

METRIC

A-A-20161D  
March 8, 2017  
SUPERSEDING  
A-A-20161C  
October 4, 2010

## COMMERCIAL ITEM DESCRIPTION

### PIE FILLINGS, FRUIT, PREPARED

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

**1. SCOPE.** This CID covers prepared fruit pie fillings (fruit pie fillings), packed in commercially acceptable containers, suitable for use by Federal, State, local governments, other interested parties, and as a component of operational rations. **Please note: This document does not guarantee purchase of this item by USDA.**<sup>1</sup>

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

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

- Type(s) and flavor(s) of fruit pie fillings required (Sec. 3).
- When analytical requirements are different than specified (Sec. 7.1).
- When compliance with analytical requirements must be verified (Sec. 7.2).
- Manufacturer's/distributor's certification (Sec. 10.3) or USDA certification (Sec. 10.4).

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

- 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 fruit pie fillings must conform to the following list which must be specified in the solicitation, contract, or purchase order.

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<sup>1</sup> USDA purchase specifications are available at: <https://www.ams.usda.gov/selling-food/product-specs>.

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### Types and flavors.<sup>2</sup>

**Type I** - Regular  
**Flavor A** - Apple  
**Flavor B** - Apricot  
**Flavor C** - Blueberry  
**Flavor D** - Cherry  
**Flavor E** - Lemon  
**Flavor F** - Peach  
**Flavor G** - Pineapple  
**Flavor H** - Strawberry  
**Flavor I** - Red raspberry  
**Flavor J** - Blackberry  
**Flavor K** - Raisin  
**Flavor L** - Black raspberry  
**Flavor M** - Other (*as specified by the purchaser*)

**Type II** - No sugar added (21 Code of Federal Regulations (CFR) § 101.60)  
**Flavor A** - Apple  
**Flavor B** - Blueberry  
**Flavor C** - Cherry  
**Flavor D** - Peach  
**Flavor E** - Other (*as specified by the purchaser*)

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

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

#### **5. PROCESSING GUIDELINES.**

**5.1 Processing.** The fruit pie filling must be processed in accordance with *Current Good Manufacturing Practice* (CGMP) (21 CFR Part 110) or the *Current Good Manufacturing*

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

*Practice, Hazard Analysis and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) in effect on the date of the solicitation, contract, or purchase order, and as applicable to the production facility. The fruit pie fillings must be thermally processed until commercially sterile.

**5.2 Food defense.** The fruit pie filling must be processed and transported in accordance with the Food and Drug Administration's (FDA's) *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.<sup>3</sup> This guidance document 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.

## 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.

**6.2.1 Fruit ingredients.** The fruit pie fillings must be prepared from fresh, frozen, or canned fruit, or a combination thereof, except that dried fruit may be used for apricot, apple, or raisin pie filling. Fruit ingredients must be of the following U.S. Standards for Grades, as applicable.

**TABLE I. Fruit and U.S. Standards for Grade**

<b>Flavor</b>	<b>Style</b>	<b>Fresh<sup>4</sup></b>	<b>Frozen</b>	<b>Canned</b>	<b>Dried</b>
<b>Apple</b>	Slices	U.S. No. 1 <sup>5</sup>	U.S. Grade A	U.S. Grade A	U.S. Grade B <sup>6</sup> or better
<b>Apricot</b>	Halves	U.S. No. 2 or better	U.S. Grade B <sup>6</sup> or better	U.S. Grade B <sup>6</sup> or better	U.S. Grade B <sup>6</sup> or better
<b>Blueberry</b>	Whole	U.S. No. 1	U.S. Grade B <sup>6</sup> or better	U.S. Grade B <sup>6</sup> or better	N/A
<b>Cherry</b>	Whole	U.S. No. 1	U.S. Grade B <sup>6</sup> or better	U.S. Grade B <sup>6</sup> or better	N/A
<b>Lemon</b>	N/A	U.S. No. 2	N/A	U.S. Grade A <sup>7</sup>	N/A

<sup>3</sup> <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.htm>.

<sup>4</sup> Processing grades to be used, as available.

<sup>5</sup> Applicable only to product solicited during apple season. For out-of-season procurements, apples for pie filling must meet U.S. Grade C or better of U.S. Standards for Grades of Canned Sliced Apples.

<sup>6</sup> Harmless extraneous material, such as stems, leaves, and the like, must meet U.S. Grade A.

<sup>7</sup> U.S. Standards for Grades of Canned Lemon Juice or U.S. Standards for Grades of Concentrated Lemon Juice for Manufacturing.

**TABLE I. Fruit and U.S. Standards for Grade (continued)**

<b>Flavor</b>	<b>Style</b>	<b>Fresh<sup>8</sup></b>	<b>Frozen</b>	<b>Canned</b>	<b>Dried</b>
<b>Peach</b>	Slices/ Strips	U.S. No. 1	U.S. Grade B <sup>9</sup> or better	U.S. Grade B <sup>9</sup> or better	N/A
<b>Pineapple</b>	Crushed	N/A	U.S. Grade A	U.S. Grade B <sup>9</sup> or better	N/A
<b>Strawberry</b>	Whole	N/A	U.S. Grade A	N/A	N/A
<b>Red raspberry</b>	Whole	U.S. No. 1	U.S. Grade B <sup>9</sup> or better	U.S. Grade B <sup>9</sup> or better	N/A
<b>Blackberry</b>	Whole	U.S. No. 1	U.S. Grade B <sup>9</sup> or better	U.S. Grade B <sup>9</sup> or better	N/A
<b>Raisin</b>	Whole	N/A	N/A	N/A	U.S. Grade B <sup>9</sup> or better
<b>Black raspberry</b>	Whole	U.S. No. 1	U.S. Grade B <sup>9</sup> or better	U.S. Grade B <sup>9</sup> or better	N/A

**6.2.2 Water.** Water used in the formulation must conform to the National Primary Drinking Water Regulations (40 CFR Part 141).

**6.2.3 Egg yolks.** Egg yolks must be prepared under the continuous inspection of the USDA, Food Safety and Inspection Service (FSIS) and must be identified by appropriate labeling or marking with an USDA Inspection Certificate. The egg yolks must have been tested and certified as *Salmonella*, not detected, or as *Salmonella*, not isolated, by the USDA. Egg ingredients must have been processed according to the Regulations Governing the Inspection of Eggs and Egg Products (9 CFR Part 590) as amended. USDA Certification Sampling and Testing for *Salmonella* are in accordance with 9 CFR Part 592 as Voluntary Inspection of Egg Products for which services are reimbursable.

**6.2.4 Additional processing ingredients.** Type I fruit pie fillings must contain nutritive sweeteners. Type II no sugar added fruit pie fillings may contain sweeteners such as sucralose and xylitol as permitted by the FDA. The fruit pie fillings must contain thickening ingredients (i.e., starch, pectin, carrageenan, and cellulose gums). Apple pie filling must contain a 2 to 1 ratio of ground cinnamon to ground nutmeg or 0.1 percent cinnamon and 0.05 percent nutmeg by weight of finished canned product or commercial spice blend that yields an acceptable product. Lemon pie filling must be prepared from concentrated or canned lemon juice and may contain egg yolks. Optional ingredients (i.e., lemon juice citrate, fruit essence, seasonings, artificial colors, preservatives, natural or artificial flavorings) may be included. No sulfur dioxide yielding compounds may be used, except that sulfur dioxide may be used as a preservative for dried apricots, dried apples, and raisins in accordance with 21 CFR § 182.3862. The dry

<sup>8</sup> See footnote 4 on page 3.

<sup>9</sup> See footnote 6 on page 3.

ingredients including sweeteners, thickeners, and optional ingredients used in the preparation of the fruit pie fillings 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 quality. The additional ingredients must be approved for those particular uses by FDA's regulations on food additives (21 CFR Part 170) or Direct Food Substances Affirmed as Generally Recognized as Safe (GRAS) requirements (21 CFR Part 184).

**6.3 Finished product.** The fruit pie fillings must have the following characteristics.

**6.3.1 Color, odor, and flavor.** The fruit pie fillings must impart a color, odor, and flavor characteristic typical for the properly ripened and prepared fruit component used.

**6.3.2 Fruit ingredients.** The fruit ingredients must be reasonably uniform in size and color, of the styles specified in Table I. There must be no objectionable extraneous material. The fruit ingredients must be practically free from defects to such a degree that the appearance or eating quality is not affected.

**6.3.3 Texture.** Fruit texture of the fruit pie filling must be firm, not hard or mushy. The product must have no ungelatinized pockets and must not be tough or rubbery. Fruit glaze must not exhibit syneresis. The fruit pie filling must be thick, firm, and uniform with a gel-like body and must be easily spreadable. When prepared in accordance with the manufacturer's directions, the prepared lemon pie filling must be smooth and free from cracks or crevices, must be easily sliced into portions, and must maintain its shape without breaking when transferred to serving dishes.

**6.3.4 Foreign material.** Ingredients used to produce the fruit pie fillings that have Defect Action Levels must not exceed those tolerances specified in 21 CFR § 110.110. All other 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.**

**7.1 Analytical and physical requirements.** Unless otherwise specified in the solicitation, contract, or purchase order, the following analytical and physical requirements for the fruit pie fillings must conform to those in Table II.

**TABLE II. Analytical and physical requirements**

Flavor	Solids for: (degrees Brix) Minimum Soluble		pH	Spreadometer	Percent Washed Drained Weight NLT <sup>10</sup>
	Type I	Type II			
Apple <sup>11</sup>	25.0	8.0	3.2 - 3.6	7.5 to 10.5 centimeters (cm) (2.95 to 4.13 inches (in))	50.0
Apricot	30.0	N/A	3.6 - 4.0	7.0 to 9.5 cm (2.76 to 3.74 in)	36.0
Blueberry	27.0	11.0	3.2 - 3.8	7.0 to 9.5 cm (2.76 to 3.74 in)	30.0
Cherry	25.0	8.0	3.2 - 3.8	7.0 to 9.5 cm (2.76 to 3.74 in)	36.0
Lemon	29.0	N/A	3.5 - 4.4	6.5 to 8.0 (2.56 to 3.15 in)	N/A
Peach	27.0	N/A	3.3 - 3.8	7.0 to 9.5 cm (2.76 to 3.74 in)	38.0
Pineapple	27.0	N/A	3.3 - 3.9	7.0 to 9.5 cm (2.76 to 3.74 in)	30.0
Strawberry	25.0	N/A	3.4 - 3.9	7.0 to 9.5 cm (2.76 to 3.74 in)	30.0
Red raspberry	37.0	N/A	3.2 - 4.2	7.0 to 9.5 cm (2.76 to 3.74 in)	30.0
Blackberry	23.0	N/A	3.4 - 4.2	7.0 to 9.5 cm (2.76 to 3.74 in)	30.0
Raisin	28.0	N/A	3.4 - 4.2	7.0 to 9.5 cm (2.76 to 3.74 in)	30.0
Black raspberry	36.0	N/A	3.4 - 3.8	7.0 to 9.5 cm (2.76 to 3.74 in)	30.0

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

<sup>10</sup> NLT = Not Less Than.

<sup>11</sup> For Jonathan, Rome, Ida Red, Winesap, Golden Delicious, or Fuji apple varieties, the minimum percent washed drained weight must be 44.0 percent.

**7.3 USDA verification procedures.** When USDA certification (Sec. 10.4) is specified in the solicitation, contract, or purchase order, analytical testing must be performed as follows.

**7.3.1 Product verification sampling.** When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing must be performed on subsamples of packages randomly selected from the lot. The number of subsamples must be based on USDA inspection service sampling procedures and plans (7 CFR § 52.38). The contents of each will be used to create a composite sample that will be used in the analytical testing.

**7.3.2 Analytical testing and reporting.** When specified in the solicitation, contract, or purchase order, the analyses must be made in accordance with the following methods from the AOAC International Official Methods of Analysis (OMA) or as specified in Table III. Any result not conforming to the analytical requirements may be cause for rejection of the lot.

**TABLE III. Analytical testing and reporting**

Test	Method	Reported as:
Soluble solids	932.14	Nearest 1.0° Brix
pH	981.12	0.1 value
Spread test	Sec. 7.4.1	Nearest 0.1 cm in 1 minute
Washed drained weight	Sec. 7.4.2	Nearest 0.1 percent

**7.4 Spread test and washed drained weight procedures.** The fruit pie filling spread must be determined first, retaining the product sample for use in the washed drained weight procedure.

**7.4.1 Spread test.**

**7.4.1.1 Equipment.**

- (a) A 61 cm (24-in) square platform scribed with 30 concentric circles 1 cm (0.4 in) apart, equipped with leveling screws and a glass plate cover.
- (b) Spreadometer lifting device or its equivalent.
- (c) No. 2 can (307 x 409) with both ends removed.
- (d) A clear plastic over-cap.
- (e) Spatula or suitable tool.

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### **7.4.1.2 Procedures.**

- (a) Condition samples until a product temperature of  $22^{\circ} \pm 3^{\circ}\text{C}$  ( $72^{\circ} \pm 5^{\circ}\text{F}$ ) has been reached.
- (b) Level the platform.
- (c) Thoroughly mix the sample contents, taking care not to crush the individual fruit particles. Place a plastic over-cap over one open end. Carefully place 623.7 grams (g) (22 ounces (oz)) net weight in the No. 2 can.
- (d) Place a clear plastic plate on the open end of the cylinder, center, invert, remove the plastic over-cap. Transfer fruit pie filling adhering to the over-cap to the cylinder, level the fruit pie filling. Raise the cylinder gently to a height of 3.18 cm (1.25 in). (In the case of heavy viscosity apple pie filling, it may be necessary to raise the can to a height of 3.81 cm (1.5 in) to allow the product to flow freely from the can. This latter adjustment may be made during the spread time). Wipe the inside of the cylinder with a spatula in a circular manner.
- (e) Hold can in this position and record the extent of spread at four equally-spaced radial points after 1 minute.
- (f) Calculate the average of the four readings to determine compliance with requirements in Sec. 7.1 of this CID.

### **7.4.2 Washed drained weight procedures.**

- (a) Select five sample units of one type of fruit pie filling at random from the lot. Determine and record the net weight of each sample. Transfer the contents of the first sample unit to a flat bottom container.
- (b) Add a minimum of three times the sample's volume of  $20\text{-}22^{\circ}\text{C}$  ( $68\text{-}72^{\circ}\text{F}$ ) water to the container so as to cover the contents. Gently agitate to separate the fruit from the slurry without breaking up the fruit pieces.
- (c) Nest a U.S. Standard No. 8 sieve above a U.S. Standard No. 20 sieve and record the dry screens as the tare weight. Distribute the product evenly over the sieve without breaking the fruit. Tilt sieve at about a  $45^{\circ}$  angle and allow to drain for two minutes. Determine and record the washed drained weight by subtracting the tare weight of the sieve from the weight of the fruit ingredients. Convert to percent by dividing the drained fruit ingredients by the net weight of the sample and multiply the results by 100. Catch the additional fruit particles that fall through the U.S. Standard No. 8 sieve with a U.S. Standard No. 20 sieve. Add the fruit weight from the U.S. Standard No. 20 sieve to the fruit weight from U.S. Standard No. 8 sieve to determine final drained weight. Divide the resulting drained weight by the net weight of the sample and multiply by 100 to obtain the percent washed drained weight. Repeat this procedure for each of the remaining sample units. Any individual sample more than two percent under the requirement or a sample average less than the requirement must be cause for rejection of the lot.

**8. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE.** The manufacturer/distributor must certify that the fruit pie fillings provided meet the salient characteristics of this

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

**9. REGULATORY REQUIREMENTS.** The delivered fruit pie filling 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 fruit pie filling in the commercial marketplace. Delivered fruit pie filling must comply with all applicable provisions of the Federal Food, Drug, and Cosmetic (FD&C) Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder. When a known allergen is included in the fruit pie filling, the fruit pie filling must comply with the allergen labeling requirements of the FD&C Act. Major allergens identified in the FD&C Act include: wheat, fish, milk, soy, tree nuts, eggs, peanuts, and shellfish or those in effect on the date of the solicitation, contract, or purchase order.

**10. QUALITY ASSURANCE PROVISIONS.** *Purchaser must specify 10.3 or 10.4. Purchase 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) must be conducted by USDA, Agricultural Marketing Service (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 postproduction finished product. The plan must address the following areas: (1) food security plan management; (2) outside and inside security of the production and storage facilities; (3) slaughter, when applicable, and processing, including all raw material sources; (4) shipping and receiving; (5) storage; (6) water and ice supply; (7) mail handling; (8) personnel security; and (9) transportation, shipping, and receiving.

**10.1.1 FDSS.** When required in the solicitation, contract, or purchase order, a FDSS must be conducted by USDA, AMS, SCP, SCI Division. The FDSS verifies that operators of food establishments have implemented measures to minimize the risk of tampering or other criminal actions against the food under their control. An AMS FDSS verifies the participating company's adherence to the FDA's *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.<sup>12</sup>

**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

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<sup>12</sup> See footnote 3 on page 3.

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section of the PSA verifies the participating company's adherence to the FDA's *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.<sup>13</sup>

**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, or other survey performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. The plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with CGMP (21 CFR Part 110) or the *Current Good Manufacturing Practice, Hazard Analysis and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) in effect on the date of the solicitation, contract, or purchase order, and as applicable to the production facility.

**10.2.2 PSA.** A PSA conducted by USDA, AMS, or other audit performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. The PSA verifies the manufacturer's capability to produce products in a clean sanitary environment in accordance with CGMP (21 CFR Part 110) or the *Current Good Manufacturing Practice, Hazard Analysis and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) in effect on the date of the solicitation, contract, or purchase order as applicable to the production facility, and verifies that the manufacturer has in place an internal quality assurance program.

**10.3 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor must certify that the fruit pie fillings delivered meets or exceeds the requirements of this CID. The manufacturer/distributor must certify via a Certificate of Conformance or other adequate documentation (*as specified by the purchaser*) that the fruit pie fillings meets the analytical requirements specified in Sec. 7 of this CID.

**10.4 USDA certification.** When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the USDA, AMS, SCP, SCI Division inspectors, must be the certifying program. SCI Division inspectors must certify the quality and acceptability of the fruit pie filling in accordance with SCI Division procedures, which include selecting random samples of the fruit pie filling, evaluating the samples for conformance with the salient characteristics and analytical requirements of this CID and other contractual

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<sup>13</sup> See footnote 3 on page 3.

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 fruit pie filling for conformance to the U.S. Standards for Condition of Food Containers (7 CFR Part 42) in effect on the date of the solicitation.

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

**12. USDA INSPECTION NOTES.** When Section 10.4 is specified in the solicitation, contract, or purchase order, USDA certification must include evaluation of the quality and condition of samples of fruit pie fillings, and compliance with requirements in the following areas:

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 7). When USDA analytical testing is specified, SCI Division inspection personnel must select samples and submit them to the USDA, AMS, 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 services.**

**13.1.1 USDA certification.** For USDA certification contact: **Associate Director, Inspection Operations, SCI Division, SCP, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (202) 720-2482, fax (202) 720-0393, or via E-mail: [Nathaniel.Taylor@ams.usda.gov](mailto:Nathaniel.Taylor@ams.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 0711 South Building, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-5021, fax (202) 260-8927, or via E-mail: [fvaudits@ams.usda.gov](mailto:fvaudits@ams.usda.gov).**

**13.1.3 Analytical testing and technical information.** For USDA technical information on analytical testing, contact the **Laboratory Approval and Testing Division, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621 or via E-mail: [KerryR.Smith@ams.usda.gov](mailto:KerryR.Smith@ams.usda.gov).**

**13.2 Sources of documents.**

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### **13.2.1 Sources of information for nongovernmental documents are as follows:**

Copies of the AOAC International OMA may be obtained from: **AOAC International, 2275 Research Boulevard, Suite 300, Rockville, MD 20850-3250, telephone (301) 924-7077.** Internet address: <http://www.aoac.org> for nonmembers and <http://www.eoma.aoac.org> for members and AOAC OMA subscribers.

Copies of the Food Chemicals Codex and U.S. Pharmacopeia may be purchased from: **United States Pharmacopeia Convention, 12601 Twinbrook Parkway, Rockville, MD 20877, telephone (800) 227-8772 or (301) 881-0666, Fax (301) 816-8148 or on the Internet at: <http://www.usp.org>.**

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

Applicable provisions of the U.S. Standards for Condition of Food Containers are contained in 7 CFR Part 42, the Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503, and the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. These documents may be purchased from: **Superintendent of Documents, New Orders, P.O. Box 979050, St. Louis, MO 63197-9000. Credit card (Visa, MasterCard, Discover/ NOVUS, and American Express) purchases may be made by calling the Superintendent of Documents on (866) 512-1800, (202) 512-1800. These documents may also be obtained free of charge on the Internet at: <http://www.gpo.gov/fdsys/browse/collectionCfr.action?collectionCode=CFR>.**

Copies of National Primary Drinking Water Regulations are available from: **U.S. Environmental Protection Agency, Office of Water (4100T), 1200 Pennsylvania Avenue, NW, Washington, DC 20460 or on the Internet at: <http://www2.epa.gov/nscep>.**

Copies of U.S. standards and inspection instructions for fruits, vegetables, and other specialty products may be obtained from: **USDA, AMS, SCP, SCI Division, 831 Mitten Road, Room 200, Burlingame, CA 94010, telephone (650) 552-9073, fax (650) 552-9147, or via E-mail: [depot@ams.usda.gov](mailto:depot@ams.usda.gov) or on the Internet at: <http://www.ams.usda.gov/grades-standards/how-purchase-equipment-and-visual-aids>.**

Questions and comments on the U.S. standards and inspection instructions for fruits, vegetables, and other specialty products may be directed to: **USDA, AMS, SCP, SCI Division, Riverside Business Park, 100 Riverside Parkway, Suite 101, Fredericksburg, VA 22406-1016 or on the Internet at: <http://www.ams.usda.gov/grades-standards>.**

Copies of Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance are available online from: **FDA, Center for Food Safety and Applied Nutrition (CFSAN) on the Internet at:**  
<http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.htm>.

Copies of this CID and the U. S. Standards for Condition of Food Containers (7 CFR Part 42) are available from: **Director, SCI Division, SCP, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, D.C. 20250-0240, via E-mail: [CIDS@ams.usda.gov](mailto:CIDS@ams.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>.**

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

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

**MILITARY INTERESTS:**

**Custodians**

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

**CIVIL AGENCY COORDINATING ACTIVITIES:**

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

**Review Activities**

Army - MD, QM  
Navy - MC

**PREPARING ACTIVITY:**

DLA - SS  
(Project No. 8940-2015-002)

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

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