, or purchase order. When enriched baked bread rolls are specified in the solicitation, contract, or purchase order, the baked bread rolls will conform to the U.S. Standard of Identity for Enriched bread, rolls, and buns (21 CFR §136.115) and the flour must be milled from a variety of hard and/or soft wheat.

6.3 Additional processing ingredients. The mold inhibitors must be of proper levels as allowed by the Federal Food, Drug, and Cosmetic (FD&C) Act. 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. The additional ingredients must be approved food additives (21 CFR Part 170) or meet Generally Recognized as Safe (GRAS) requirements (21 CFR Parts 182 and 184) for those uses by Food and Drug Administration (FDA).

6.4 Finished product.

6.4.1 Appearance and color. The baked bread rolls must have a uniformly white to light brown dough characteristic of the product. The baked bread rolls must have a typical volume. There will be no foreign color to the product. The delivered baked bread rolls must not be crushed or damaged.

6.4.2 Flavor and aroma. The baked bread rolls must have a flavor and aroma characteristic of the type of baked bread rolls specified in the solicitation, contract, or purchase order. There must not be any foreign odors or flavors such as but not limited to burnt, scorched, stale, rancid, or moldy.

6.4.3 Texture. The texture of the baked bread rolls must have a characteristic texture for the type of baked bread rolls specified in the solicitation, contract, or purchase order. The baked bread rolls must not contain specks of flour on the bottom.

6.4.4 Enrichment. The baked bread rolls must have the enrichment ingredients evenly distributed in the finished product.

6.5 Foreign material. All 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. NOT APPLICABLE.

8. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE. The manufacturer/distributor must certify that the baked bread rolls provided meet the salient characteristics of this

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CID, conform to their own specifications, standards, and quality assurance practices, and be the same baked bread rolls offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

9. REGULATORY REQUIREMENTS. The delivered baked bread rolls 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 baked bread rolls in the commercial marketplace. Delivered baked bread rolls must comply with all applicable provisions of the Federal FD&C Act, the Fair Packaging and Labeling Act, the Food Allergen Labeling and Consumer Protection Act (FALCPA), and regulations promulgated thereunder. The allergen statement must be provided in a format which complies with FALCPA for any product which contains 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. When the baked bread rolls are used for the National School Lunch Program, the baked bread rolls must comply with all applicable provisions of the Child Nutrition (CN) Program. When a CN label is specified, the label must be approved in its final format by the Agricultural Marketing Service (AMS).

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) or audit 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) 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).

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).

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 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 *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117).

10.2.2 PSA. A PSA conducted by USDA, AMS 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 *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) and verifies that the manufacturer has in place an internal quality assurance program that meets or exceeds USDA requirements.

10.3 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor must certify that the baked bread rolls delivered meet or exceed the requirements 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, SCI Division inspectors, must be the certifying program. SCI Division inspectors must certify the quality and acceptability of the baked bread rolls in accordance with SCI Division procedures, which include selecting random samples of the baked bread rolls, 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 baked bread rolls for conformance to the 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.

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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 baked bread rolls and compliance with requirements in the following areas:

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- 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: **Inspection Operations, SCI Division, SCP, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (800) 811-2373, fax (202) 720-0393, or via E-mail: SCIinspectionoperations@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 1566 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.**

13.2 Sources of documents.

13.2.1 Sources of information for nongovernmental documents are as follows:

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 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 at (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 this CID and the 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, DC 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-2015-title7-vol2/pdf/CFR-2015-title7-vol2-part42.pdf>.

CIVIL AGENCY COORDINATING ACTIVITY:

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