

**METRIC**

**A-A-20316A**

**March 23, 2011**

**SUPERSEDING**

**A-A-20316**

**December 27, 2001**

## **COMMERCIAL ITEM DESCRIPTION**

### **SALAD MIXES, PRE-CUT, READY-TO-EAT OR READY-TO-USE**

**The U.S. Department of Agriculture (USDA) has authorized the use of this Commercial Item Description (CID) as a replacement for CID A-A-20152B, Cabbage, Ready-To-Use, Shredded, Fresh and CID A-A-20173B, Lettuce, Ready-To-Use, Fresh by all Federal agencies.**

**1. SCOPE.** This CID covers ready-to-eat or ready-to-use pre-cut salad mixes (salad mixes), 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:**

- Type of leafy green(s), blend(s), style(s), shred size(s), chop size(s), purpose(s), and agricultural practice(s) of salad mixes required (Sec. 3).
- 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 Section 9.2: Food Defense System Survey (FDSS) (Sec. 9.2.1), or Food Defense Addendum to Plant Systems Audit (PSA) (Sec. 9.2.2), or (Sec. 9.2.2 with 9.3.1).

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- 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 salad mixes shall conform to the following list which shall be specified in the solicitation, contract, or purchase order. The leafy greens used shall originate from crops grown, processed, and packed in the United States, its territories, or possessions.

**Type of leafy greens, blends, styles, shred sizes, chop sizes, purposes, and agricultural practices.**

- Type of leafy green I** - Arugula
- Type of leafy green II** - Baby leaf lettuce
- Type of leafy green III** - Butter lettuce
- Type of leafy green IV** - Cabbage
- Type of leafy green V** - Chard
- Type of leafy green VI** - Cilantro
- Type of leafy green VII** - Endive
- Type of leafy green VIII** - Escarole
- Type of leafy green IX** - Iceberg
- Type of leafy green X** - Kale
- Type of leafy green XI** - Leaf lettuce
- Type of leafy green XII** - Mizuna
- Type of leafy green XIII** - Parsley
- Type of leafy green XIV** - Purslane
- Type of leafy green XV** - Radicchio
- Type of leafy green XVI** - Romaine
- Type of leafy green XVII** - Spinach
- Type of leafy green XVIII** - Spring mix (a blend of baby lettuces, mustards, chards, spinach, and chicories)
- Type of leafy green XIX** - Tat Soi
- Type of leafy green XX** - Other

**Blend A** - One or more leafy green(s) packaged together

**Blend B** - Other blends (as specified by the purchaser)

**Blend C** - Other blends packaged with non leafy green ingredients (included but not limited to: other vegetables, nuts, and dried fruit)

**Style 1** - Whole head, trimmed

**Style 2** - Single leaves (fillets)

**Style 3** - Shredded leafy green(s)

**Shred size a** - 0.318 cm (1/8 in)  
**Shred size b** - 0.635 cm (1/4 in)  
**Shred size c** - Other

**Style 4** - Chopped leafy green(s)

**Chop size a** - 2.54 cm x 2.54 cm (1 in x 1 in)  
**Chop size b** - 3.49 cm x 3.81 cm (1-3/8 in x 1-1/2 in)  
**Chop size c** - Other

**Style 5** - Other

**Purpose i** - Ready-to-Eat  
**Purpose ii** - Ready-to-Use

**Agricultural practice (a)** - Conventional  
**Agricultural practice (b)** - Organic (100 percent)

**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 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 Definitions.**

**5.1.1 Ready-to-Eat.** Product intended for consumption by the general public and to be consumed directly from the container without washing or other preparation.

**5.1.2 Ready-to-Use.** Product is intended for consumption by the general public and to be consumed after additional processing such as but not limited to: washing or cooking by the end user.

**5.1.3 Leafy greens.** Leafy greens shall include: arugula, baby lettuces, butter lettuce, cabbage, cilantro, chard, endive, escarole, iceberg, kale, leaf lettuce, mizuna, parsley, purslane, radicchio, romaine, spinach, tat soi, and spring mix (a blend of baby lettuces, mustards, chards, spinach, and chicories (depending on supply or supplier)).

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**5.1.4 Shredded leafy greens.** To be cut into long narrow strips not smaller than 0.318 cm (1/8 in) unless otherwise specified in the solicitation, contract, or purchase order.

**5.1.5 Chopped leafy greens.** To be cut into squares or rectangles not smaller than 2.54 cm x 2.54 cm (1 in x 1 in) unless otherwise specified in the solicitation, contract, or purchase order.

**5.1.6 Good Agricultural Practices (GAPs) and Good Handling Practices (GHPs).** GAPs and GHPs refer to general practices to reduce microbial food safety hazards in leafy green vegetables, as described in sections of the current U. S. Food and Drug Administration's (FDA's) "*Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables*" that are applicable to the production and harvesting activities of leafy green vegetables.

**5.2 Processing.** The salad mixes shall be grown, harvested, packed and transported in accordance with the 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>), and FDA's Draft Guidance: Guide to Minimize Microbial Food Safety Hazards of Leafy Greens, July 2009. The salad mixes should be processed in accordance with current Good Manufacturing Practices (GMP) (21 Code of Federal Regulations (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 salad mixes shall be transported to warehouse, 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>).

**5.3 Ingredients.** The salad mixes shall consist of one or more types of leafy greens. Other ingredients may include, but are not limited to: other vegetables, nuts, and dried fruit.

**5.4 Organic salad mixes.** When organic salad mixes are specified in the solicitation, contract, or purchase order, the produce shall be grown following organic agricultural practices and processed in accordance with the requirements of the National Organic Program (7 CFR Part 205). A certificate of organic operation shall be provided to verify that the product was produced and processed in accordance with the National Organic Program requirements. The use of "100 percent organic," "organic," and "made with organic (specified ingredients or food group(s))" shall comply with the product composition requirements as listed in 7 CFR §205.301. Non-synthetic and synthetic substances allowed in organic handling are listed in 7 CFR § 205.605, National List of Allowed and Prohibited Substances.

**5.5 Food additives.** The salad mixes intended for the fresh state shall meet the requirements specified in 21 CFR § 101.95 (a) and (c), and shall be of Food Chemicals Codex purity or U.S. Pharmacopeia-National Formulary quality.

**5.6 Finished product.**

**5.6.1 Texture.** The salad mixes shall be firm, fresh, and crisp, as typical for the type of leafy green, not wilted, flabby, slimy, mushy, or tough.

**5.6.2 Size.** The ingredients in the shredded salad mixes shall be fairly uniform in thickness. The product shall not vary by more than 10 percent by weight, unless otherwise specified by the purchaser. The ingredients in the chopped salad mixes shall be fairly uniform in size. The product shall not vary by more than 10 percent by weight, unless otherwise specified by the purchaser.

**5.6.3 Color and odor.** The ingredients in the salad mixes shall have a bright characteristic color. The salad mixes shall be free from off odors such as, but not limited to: chlorine, ammonia, musty/moldy, sour, and fermented smell and other odors not typical of salad mixes.

**5.6.4 Temperature.** The salad mixes shall be kept under refrigeration to maintain product condition. Unless otherwise recommended, preparation, storage, and delivery temperatures shall not be lower than 0°C (32°F) and shall not exceed 5°C (41°F).

**5.6.5 Shelf life.** Product shall have a shelf life of not less than 7 days from date of packaging.

**5.6.6 Defects.** Major defects include discoloration of ingredients, presence of pest damage and extraneous vegetable material (EVM). Major defects, up to 5 percent, may be present that do not more than slightly affect the appearance or eating quality of the product. These shall not count toward product acceptance or rejection. Minor defects are large pieces of leaves and large pieces of core material. Minor defects, up to 10 percent, may be present that do not materially affect the appearance or eating quality of the product. These shall not count toward product acceptance or rejection.

**5.6.7 Packaging.** The salad mixes may be packaged using modified atmosphere packaging to enhance shelf life and to retard browning. Nitrogen flush, vacuum, or partial vacuum may be used to drive out excess air. Product may be low in oxygen, moderate in carbon dioxide, and high in nitrogen. Packaging shall not be bloated to the extent that the bag is on the verge of rupturing or otherwise opening. Product shall not be caught in package seal or seam. Product shall be free from excessive “free” liquid. Labeling and packaging shall meet all applicable FDA requirements and contains a code which allows traceability of the product in the event of a recall.

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**5.7 Foreign material.** All ingredients and finished product shall be clean, sound, wholesome, and free from any foreign material including, but not limited to: soil, sand, grit, metal, glass, wood, paint, and evidence of insect or rodent infestation.

**6. ANALYTICAL REQUIREMENTS.**

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

<u>Test</u>	<u>Tolerance</u>
<i>Salmonella</i>	Shall be negative
Coliforms	Less than 3 per gram using MPN technique (Most Probable Number) or less than 10 Colony Forming Units (CFU) per gram. <u>1/</u>
<i>E. coli O157:H7</i>	Shall be negative
Non-O157:H7 STEC <u>2/</u>	Shall be negative
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 producing *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. Subsamples shall be composed of a minimum of one bag salad mix. At least three subsamples shall be combined to yield a minimum 350 g (12 oz) composite.

**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 (1 oz) each. The test portion size for testing Coliforms, *E.coli O157:H7*, non-O157:H7 STEC, and *Listeria monocytogenes* shall be 50 g (2 oz) each.

**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>	967.27, 996.08, 2001.08, 2003.09, 2004.03, or Section C-7, Ch 5 <u>3/</u>
<i>E.coli</i> /Coliforms	991.14, 2000.15 or Sections C, D, F, Ch 4 <u>3/</u>
<i>E. coli O157:H7</i>	2000.13 or Section K, Ch 4a <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>	975.55, 987.09, 2001.05, 2003.07, or Direct Plate, Count, Ch 12 <u>3/</u>
<i>Listeria monocytogenes</i>	999.06, 2003.12, 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*, *Listeria monocytogenes*, *E. coli O157:H7* and Non-O157:H7 STEC shall be reported as positive or negative. The test results for *E.coli*/Coliforms and coagulase positive *Staph. aureus* shall be reported to the nearest MPN or to the nearest CFU 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 salad mixes provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same salad mix offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

**8. REGULATORY REQUIREMENTS.** The delivered salad mixes shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the

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preparation, packaging, labeling, storage, distribution, and sale of salad mixes within the commercial marketplace. Delivered salad mixes shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act; the Fair Packaging and Labeling Act; the Perishable Agricultural Commodities Act (PACA); and regulations promulgated thereunder.

**9. QUALITY ASSURANCE PROVISIONS.** *Purchaser shall specify 9.4 or 9.5; purchaser may specify 9.1, or 9.2.1, or 9.2.2, or 9.2.2 with 9.3.1, or 9.3 with 9.3.1, or 9.3 with 9.3.2, or 9.3 with 9.3.3.*

**9.1 GAP and/or 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), Fresh Products Branch (FPB). 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. *(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 12.1.1 and 12.4.2.*

**9.2 Food Defense.** When required in the solicitation, contract, or purchase order, a Food Defense System Survey (FDSS) shall be conducted by USDA, AMS, PPB. 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 shall 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.

**9.2.1 FDSS.** When required in the solicitation, contract, or purchase order, a FDSS shall be conducted by USDA, AMS, PPB. 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.") For further information, see section 12.1.2 and 12.4.2.*

**9.2.2 Food Defense Addendum to Plant Systems Audit (PSA).** When required in the solicitation, contract, or purchase order, a Food Defense addendum shall be conducted by USDA, AMS, PPB 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. *(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 12.1.2 and 12.4.2.*

**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 (PSA).** A PSA conducted by USDA, AMS or other 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 CFR 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.)* (Perform with Food Defense addendum when required.)

**9.3.2 Plant survey.** A plant survey shall be conducted by USDA, AMS, or other 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 21 CFR 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food Regulations and FDA's Guidance for Industry: Guide to Minimize Microbial Food Safety Hazards of Fresh-cut Fruits and Vegetables and has in place a quality systems management program which includes, but is not limited to Hazard Analysis Critical Control Point (HACCP) and Prerequisite Programs.)*

**9.3.3 Qualified Through Verification (QTV) Audit.** A QTV audit conducted by USDA, AMS PPB, or other HACCP audit conducted 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, at the time of the audit, the manufacturer produces products in a clean sanitary environment in accordance with Title 21 CFR Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding of Human Food and FDA's Guidance for Industry: Guide to Minimize Microbial Food Safety Hazards of Fresh-cut Fruits and Vegetables and has in place a quality systems management program which includes, but is not limited to HACCP and Prerequisite Programs.)*

**9.4 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished salad mixes 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 PPB, Fruit and Vegetable (FV), AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the salad mixes in accordance with PPB procedures which include: selecting random samples

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of the salad mixes, 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 salad mixes for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

**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 salad mixes, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6). When USDA analytical 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 certification contacts.**

**12.1.1 FPB GAP and GHP certification.** For FPB GAP and GHP certification, contact the Branch Chief, 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: [fpbhq@ams.usda.gov](mailto:fpbhq@ams.usda.gov).

**12.1.2 PPB certification, Plant Survey, PSA, FDSS, and QTV audit.** For PPB certification, Plant Survey, PSA, FDSS, and QTV audits contact the Branch Chief, PPB, 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).

**12.2 Analytical testing and technical information contact.** 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 [Shirleyj.wright@ams.usda.gov](mailto:Shirleyj.wright@ams.usda.gov).

**12.3 PACA information.** For USDA PACA information, contact the **Branch Chief, PACA, FV, AMS, USDA, STOP 0242, 1400 Independence Avenue, SW, Washington, DC 20250-0242, telephone (202) 720-4180 or via E-mail [karla.whalen@ams.usda.gov](mailto:karla.whalen@ams.usda.gov).**

**12.4 Sources of documents.**

**12.4.1 Sources of information for nongovernmental documents 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 Food Chemicals Codex and U.S. Pharmacopeia may be purchased from: **United States Pharmacopeia Convention, 12601 Twinbrook Parkway, Rockville, MD 20852-1790, telephone (800) 227-8772 or (301) 881-0666, Fax (301) 816-8148. Internet address: <http://www.usp.org>.**

**12.4.2 Sources of information for governmental documents are as follows:**

Applicable provisions of the National Organic Program are contained in 7 CFR Part 205, the Perishable Agricultural Commodity Act are contained in 7 CFR Part 499, 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 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 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, CFSAN on the Internet at: <http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/ProduceandPlanProducts/ucm064458.htm>.**

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Copies of FDA's Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance is available from: **FDA, CFSAN on the Internet at: <http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm>**.

Copies of USDA Food Safety Inspection Services (FSIS) Microbiological Laboratory Guidebook (MLG), MGL 5.04, *Detection, Isolation and Identification of Escherichia coli O157:H7 from Meat Products* is available from: **FSIS, Laboratory Quality Assurance Division, Office of Public Health Science, on the Internet at: [http://www.fsis.usda.gov/PDF/MLG\\_5\\_04.pdf](http://www.fsis.usda.gov/PDF/MLG_5_04.pdf)**.

Copies of Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance is available from: **FDA, CFSAN on the Internet at: <http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm>**.

Copies of the FDA Bacteriological Analytical Manual (BAM) are available online from: **FDA, CFSAN on the Internet at: <http://www.fda.gov/Food/ScienceResearch/LaboratoryMethods/BacteriologicalAnalyticalManualBAM/default.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: **Branch Chief, PPB, FV, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-9939, Fax (202) 690-1527, via E-mail: [FQASTaff@ams.usda.gov](mailto:FQASTaff@ams.usda.gov) or on the Internet at: <http://www.ams.usda.gov/FQAS>**.

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

DOJ - BOP  
HHS - NIH, IHS, 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 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.