

## COMMERCIAL ITEM DESCRIPTION

### BURRITOS, PREPARED, FROZEN

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

**1. SCOPE.** This Commercial Item Description (CID) covers prepared frozen burritos, packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties.

#### **2. PURCHASER NOTES.**

##### **2.1 Purchasers *shall* specify the following:**

- Types, flavors, fry styles, sizes, and fat ranges required (Sec. 3).
- When meal pattern contribution information is required and if frozen prepared burritos need to meet child nutrition labeling (CN labeling) (Sec. 3).
- When substitute cheese may be used and the percent substitution (Sec. 3 and Sec. 5.2.3.2).
- When the age requirement is different than specified (Sec. 5.4).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.2).
- Manufacturer's/distributor's certification (Sec. 9.1) or USDA certification (Sec. 9.2).

##### **2.2 Purchasers *may* specify the following:**

- When lard and/or annatto coloring may be used in the tortilla (Sec. 5.2.1).
- When the cheeses used for the frozen burritos are to be graded or inspected by the Dairy Grading Branch, Dairy Programs (DP), Agricultural Marketing Service (AMS), USDA (Sec. 9).
- Manufacturer's quality assurance (Sec. 10.1 with 10.1.1) or (Sec. 10.1 with 10.1.2).
- Packaging requirements other than commercial (Sec. 11).

**3. CLASSIFICATION.** The prepared frozen burritos shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

**Types, flavors, fry styles, sizes, and fat ranges, meal pattern contribution information, and CN labeling.**

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**Type I - Breakfast**

- Flavor A** - Egg and cheese
- Flavor B** - Egg, sausage, and cheese
- Flavor C** - Egg, ham, and cheese
- Flavor D** - Sausage, cheese, potato, and textured vegetable protein products (TVPP)
- Flavor E** - Pork patty mix, potatoes, and cheese with added TVPP
- Flavor F** - Egg, cheese, and potato
- Flavor G** - Egg, bacon, and cheese
- Flavor H** - Egg, salsa, bacon, and cheese
- Flavor I** - Egg, bacon, potato, and cheese
- Flavor J** - Egg, ham, potato, and cheese
- Flavor K** - Other (purchaser to specify)

**Type II - Lunch/Dinner**

- Flavor A** - Beef, bean, and TVPP
- Flavor B** - Beef, bean, and red chilies
- Flavor C** - Beef, bean, TVPP, and red chilies
- Flavor D** - Beef, red chilies, and TVPP
- Flavor E** - Beef, bean, and green chilies
- Flavor F** - Beef, bean, TVPP, and green chilies
- Flavor G** - Beef, cheese, and green chilies
- Flavor H** - Beef, bean, cheddar cheese, and TVPP
- Flavor I** - Beef, cheese, and TVPP
- Flavor J** - Beef and cheese with taco seasoning
- Flavor K** - Beef, chicken, red chilies, and TVPP
- Flavor L** - Beef, chicken, green chilies, and TVPP
- Flavor M** - Beef, turkey, bean, TVPP, red chilies
- Flavor N** - Beef strips, bell peppers, and onions
- Flavor O** - Chicken and cheese
- Flavor P** - Chicken, beans, and TVPP
- Flavor Q** - Chicken, beans, and red chilies
- Flavor R** - Chicken, beans, TVPP, and red chilies
- Flavor S** - Chicken, beans, and green chilies
- Flavor T** - Chicken, cheese, and green chilies
- Flavor U** - Chicken, beans, rice, and TVPP
- Flavor V** - Chicken, bell peppers, and onions
- Flavor W** - Chicken, rice, and cheese
- Flavor X** - Turkey, bean, and red chilies
- Flavor Y** - Pork, bean, green chilies, and TVPP
- Flavor Z** - Pork, cheese, and TVPP
- Flavor AA** - Bean and cheese
- Flavor BB** - Bean, cheese, and green chilies

- Flavor CC** - Beans, rice, and cheese
- Flavor DD** - Pepperoni and cheese
- Flavor EE** - Ham and cheese
- Flavor FF** - Other (purchaser to specify)

- Fry style 1** - Non-fried, oven ready
- Fry style 2** - Pre-fried, oven ready

- Size (1)** - 64 grams to 113 grams (2.25 ounce to 4.0 ounce) Breakfast
- Size (2)** - 114 grams to 142 grams (5.0 ounce to 4.01 ounce) Breakfast
- Size (3)** - 113 grams to 142 grams (4.0 ounce to 5.0 ounce) Lunch/Dinner
- Size (4)** - 142 grams to 170 grams (5.01 ounce to 6.0 ounce) Lunch/Dinner
- Size (5)** - 170 grams to 177 grams (6.01 ounce to 6.24 ounce) Lunch/Dinner
- Size (6)** - 177 grams to 189 grams (6.25 ounce to 6.64 ounce) Lunch/Dinner
- Size (7)** - 227 g (8 ounce) Lunch/Dinner
- Size (8)** - 284 g (10 ounce) Lunch/Dinner
- Size (9)** - Other (purchaser to specify)

- Fat range (a)** - Less than 10.0 grams per serving
- Fat range (b)** - Not more than 13.0 grams per serving
- Fat range (c)** - Not more than 16.0 grams per serving
- Fat range (d)** - Not more than 19.0 grams per serving
- Fat range (e)** - Not more than 22.0 grams per serving
- Fat range (f)** - Not more than 25.0 grams per serving
- Fat range (g)** - Not more than 28.0 grams per serving
- Fat range (h)** - Not more than 31.0 grams per serving
- Fat range (i)** - Not more than 34.0 grams per serving
- Fat range (j)** - Other (purchaser to specify)

**When meal pattern contribution information is required:**

- Meat/meat alternate i)** - 28.35 grams (1.00 ounce) equivalent meat/meat alternate
- Meat/meat alternate ii)** - 35.44 g (1.25 ounce) equivalent meat/meat alternate
- Meat/meat alternate iii)** - 42.52 g (1.50 ounce) equivalent meat/meat alternate
- Meat/meat alternate iv)** - 49.61 g (1.75 ounce) equivalent meat/meat alternate
- Meat/meat alternate v)** - 56.70 g (2.00 ounce) equivalent meat/meat alternate
- Meat/meat alternate vi)** - 63.79 g (2.25 ounce) equivalent meat/meat alternate
- Meat/meat alternate vii)** - Other (purchaser to specify)
- Grains/breads servings a)** - 1.25 grains/breads alternate
- Grains/breads servings b)** - 1.50 grains/breads alternate
- Grains/breads servings c)** - 1.75 grains/breads alternate
- Grains/breads servings d)** - 2.00 grains/breads alternate
- Grains/breads servings e)** - 3.00 grains/breads alternate

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- Grains/breads servings f)** - 3.25 grains/breads alternate
- Grains/breads servings g)** - Other (purchaser to specify)

- CN label (I)** - With a CN label 1/
- CN label (II)** - Without a CN label

1/ When a CN label is specified, the frozen prepared burritos shall comply with USDA, FNS, Child Nutrition Programs, National School Lunch Program (7 CFR Part 210, Appendix C).

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

- Salient characteristics (Sec. 5).
- Analytical requirements: *as specified by the purchaser* (Sec. 6).
- Manufacturer's/distributor's product assurance (Sec. 7).
- Regulatory requirements (Sec. 8).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 9 and 10).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 11).

#### **5. SALIENT CHARACTERISTICS.**

**5.1 Processing.** The prepared frozen burritos shall be prepared in accordance with good manufacturing practices (21 CFR Part 110).

**5.2 Ingredients.** The prepared frozen burritos shall consist of a tortilla, a protein source (i.e., egg, sausage, ham, beef, chicken, turkey, cheese, and textured vegetable protein product (TVPP)), and flavorings.

**5.2.1 Tortilla.** The tortilla shall contain enriched flour, vegetable oil or shortening, salt, yeast and/or leavening agents, and dough conditioners. When specified by the purchaser, lard may be used. When specified by the purchaser, tortillas that are not pre-fried shall contain Annatto coloring to provide a pre-fried appearance.

**5.2.2 Filling and spices.** The fillings for both Type I, breakfast, and Type II, lunch/dinner shall contain protein ingredients appropriate for the Type of burrito specified by the purchaser. The fillings may contain potatoes, beans, rice, ground red or green chili peppers, onions, mushrooms, bell peppers, corn, peas, cheeses, tomato puree, and/or tomato paste; milk; TVPP; ground jalapeño peppers; sweeteners; thickeners; and spices, including salt.

**5.2.3 Cheeses.** When the following cheeses are used in the frozen burritos, they shall meet the following requirements:

<u>Type of Cheese</u>	<u>Standard of Identity</u>	<u>Quality Standards</u>
Cheddar cheese	21 CFR § 133.113	United States Standards for Grades of Cheddar Cheese
Colby cheese	21 CFR § 133.118	United States Standards for Grades of Colby
Monterey cheese or Monterey Jack cheese	21 CFR § 133.153	United States Standards for Monterey (Monterey Jack Cheese)
Mozzarella cheese	21 CFR § 133.155-133.158	USDA Specification for Mozzarella Cheeses
Pasteurized processed American cheese	21 CFR § 133.169	United States Standards for Bulk American Cheese
Pasteurized processed Cheddar Cheese	21 CFR § 133.169	United States Standards for Cheddar Cheese
Substitute cheese	<u>2/</u>	
Cheese sauces	<u>3/</u>	Food Safety Inspection Service (FSIS) Food Standards and Labeling Policy Book

2/ Substitute cheese shall be evaluated by the quality standards criteria prescribed in the United States Grade Standards, Specifications, or CIDs developed for natural cheeses being substituted, and complies with all applicable Federal regulations.

3/ A sauce containing a characterizing cheese ingredient. All ingredients of the sauce should be shown in parentheses following “Cheese Sauce.”

**5.2.3.1 Cheese grades.** The cheddar cheese used in the manufacture of Pasteurized Processed Cheddar and American cheese shall be U.S. Grade A or better in accordance with or conform to the United States Standards for Grades of Cheddar Cheese. The Colby cheese used in the manufacture of Pasteurized Processed American cheese shall be U.S. Grade A or better in accordance with or conform to the United States Standards for Grades of Colby Cheese. If bulk American cheese is used in the manufacture of Pasteurized Processed American Cheese, the cheese shall meet the U.S. Extra Grade requirements according to the United States Standards for Grades of Bulk American Cheese.

**5.2.3.2 Substitute cheese.** When substitute cheese is used, the percent of substitution is to be specified by the purchaser, i.e., 50% cheese, 50% cheese substitute. The substitute cheese shall have the same nutritional value as the natural cheese being substituted. The substitute cheese

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shall have the same quality requirements of the natural cheese being substituted. The substitute cheese shall have no off odors or flavors.

**5.2.4 Meat and poultry.** The meat and poultry (beef, pork, chicken, or turkey) shall conform to the USDA, Food Safety and Inspection Service (FSIS), Meat and Poultry Inspection Regulations, 9 CFR Parts 301-381), and the Food Standards and Labeling Policy Book, and applicable State regulations.

**5.2.4.1 Textured vegetable protein product.** The TVPP used shall be identified by its common and usual name in the ingredient statement. The TVPP used in the National School Lunch Program shall be in accordance with the requirements of the USDA, FNS Regulations (7 CFR Part 210, APPENDIX A).

**5.2.5 Egg products.** The eggs used for the frozen prepared burritos shall be pasteurized liquid and/or frozen egg products. The egg products shall be processed in accordance with the Regulations Governing the Inspection of Eggs and Egg Products (9 CFR Part 590) in plants operating under the Egg Products Inspection Program, Food Safety Inspection Service (FSIS). Ingredients and additives used in egg products shall be food grade and approved for use in egg products in accordance with the Food and Drug Administration and USDA, FSIS requirements.

**5.2.6 Beans.** When beans are used, the frozen burritos may contain; but not limited to: pinto beans, refried beans, and black beans. The beans shall meet all applicable requirements for U.S. No. 2 grade product or better for the United States Standards for Beans, except for splits. The beans shall be cleaned and pre-washed. The refried beans shall have no limit on the percentage of splits. For beans, other than refried beans that fail on account of splits only, will not exceed 35 percent. The beans shall not be soft or mushy nor chewy or hard. The refried beans can have a texture from a total homogenous puree to a thick mixture containing whole or partially whole beans.

### **5.3 Finished product.**

**5.3.1 Appearance and color.** The prepared burritos shall have a flour tortilla rolled around the filling and may or may not have tucked ends. The filling shall have the characteristic color for the flavor of burrito. There shall be no foreign color to the product.

**5.3.2 Odor and flavor.** The prepared burrito shall have an odor and flavor characteristic for the flavor of prepared burrito. There shall be no foreign odors or flavors such as, but not limited to, burnt, scorched, stale, rancid, or moldy.

**5.3.3 Texture.** The tortilla shall be soft, pliable, and slightly chewy. The filling shall be moist and have a characteristic texture of the blended ingredients.

**5.3.4 Foreign material.** All ingredients shall be clean, sound, wholesome, and free from foreign material, and free from evidence of rodent or insect infestation.

**5.4 Age requirement.** Unless otherwise specified in the solicitation, contract, or purchase order, the prepared frozen burrito shall be manufactured not more than 180 days prior to delivery to the purchaser.

**6. ANALYTICAL REQUIREMENT.**

**6.1 Analytical requirement.** Unless otherwise specified in the solicitation, contract or purchase order, the analytical requirement for the frozen prepared burritos shall be as follows:

<u>Test</u>	<u>Requirement</u>
Fat	Shall not exceed the fat range selected in the Classification section.

**6.2 Product verification.** When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed.

**6.2.1 Sampling procedures.** USDA inspection service will select the number of product containers based on USDA inspection service sampling procedures and plans.

**6.2.2 Composite sample.** Analytical testing shall be performed on a composite sample. The composite sample shall be 454 grams (1 pound) and prepared from subsamples drawn from randomly selected containers. The number of subsamples used to create the composite shall be based on USDA procedures.

**6.3 Preparation of sample.** The sample shall be prepared in accordance with the Official Methods of Analysis of the AOAC International Method 938.18.

**6.4 Analytical testing.** When specified in the solicitation, contract, or purchase order, the analysis shall be made in accordance with the following method from the Official Methods of Analysis of the AOAC International:

<u>Test</u>	<u>Method</u>
Fat	922.06 or 985.15

**6.5 Test results.** The test results shall be reported to the nearest 0.1 percent. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

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

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**8. REGULATORY REQUIREMENTS.** The finished frozen prepared burritos shall originate and be produced and processed in plants regularly operating under Meat and Poultry Inspection Regulations of the USDA that contain a meat food product with a minimum of 2 percent cooked meat or 3 percent or more fresh meat. All styles that contain a poultry product are exempted from the definition of poultry product and the requirements of the Act and the regulations applicable to poultry products, if they comply with the conditions in 9 CFR § 381.15. The meat and poultry food product used to make all flavors shall be produced and processed in plants regularly operating under Meat and Poultry Inspection Regulations of the USDA. The delivered frozen prepared burritos shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of frozen prepared burritos within the commercial marketplace. Delivered frozen prepared burritos shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder.

**9. QUALITY ASSURANCE PROVISIONS FOR THE CHEESES.** Purchaser shall specify in the solicitation, contract, or purchase order when the following provisions shall be met.

**9.1 Manufacturer's quality assurance.** When required in the solicitation, contract, or purchaser order, the cheese manufacturer shall be required to have their facilities inspected by DP, AMS, USDA, and be eligible for listing in Section I of the AMS publication "Dairy Plants Surveyed and Approved for USDA Grading Service." (An AMS, DP plant survey verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment and satisfactorily meets the requirements contained in 7 CFR Part 58 General Specification for Dairy Plants Approved for USDA Inspection and Grading Service.)

**9.2 USDA, DP certification.** When required in the solicitation, contract, or purchase order, the DGB, DP, AMS, USDA, shall certify that the cheeses used for the manufacturing of frozen burritos meets or exceeds the requirements of the U.S. Standards for Grades of Cheddar Cheese; the U.S. Standards for Grades of Colby Cheese; the U.S. Standards for Grades of Monterey (Monterey Jack Cheese); and the U.S. Grade Standards for Bulk American Cheese. The DGB inspectors shall certify the cheeses in accordance with DGB procedures which include random sampling of the cheeses; evaluating the samples for conformance with the appropriate U.S. Standards for Grade and/or CID; and documenting the requirements on official DGB certificates.

**10. QUALITY ASSURANCE PROVISIONS.** *Purchaser shall specify 10.2 or 10.3; purchaser may specify 10.1 with 10.1.1 or 10.1 with 10.1.2.*

**10.1 Manufacturer's quality assurance.** When required in the solicitation, contract, or purchase order, the product manufacturer shall 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 awarding of the contract. Failure to provide this documentation within the proper time frame

may result in the contract being terminated for cause. **NOTE: When the manufacturing plant is under FSIS regulations, paragraphs 10.1.1 and 10.1.2 do not apply.**

**10.1.1 Plant systems audit.** A plant systems audit (PSA) conducted by USDA, Agricultural Marketing Service (AMS), or another 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 Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food; and verifies that the manufacturer has in place an internal quality assurance program. The AMS PSA determines the manufacturer's ability to produce under this CID, if the products of interest are identified at the time of the PSA.)*

**10.1.2 Plant survey.** A plant survey conducted by USDA, AMS, or another 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 Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

**10.2 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the frozen prepared burritos distributed meets or exceeds the requirements of this CID.

**10.3 USDA certification.** When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the Processed Products Branch (PPB), Fruit and Vegetable Programs (FVP), AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the frozen prepared burritos in accordance with PPB procedures which include selecting random samples of the frozen prepared burritos, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official PPB score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, PPB inspectors will examine the frozen prepared burritos for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

**11. PACKAGING.** Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

**12. USDA INSPECTION NOTES.** When Section 10.3 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of packaged frozen prepared burritos, and compliance with requirements in the following areas:

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- Salient characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.4). When USDA analytical testing is specified, PPB inspection personnel shall 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 certification contacts.

**13.1 Burrito certification.** For USDA certification, contact the **Branch Chief, PPB, FVP, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-4693, Fax (202) 690-1527, or via E-mail: [james.rodeheaver@usda.gov](mailto:james.rodeheaver@usda.gov).**

**13.1.2 Cheese certification.** For USDA certification of the cheeses, contact the **Branch Chief, Dairy Grading Branch, Dairy Programs, AMS, USDA, STOP 0230, 1400 Independence Ave., SW, Washington, DC 20250-0230, telephone (202) 720-7471 or on the Internet at: [www.ams.usda.gov/dairy/grade.htm](http://www.ams.usda.gov/dairy/grade.htm).**

**13.2 Analytical testing and technical information.** For USDA technical information on analytical testing, contact the **Branch Chief, Technical Service Branch, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621, or via E-mail: [anita.okrend@usda.gov](mailto:anita.okrend@usda.gov).**

#### 13.3 Sources of documents.

##### 13.3.1 Source of information for nongovernmental document is as follows:

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877. You may contact AOAC International on (301) 924-7077 or on the Internet at: [www.aoac.org](http://www.aoac.org).**

##### 13.3.2 Sources of information for governmental documents are as follows:

Applicable provisions of the Food and Nutrition Service Regulations are contained in 7 CFR Part 210. The Meat and Poultry Inspection Regulations are contained in 9 CFR Parts 301 to 381. The Eggs and Egg Products Inspection Regulations are contained in 9 CFR Part 590. The Fair Packaging and Labeling Act are contained in 16 CFR, Parts 500 to 503. 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, ATTN: New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954. Credit Card (MasterCard or VISA) purchases may be made by calling the Superintendent of Documents on (202) 512-1800 or on the Internet at: [www.access.gpo.gov/nara](http://www.access.gpo.gov/nara).**

Copies of U.S. Standards for Grades of Cheddar Cheese; U.S. Standards for Grades of Colby Cheese; U.S. Standards for Grades of Monterey (Monterey Jack Cheese); U.S. Grade Standards for Bulk American Cheese; and USDA Specification for Mozzarella Cheeses are available from: Dairy Standardization Branch, Dairy Programs, Stop 0230, 1400 Independence Ave. S.W., Washington, D.C. 20250-0230, telephone (202) 720-7473, Fax (202) 720-2643 or on the Internet at: <http://www.ams.usda.gov/standards/standair.htm> and <http://www.ams.usda.gov/dairy/specif.htm>.

Copies of this CID, the United States Standards for Condition of Food Containers, and beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this CID are available from and/or provided to: **Head, Food Quality Assurance Staff, FVP, AMS, USDA, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: [FQAStaff@usda.gov](mailto:FQAStaff@usda.gov) or on the Internet at: <http://www.ams.usda.gov/fv/fvqual.htm>.**

**CIVIL AGENCY COORDINATING ACTIVITIES:**

DOJ - BOP  
HHS - NIH, IHS  
USDA - FV  
VA - OSS

**PREPARING ACTIVITY:**

USDA - FV

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