

METRIC

A-A-20191D  
September 30, 2010  
SUPERSEDING  
A-A-20191C  
October 7, 2008

## COMMERCIAL ITEM DESCRIPTION

### CARROTS, FRESH, READY-TO-USE

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

**1. SCOPE.** This CID covers fresh, ready-to-use carrots, packed in commercially acceptable containers, suitable for use by the Federal, State, local governments and other interested parties.

#### 2. PURCHASER NOTES.

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

- Type(s), style(s), and size(s), of fresh, ready-to-use carrots required (Sec. 3).
- When salient characteristics need to be verified (Sec. 5).
- When microbiological requirements are different than specified (Sec. 6.1).
- When microbiological requirements need to be verified (Sec.6.4).
- Manufacturer's/distributor's certification (Sec. 9.4) or USDA certification (Sec. 9.5).

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

- Good Agricultural Practices and/or Good Handling Practices (GAP&GHP) Audit (Sec. 9.1).
- Food Defense System Survey (Sec. 9.2 with 9.3.1) or (Sec. 9.2 with 9.3.2).
- Manufacturer's quality assurance (Sec. 9.3 with 9.3.1) or (Sec. 9.3 with 9.3.2) or (Sec. 9.3 with 9.3.3).
- Packaging requirements other than commercial (Sec. 10).

**3. CLASSIFICATION.** The fresh, ready-to-use carrots shall conform to the U.S. Standards for Grades of Topped Carrots and the following list which shall be specified in the solicitation, contract, or purchase order.

FSC 8915

## **A-A-20191D**

### **Types, styles, and sizes.**

**Type I** - Peeled

**Type II** - Unpeeled

**Style A** - Whole - carrot shall not be less than 2.54 cm (1 in) or more the 6.35 cm (2-1/2 in) in diameter and shall not be less than 12.7 cm (5 in) in length

**Style B** - Diced - cube-shaped units

**Size 1** - 0.635 x 0.635 x 0.635 cm (1/4 x 1/4 x 1/4 in)

**Size 2** - 0.953 x 0.953 x 0.953 cm (3/8 x 3/8 x 3/8 in)

**Size 3** - 1.27 x 1.27 x 1.27 cm (1/2 x 1/2 x 1/2 in)

**Size 4** - 0.318 x 0.318 x 0.318 cm (1/8 x 1/8 x 1/8 in)

**Size 5** - Other

**Style C** - Shredded - cut shreds

**Size 1** - 5.08 cm length x 0.159 cm width (2 in length x 1/16 in width)

**Size 2** - 5.08 cm length x 0.318 cm width (2 in length x 1/8 in width)

**Size 3** - 10.16 cm length x 0.318 cm width (4 in length x 1/8 in width)

**Size 4** - Other

**Style D** - Baby-cut - 5.08 cm (2 in) in length

**Size 1** - 0.953 to 1.75 cm diameter (3/8 to 11/16 in diameter)

**Size 2** - 1.43 to 2.06 cm diameter (9/16 to 13/16 in diameter)

**Size 3** - 1.59 to 2.22 cm diameter (5/8 to 7/8 in diameter)

**Size 4** - Other

**Style E** - Coin-cut (Sliced) - coin shaped cut at right angles to the longitudinal axis

**Size 1** - 1.27 to 3.18 cm diameter, 0.635 cm thick (1/2 to 1-1/4 in diameter, 1/4 in thick)

**Size 2** - 2.22 to 3.49 cm diameter, 0.635 cm thick (7/8 to 1-3/8 in diameter, 1/4 in thick)

**Size 3** - 1.91 to 3.49 cm diameter, 0.318 cm thick (3/4 to 1-3/8 in diameter, 1/8 in thick)

**Size 4** - Other

**Style F** - Crinkle-cut - coin shaped cut at right angles to the longitudinal axis, with ridges on the surface of the carrot

**Size 1** - 1.27 to 3.18 cm diameter, 0.635 cm thick (1/2 to 1-1/4 in diameter, 1/4 in thick)

**Size 2** - 2.22 to 3.49 cm diameter, 0.635 cm thick (7/8 to 1-3/8 in diameter, 1/4 in thick)

**Size 3** - Other

**Style G** - Bias-cut - cut at approximately a 30° angle

**Size 1** - 1.27 to 3.18 cm diameter, 0.635 thick (1/2 to 1-1/4 in diameter, 1/4 in thick)

**Size 2** - 2.22 to 3.49 cm diameter, 0.635 cm thick (7/8 to 1-3/8 in diameter, 1/4 in thick)

**Size 3** - 2.22 to 3.18 cm diameter, 0.476 cm thick (7/8 to 1-1/4 in diameter, 3/16 in thick)

**Size 4** - Other

**Style H** - Wedges - cut longitudinally into triangle shape

**Size 1** - 0.635 to 1.27 cm diameter, 5.08 cm length (1/4 to 1/2 in diameter, 2 in length)

**Size 2** - Other

**Style I** - Matchstick shaped

**Size 1** - 0.318 cm width, 5.08 cm length (1/8 in width, 2 in length)

**Size 2** - Other

**Style J** - Julienne - thin strips

**Size 1** - 0.318 cm width x 5.08 cm length x 0.318 cm thick (1/8 in width x 2 in length x 1/8 in thick)

**Size 2** - Other

**Style K** - Plugs (Chunk) - carrot is sliced crosswise across the longitudinal axis

**Size 1** - 1.91 to 2.54 cm diameter, 10.16 cm length (3/4 to 1 in diameter, 4 in length)

**Size 2** - 1.91 to 3.18 cm diameter, 10.16 cm length (3/4 to 1-1/4 in diameter, 4 in length)

**Size 3** - 3.18 to 5.72 cm diameter, 10.16 cm length (1-1/4 to 2-1/4 in diameter, 4 in length)

**Size 4** - Other

**Style L** - Sticks - longitudinally cut lightly peeled strips

**Size 1** - 0.635 cm diameter, 9.53 to 10.16 cm length (1/4 in diameter, 3-3/4 to 4 in length)

**Size 2** - 0.953 cm diameter, 9.53 to 10.16 cm length (3/8 in diameter, 3-3/4 to 4 in length)

**Size 3** - Other

## A-A-20191D

**Style M** - Whole peeled without top

**Size 1** - 2.22 to 3.81cm diameter, 15.24 to 20.32 cm length (7/8 to 1-1/2 in diameter, 6 to 8 in length)

**Size 2** - 3.81 to 4.45 cm diameter, 15.24 to 21.59 cm length (1-1/2 to 1-3/4 in diameter, 6 to 8-1/2 in length)

**Size 3** - Other

### 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).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 10).

### 5. SALIENT CHARACTERISTICS.

**5.1 Processing.** The fresh, ready-to-use carrots shall be harvested and handled in accordance with the Federal Food and Drug Administration's (FDA's) Guidance for Industry: Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables

(<http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/ProduceandPlanProducts/ucm064574.htm>), Good Agricultural Practices (GAP), the Good Handling Practices (GHP). The fresh, ready-to-use carrots should be processed in accordance with current Good Manufacturing Practices (GMP) (21 CFR Part 110) and FDA's Guidance for Industry: Guide to Minimize Microbial Food Safety Hazards of Fresh-cut Fruits and Vegetables

(<http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/ProduceandPlanProducts/ucm064458.htm>). The fresh, ready-to-use carrots shall be transported to warehouse, graded, bagged or boxed and shipped in accordance with FDA's Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance

<http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm>.

**5.2 Carrots.** The carrots used for fresh, ready-to use carrots shall be well formed and well trimmed in accordance with the U.S. Standards for Grades of Topped Carrots. Carrots of any type shall possess similar varietal characteristics.

**5.3 Preparation.** The fresh, ready-to-use carrots shall be clean and sound. Products shall be prepared from the fresh root of the carrot plant (*Daucus carota*) by washing with potable water, sorting, peeling, trimming, and cutting in accordance with good commercial practice.

**5.4 Finished product.**

**5.4.1 Flavor and odor.** The fresh, ready-to-use carrots of any style shall possess good normal characteristic flavor and odor. The fresh, ready-to-use carrots shall be free from objectionable flavors and odors of any kind.

**5.4.2 Color/appearance.** Fresh, ready-to-use carrots shall possess good exterior bright orange-yellow homogeneous color and be free from green or orange-brown units which more than slightly affect the appearance of the product. White color that disappears after a quick rinse with cold potable water prior to serving is acceptable.

**5.4.3 Texture.** The fresh, ready-to-use carrots shall be crisp and firm, but not tough, fibrous, or mushy and possess a practically uniform texture.

**5.4.4 Size and shape.**

<b>Styles</b>	<b>Uniformity of units of product, excluding 10 percent, by count, that vary to an extreme</b>
Whole	Shall meet the requirements of the U.S. Standard for Grades of Topped Carrots.
Diced, Baby-cut, Coin-cut, Crinkle-cut, Bias-cut, Wedges, Matchstick, Julienne, Plugs, Sticks, Whole peeled without top	No more than 15 percent by weight shall be other shapes and sizes.
Shredded	No more than 15 percent by weight shall be less than 1.27 cm (1/2 in) pieces for 5.08 cm (2 in) length and 2.54 cm (1 in) pieces for 10.16 cm (4 in) length.

**5.4.5 Temperatures.** The fresh, ready-to-use carrots shall be kept under refrigeration to maintain quality. Unless otherwise recommended, preparation, storage, and delivery temperatures shall not be lower than 0°C (32°F) but not more than 3.3°C (38°F).

**5.4.6 Shelf life.** The Type II (unpeeled), Style A (whole) carrots shall have a shelf life of five to six months when stored at 0 to 3.3°C (32 to 38°F). The Type I (peeled), Styles B through M shall have a minimum of 14 days shelf life when stored at 3 to 3.3°C (37 to 38°F).

**A-A-20191D**

**5.4.7 Defects.** Defects include soft rot, green ends, cracks, discolored spots, moldy spots, and fibrous texture.

<b><u>Defects (For Styles, as indicated)</u></b>	
Whole	Shall meet the requirements of the U.S. Standards for Grades of Topped Carrots.
Diced, Shredded, Plugs, Julienne, Matchstick	No more than 10 percent by weight shall be allowed for defects including not more than 3 percent for carrots by soft rot.
Baby-cut	Not more than 10 percent by weight shall be allowed for defects including cracks greater than 2.54 cm (1 in) and not more than 3 percent for carrots by soft rot.
Coin-cut, Crinkle-cut, Bias-cut, Sticks, Wedges, Whole peeled without top	Not more than 10 percent by weight shall be allowed for defects including cracks greater than 1.27 cm (1/2 in) from center of carrot and not more than 3 percent for carrot by soft rot.

**6. ANALYTICAL REQUIREMENTS.**

**6.1 Microbiological requirements.** Unless otherwise specified in the solicitation, contract, or purchase order, microbiological requirements for carrots shall be as follows:

<b><u>Test</u></b>	<b><u>Tolerance</u></b>
<i>Salmonella</i>	Shall be negative
<i>E. coli</i>	Less than 3 per gram using MPN technique (Most Probable Number) or less than 10 Colony Forming Units (CFU) per gram. <u>1/</u>
Non-O157:H7 STEC <u>2/</u>	Less than 3 per gram using MPN technique or less than 10 CFU per gram. <u>1/</u>
Coagulase positive <i>Staph. aureus</i>	Less than 3 per gram using MPN technique or less than 10 CFU per gram. <u>1/</u>
<i>Listeria monocytogenes</i>	Shall be negative

1/ Findings indicate zero colonies (CFU) per plate or zero tubes producing gas for MPN.

2/ Shiga-toxin *Escherichia coli* (STEC).

**6.2 Product verification.** When USDA verification of microbiological requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed. Microbiological testing shall be performed on a composite sample. The composite sample shall be 227 g (8 oz) prepared from randomly selected subsamples. Subsamples shall be a minimum of one bag carrots and shall contain the appropriate number of carrots necessary to yield a 227 g (8 oz) sample when composited.

**6.3 Test portion size.** The test portions shall be derived from the composite sample specified in Sec. 6.2. The test portion size for testing *Salmonella* and coagulase positive *Staph. aureus* shall be 25 g (0.88 oz) The test portion size for testing *E.coli*, non-O157:H7 STEC, and *Listeria monocytogenes* shall be 50 g (1.76 oz).

**6.4 Microbiological testing.** When specified in the solicitation, contract, or purchase order, the analyses shall be made in accordance with the following methods from the Official Methods of Analysis of the AOAC International or as specified below.

<u>Test</u>	<u>Method</u>
<i>Salmonella</i>	2003.09, 2004.03, 996.08, 967.25, 967.27 or Section C-7, Ch 5 <u>3/</u>
<i>E.coli</i>	966.23, 966.24, 991.14 or Sections C, D, F, Ch 4 <u>3/</u>
Non-O157:H7 STEC	Ch 4a: Diarrheagenic <i>Escherichia coli</i> <u>3/</u> or U.S. Food Emergency Response Network (FERN) SOP No: FERN-MIC.0003.00a-d <u>4/</u>
Coagulase positive <i>Staph. aureus</i>	2003.07, 975.55, 987.09 or Direct Plate Count, Ch 12 <u>3/</u>
<i>Listeria monocytogenes</i>	999.06, 995.22, 997.03, 2004.02 or Sections C, D, E, Ch 10 <u>3/</u>

3/ 8<sup>th</sup> Edition, FDA Bacteriological Analytical Manual (BAM) or the FDA BAM Online.

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

**6.5 Test results.** The test results for *Salmonella* and *Listeria monocytogenes* shall be reported as positive or negative. The test results for *E.coli* and Non-O157:H7 STEC shall be reported to the nearest MPN or to the nearest CFU per gram. The test result for coagulase positive *Staph.*

## **A-A-20191D**

*aureus* shall be reported as the number of coagulase positive *Staph. aureus* per gram. Any results not conforming to the microbiological requirements shall be cause for rejection of the lot.

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

**8. REGULATORY REQUIREMENTS.** The delivered fresh, ready-to-use carrots shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of fresh, ready-to-use carrots within the commercial marketplace. Delivered fresh, ready-to-use carrots 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.** *Purchaser shall specify 9.4 or 9.5; purchaser may specify 9.1, 9.2 with 9.3.1, or 9.2 with 9.3.2, or 9.3 with 9.3.1, or 9.3 with 9.3.2, or 9.3 with 9.3.3.*

**9.1 Good Agricultural Practices and/or Good Handling Practices (GAP&GHP) Audit Verification Program.** When required in the solicitation, contract, or purchase order, a GAP and/or GHP Audit shall be conducted by USDA, Agricultural Marketing Service (AMS). The audit program consists of one initial audit, and at least one unannounced audit depending on how long the facility is in operation during a growing season. *(The purpose of the GAP and/or GHP Audit Program is to demonstrate that the participating company is adhering to generally recognized GAP and/or GHP principles. This is a voluntary program established to verify a participant's adherence to the FDA's "Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables" and does not guarantee a safe product). For further information, see section 12.1 and 12.2.2.*

**9.2 Food Defense System Survey (FDSS).** When required in the solicitation, contract, or purchase order, a FDSS shall be conducted by USDA, AMS personnel. The FDSS verifies measures that operators of food establishments take 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.") For further information, see section 12.1 and 12.2.2.*

**9.3 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.

**9.3.1 Plant systems audit.** A plant systems audit (PSA) conducted by USDA, AMS, or other audit performed by a third party auditing service, and 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.)*

**9.3.2 Plant survey.** A plant survey shall be conducted by USDA, AMS, or other survey performed by a third party auditing service and 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.)*

**9.3.3 Qualified Through Verification (QTV) Audit.** A QTV audit conducted by USDA, AMS, or other Hazard Analysis Critical Control Point (HACCP) plan verification audit performed by a third party auditing service is required within 12 months prior to the date of awarding of the contract. *(An AMS QTV audit verifies that at the time of the audit, 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 of Human Food.)*

**9.4 Manufacturer's/ distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished carrots distributed meets or exceed the requirements of this CID.

**9.5 USDA certification.** When required in the solicitation, contract, or purchase order that product quality, acceptability or both be determined, the Processed Products Branch (PPB), Fruit and Vegetable Programs (FV), AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the fresh, ready-to-use carrots in accordance with PPB procedures which include: selecting random samples of the fresh, ready-to-use carrots, 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 fresh, ready-to-use carrots for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

## A-A-20191D

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

**11. USDA INSPECTION NOTES.** When Section 9.5 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of packaged fresh, ready-to-use carrots, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Microbiological requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6). When USDA microbiological testing is specified, PPB inspection personnel shall select samples and submit them to the USDA, Science and Technology Programs (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

## 12. REFERENCE NOTES.

### 12.1 USDA contacts.

**12.1.1 USDA certification, FDSS, and QTV audit contact.** For a USDA certification, FDSS and/or QTV audit, contact the **Branch Chief, Processed Products Branch, FV, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247** telephone (202) 720-4693, Fax (202) 690-1527, or via E-mail: [terry.bane@ams.usda.gov](mailto:terry.bane@ams.usda.gov).

**12.1.2 GAP&GHP audit contact.** For a GAP&GHP audit, contact the **Branch Chief, Fresh Products Branch (FPB), FV, AMS, USDA, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240**, telephone (202) 720-5870, Fax (202) 720-0393, or via E-mail: [FVInfo@ams.usda.gov](mailto:FVInfo@ams.usda.gov).

**12.1.3 Analytical testing and technical information contact.** For USDA, AMS 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: [shirleyj.wright@ams.usda.gov](mailto:shirleyj.wright@ams.usda.gov).

### 12.2 Sources of documents.

**12.2.1 Sources of information for nongovernmental document are 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 20877-2417**, telephone (301) 924-7077, 800 379-2622, or on the Internet at: <http://www.aoac.org>.

Copies of the Standard Operating Procedure No: FERN-MIC.0003.00a-d, "Procedures for the Detection of Shiga-toxin *Escherichia coli* (STEC), serotype O157 and non-O157 in Food" is available for FERN Laboratories online from **U.S. Food Emergency Response Network Elexnet website at**

**<https://www.elexnet.com/portal/server.pt?open=512&objID=201&PageID=0&cached=true&mode=2&userID=615>**.

### **12.2.2 Sources of information for governmental documents are as follows:**

Applicable provisions of the Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503. Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. These documents are purchased from: **Superintendent of Documents, New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954. 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 or on the Internet at:**

**<http://www.gpoaccess.gov/nara/index.html>**.

Copies of Guidance for Industry: Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables is available online from: **FDA, Center for Food Safety and Applied Nutrition (CFSAN) on the Internet at:**

**<http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/ProduceandPlanProducts/ucm064574.htm>**.

Copies of Guidance for Industry - Guide to Minimize Microbial Food Safety Hazards for Fresh-cut Fruits and Vegetables are available online from: **FDA, Center for Food Safety and Applied Nutrition (CFSAN) on the Internet at:**

**<http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/ProduceandPlanProducts/ucm064458.htm>**.

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/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm>**.

Copies of US Standards and Inspection Instructions for Fresh Fruits and Vegetables and Other Special Products may be obtained from: **USDA, AMS, FV, FPB, Standardization Section, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240 or on the Internet at: <http://www.ams.usda.gov/standards>.**

## A-A-20191D

Copies of the FDA Bacteriological Analytical Manual (BAM) are available online from: **FDA, Center for Food Safety and Applied Nutrition on the Internet at:** <http://vm.cfsan.fda.gov/~ebam/bam-toc.html>.

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Branch Chief, PPB, FV, AMS, USDA, STOP 0247, 1400 Independence Ave., SW, Washington, DC 20250-0247, telephone (202) 720-9939, Fax (202) 690-1527, via E-mail: [FQASstaff@ams.usda.gov](mailto:FQASstaff@ams.usda.gov) or on the Internet at: [www.ams.usda.gov/FQAS](http://www.ams.usda.gov/FQAS).**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Defense Logistics Agency (DLA) Document Services, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094 or on the internet at: <https://assist.daps.dla.mil> or <https://assist.daps.dla.mil/quickserch/>.**

### **MILITARY INTERESTS:**

#### **Military Coordinating Activity**

Army - GL

#### **Custodians**

Army - GL  
Navy - SA  
Air Force - 35

#### **Review Activities**

Army - MD, QM  
Navy - MC  
DLA - SS

### **CIVIL AGENCY COORDINATING ACTIVITIES:**

DOJ - BOP  
HHS - NIH, HIS, FDA  
USDA - FV  
VA - OSS

#### **PREPARING ACTIVITY:**

USDA - FV

The U.S. Department of Agriculture (USDA) prohibits discrimination in all its programs and activities on the basis of race, color, national origin, age, disability, and where applicable, sex, marital status, familial status, parental status, religion, sexual orientation, genetic information, political beliefs, reprisal, or because all or a part of an individual's income is derived from any public assistance program. (Not all prohibited bases apply to all programs.) Persons with disabilities who require alternative means for communication of program information (Braille, large print, audiotape, etc.) should contact USDA's TARGET Center at (202) 720-2600 (voice and TDD). To file a complaint of discrimination write to USDA, Director, Office of Civil Rights, 1400 Independence Avenue, S.W., Washington, D.C. 20250-9410 or call (800) 795-3272 (voice) or (202) 720-6382 (TDD). USDA is an equal opportunity provider and employer.