

COMMERCIAL ITEM DESCRIPTION

**BEEF, GROUND PRODUCTS AND DICED MUSHROOM,
INDIVIDUALLY QUICK FROZEN (IQF) OR FROZEN, FULLY COOKED**

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

1. SCOPE. This CID covers fully cooked, frozen or IQF ground beef, ground products and diced mushroom (beef and diced mushroom products) 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. Purchasers *must specify* the following:

- Type(s) of beef and diced mushroom products 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. 10.1) or USDA certification (Sec. 10.2).

3. CLASSIFICATION. The beef and diced mushroom products must conform to the following list which must be specified in the solicitation, contract, or purchase order.

Types.^{2, 3, 4}

- Type I** - Beef patties with mushrooms
- Type II** - Charbroiled beef patties with mushrooms
- Type III** - Beef meatballs with mushrooms
- Type IV** - Beef sausage patties with mushrooms
- Type V** - Beef taco filling with mushrooms
- Type VI** - Other (*as specified by the purchaser*)

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

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

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

³ If the product is purchased for the Child Nutrition (CN) Programs, in order to credit as ¼ cup other vegetable, a serving must contain at least 1/8 cup cooked mushrooms and must be served with 1/8 cup of visible vegetables.

⁴ If the product is purchased for the CN Programs, the fat content of the beef and diced mushroom product must meet the CN Program's requirements in effect on the date of the solicitation, contract or purchase order.

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- 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 beef and diced mushroom products must be processed in accordance with the applicable provisions of the USDA, Food Safety Inspection Service (FSIS), Meat Inspection Regulations (9 Code of Federal Regulations (CFR) Parts 301-350), the Food Standards and Labeling Policy Book, be manufactured under Sanitary Standard Operation Procedures (SSOP) (9 CFR Part 416), and be in compliance with Hazard Analysis and Critical Control Point (HACCP) system requirements (9 CFR Part 417).

5.2 Food security. The beef and diced mushroom products must be processed and transported in accordance with the FSIS *Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products*.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 security 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 postproduction finished product.

5.3 Shelf Life. The beef and diced mushroom products must have at least 10 months shelf life remaining when delivered to the purchaser.

5.4 Freezing.

5.4.1 Patties and meatballs. After cooking, the beef and diced mushroom patties and meatball products must be IQF to an internal temperature of -12.2°C (10°F) or lower, prior to packaging. An interim cool-down and drain period may be allowed for beef and diced mushroom patties and meatball products before entering the freezing chamber. After freezing, the beef and diced mushroom patties and meatball products must be packaged and the internal temperature of the product must be -12.2°C (10°F) or lower at the time the beef and diced mushroom patties and meatball products are prepared for delivery. The frozen beef and diced mushroom patties and meatball products must be maintained at a temperature of -12.2°C (10°F) or lower during shipment.

⁵ http://www.fsis.usda.gov/wps/wcm/connect/4f9d737a-1f3e-49ff-851b-4884fa946bd/Transportation_Security_Guidelines.pdf?MOD=AJPERES.

5.4.2 Taco filling. After cooking, the beef and diced mushroom taco filling product must be packaged and brought to an internal temperature of 4.4°C (40°F) or lower, within 24 hours of packaging as the product is entering the freezing process. An interim cool-down period may be allowed for beef and diced mushroom taco filling products before entering the freezing process. The beef and diced mushroom taco filling product must be frozen within 72 hours, to an internal temperature of -12.2°C (10°F). The frozen beef and diced mushroom taco filling products must be maintained at a temperature of -12.2°C (10°F) or lower during preparation for delivery and during shipment.

6. SALIENT CHARACTERISTICS.

6.1 Raw ingredients.

6.1.1 Beef. The beef must be the only meat component allowed and must conform to the applicable provisions of the meat and poultry products inspection and certification requirements (9 CFR Parts 301 to 350). The beef must comply with all applicable portions of the Institutional Meat Purchase Specifications (IMPS) Fresh Beef 100 Series. Prior to grinding, beef must comply with the defect levels specified in Table 100 I of the IMPS Quality Assurance Provisions (QAPs).

6.1.2 IQF diced mushrooms. The color of the IQF diced mushrooms used in beef and diced mushroom products must be white or cream, or brown. The diced mushrooms must have a fairly good color and may possess a grayish cast that does not seriously affect the overall color or appearance. The diced mushrooms must be 9.5 x 9.5 x 9.5 mm (3/8 x 3/8 x 3/8 in) and fairly uniform in size and shape with not more than 15 percent by weight of dices larger than 9.5 x 9.5 x 9.5 mm (3/8 x 3/8 x 3/8 in). The diced mushrooms must be tender and may be slightly soft; with no more than 10 percent by weight excessively soft, fibrous, or rubbery. The diced mushrooms must be fairly free from defects and not more than 10 percent by weight may contain discoloration due to brown spot or rust spots that extend into the flesh, or mechanical damage causing a ragged appearance. The diced mushrooms must not contain more than an average of 1 piece per 2,835 g (100 oz) of harmless extraneous material, such as but not limited to loose root material or small pieces of straw no longer than 2.54 cm (1 in) in length. The diced mushrooms must not contain foreign material such as, but not limited to: grit, soil or compost, wood, rot or decay, insects or insect fragments, or maggots. IQF diced mushrooms used in beef products used in the National School Lunch Program must meet the requirements of the USDA, Agricultural Marketing Service (AMS), Fruit and Vegetable Program (FV), Specialty Crops Inspection (SCI) Division Commodity Specification for Frozen Vegetables, dated June 2014.

6.1.3 Additional ingredients. Additional ingredients may be used as permitted by the FSIS. When Textured Vegetable Protein (TVP) (soy protein concentrate) is used as an additional ingredient, the minimum percent of hydrated protein product in the combined finished product must not exceed 20 percent. When used, the additional ingredients must meet the standards specified in the Food Chemicals Codex (FCC) or, in the absence of FCC specification at a

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minimum, meet the specifications for quality set by the US Pharmacopeia (USP)-National Formulary quality. The additional ingredients must be approved for those particular uses by FDA's regulations on food additives or be Generally Recognized as Safe (GRAS) for those intended uses.

6.1.4 Beef patties with mushrooms. In addition to the beef and diced mushrooms, the beef patties may contain TVP, caramel color, water, potassium chloride, maltodextrin, hydrolyzed soy protein, salt, dry beef stock, spices, flavors, seasoning, isolated plum product, flavoring, modified corn starch, citric acid, and other appropriate ingredients.

6.1.5 Beef meatballs with mushrooms. In addition to the beef and diced mushrooms, the beef meatballs may contain TVP, caramel color, bread crumbs, potassium chloride, maltodextrin, water, salt, Romano cheese, sugar, dehydrated garlic, spices and other appropriate ingredients.

6.1.6 Beef taco filling with mushrooms. In addition to the beef and diced mushrooms, the beef taco filling may contain tomato paste, water, TVP, caramel coloring, soy flour, modified food starch, salt, potassium chloride, maltodextrin, dehydrated onion, dehydrated garlic, chili powder, vinegar, paprika extract, spices and other appropriate ingredients.

6.2 Finished product.

6.2.1 Cooking. The beef and diced mushroom products must be fully cooked in accordance with FSIS regulations. Unless otherwise specified in the solicitation, contract, or purchase order, the placement of grill (char) marks on the finished beef and diced mushroom patty products will be at the option of the contractor.

6.2.2 Appearance and color. The beef and diced mushroom products must have a normal appearance and color for the IQF beef and diced mushroom products specified in the solicitation, contract, or purchase order. The beef and diced mushroom products must not be undercooked (pink).

6.2.3 Aroma and flavor. The aroma and flavor must be characteristic of beef and diced mushroom products 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.

6.2.4 Foreign material. Determination of wholesomeness and acceptability with respect to the presence of foreign material (e.g., glass, dirt, insect parts, hair, wood, or metal) must be made by a FSIS employee. All ingredients must be clean, sound, wholesome, and free from evidence of rodent or insect infestation. All beef products must be examined by a metal detection device capable of detecting metallic contaminants including, but not limited to: stainless steel shavings, pieces of metal from wire mesh conveyers, pieces of wire, and metal fragments from cutting equipment.

7. ANALYTICAL REQUIREMENTS.

7.1 Analytical and microbiological testing requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the beef and diced mushroom products must comply with the following ranges and tolerances:

<u>Test</u>	<u>Tolerance</u>
Fat	Must be less than 20 percent ⁴
Aerobic (Standard) Plate Count	Must be less than 50,000 Colony Forming Units (CFU) per g
<i>Escherichia coli</i> (<i>E. coli</i>)	Must be less than 3 Most Probable Number (MPN) per g or CFU per g
<i>Listeria monocytogenes</i> (<i>L. monocytogenes</i>)	Negative
<i>Salmonella</i>	Negative
<i>E. coli</i> O157:H7	Negative

7.2 Product verification sampling. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical and microbiological testing will be performed by USDA laboratories on composite samples. The composite sample for the analytical tests must be 227 g (8 oz) and the composite sample for the microbiological tests must be 0.68 kg (1 lb 5 oz). The number of subsamples drawn to make the analytical composites must be based on USDA procedures.

7.3 Test portion size. The test portions must be derived from the composite sample specified in Sec. 7.2. The test portion size for testing *Salmonella* must be 325 g (11.46 oz). The test portion size for testing aerobic (standard) plate count, *L. monocytogenes*, *E. coli* and *E. coli* O157:H7 must be 50 g (1.76 oz) each.

7.4 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 the USDA, FSIS, Microbiology Laboratory Guidebook⁶ (MLG) as specified below:

<u>Test</u>	<u>Method</u>
Fat	991.36, 2007.04, or 2008.06
Aerobic (Standard) Plate Count	966.23 or 990.12

⁶ FSIS Microbiology Laboratory Guidebook is available at: <http://www.fsis.usda.gov/wps/portal/food/safety/science/laboratories-and-procedures/guidebooks-and-methods/microbiology-laboratory-guidebook>.

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<u>Test</u>	<u>Method</u>
<i>E. coli</i>	966.23, 966.24, 992.30, or 991.14
<i>L. monocytogenes</i>	999.06, 2003.12, 2004.02, 2004.03, or 2004.02
<i>Salmonella</i>	996.08, 986.35, 967.26, 2003.09, or 2004.03
<i>E. coli</i> O157:H7	996.09, 996.10, 997.11, 2000.14, or USDA FSIS MLG 5 and 5A

7.5 Test results. Test results for fat must be reported to the nearest 0.01 percent. The test results for aerobic (standard) plate count must be reported to the nearest 100 CFU per g. The test results for *E. coli* must be reported to the nearest MPN or CFU. The test results for *Salmonella*, *L. monocytogenes*, and *E. coli* O157:H7 must be reported as positive or negative. Any result not conforming to the analytical requirements will be cause for rejection of the lot.

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

9. REGULATORY REQUIREMENTS. The delivered beef and diced mushroom products must comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the beef and diced mushroom products in the commercial marketplace. Delivered beef and diced mushroom products 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 the beef and diced mushroom products are used for the National School Lunch Program, the beef and diced mushroom products must comply with all applicable provisions of the Child Nutrition (CN) Programs. When a CN label is specified, the label must be approved in its final format by the Food and Nutrition Service (FNS).

10. QUALITY ASSURANCE PROVISIONS. *Purchaser must specify 10.1 or 10.2.*

10.1 Manufacturer’s/distributor’s certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished beef and diced mushroom products distributed meet or exceed the requirements of this CID.

10.2 USDA certification. When required in the solicitation, contract, or purchase order that product quality, acceptability or both be determined, the USDA, Agricultural Marketing Service (AMS), Livestock, Poultry and Seed Program (LPS), Quality Assessment Division (QAD), must be the certifying agency. LPS, QAD inspectors must certify the quality and acceptability of the beef and diced mushroom products in accordance with LPS procedures, which include: selecting random samples of the beef and diced mushroom products, evaluating the samples for

conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official LPS score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, LPS will examine the beef and diced mushroom products 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 10.2 is specified in the solicitation, contract, or purchase order, USDA certification must include evaluation of the quality and condition of samples of beef and diced mushroom products 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, LPS QAD inspection personnel must select samples and submit them to the USDA, Science and Technology Program (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 11 or as specified in the solicitation, contract, or purchase order).

13. REFERENCE NOTES.

13.1 USDA contacts.

13.1.1 USDA certification contacts. For USDA certification contact the **Director, QAD, LPS, AMS, USDA, 1400 Independence Avenue, SW, Washington, DC 20250-0258, telephone (202) 260-8954, or via E-mail: Jennifer.Porter@ams.usda.gov.**

13.1.2 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 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.**

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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 Food Safety and Inspection Service regulations are contained in 9 CFR Parts 301 to 417, 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 is 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 the FSIS Microbiology Laboratory Guidebook is available online from: **USDA, FSIS on the Internet at: <http://www.fsis.usda.gov/wps/portal/fsis/topics/science/laboratories-and-procedures/guidebooks-and-methods/microbiology-laboratory-guidebook>.**

Copies of the IMPS and QAPs are available online from: **USDA, AMS on the Internet at: <http://www.ams.usda.gov/AMSV1.0/ams.fetchTemplateData.do?template=TemplateP&navID=IMPS&rightNav1=IMPS&topNav=&leftNav=&page=LivestockStandardizationIMPS&resultType=&acct=lsstd>.**

Copies of the USDA, AMS, FV, SCI Division, Commodity Specifications for Frozen Vegetables are available online from: **USDA, AMS on the Internet at: <http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELPRDC5108337>.**

Copies of this CID, the U.S. Standards for Condition of Food Containers (7 CFR Part 42), and beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this CID are available from or provided to: **Chief, Standardization Branch, USDA, AMS, FV, SCI Division, Riverside Business Park, 100 Riverside Parkway,**

Suite 101, Fredericksburg, VA 22406, telephone (540) 361-1130, Fax (540) 361-1199, via E-mail: CIDS@ams.usda.gov or on the Internet at: www.ams.usda.gov/CommercialItemDescription.

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP
USDA - FV, LPS
VA - OSS

PREPARING ACTIVITY:

USDA - FV

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