

METRIC

A-A-20268A
March 18, 2013
SUPERSEDING
A-A-20268
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COMMERCIAL ITEM DESCRIPTION

SALISBURY STEAK WITH GRAVY, FROZEN

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

1. SCOPE. This CID covers frozen Salisbury steak with gravy (Salisbury steak) packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties.

2. PURCHASER NOTES. Purchasers *shall specify* the following:

- Type(s), and style(s) of Salisbury steak desired (Sec. 3).
- When analytical requirements are different than specified (Sec. 7.1).
- When analytical requirements need to be verified (Sec. 7.2).
- Manufacturer's/distributor's certification (Sec. 10.1) or USDA certification (Sec. 10.2).

3. CLASSIFICATION. The Salisbury steak shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

Types, and styles.¹

- Type I** - Beef
Type II - Pork and Beef
Type III - Turkey
Type IV - Other² (*as specified by the purchaser*)

- Style A** - Regular
Style B - Lean (9 Code of Federal Regulations (CFR) § 317.362(e) or 9 CFR § 381.462(e))
Style C - Other³ (*as specified by the purchaser*)

¹ Not all options are available from every manufacturer. Check with the manufacturer/distributor for availability.

² May be any other Salisbury steak product specified in the USDA Food Standards and Labeling Policy Book.

³ May include products making nutrient content claims that shall meet the applicable provisions of the Specific Requirements for Nutrient Content Claims (21 CFR Sections 101.54 through 101.65).

4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products shall 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 Salisbury steak shall be processed in accordance with Current Good Manufacturing Practices (21 CFR Part 110).

5.2 Food security. The Salisbury steak shall 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*.⁴ This guidance identifies the kinds of preventive measures food manufacturers, processors, or handlers may take to minimize the risk that food under their control will be subject to tampering or other malicious, criminal, or terrorist actions. The implementation of enhanced food security preventive measures provides for the security of a plant's production processes and includes the storage and transportation of pre-production raw materials, other ingredients, and postproduction finished product.

5.3 Age requirement. Unless otherwise specified in the solicitation, contract, or purchase order, the Salisbury steak shall be manufactured not more than 90 days prior to delivery.

6. SALIENT CHARACTERISTICS.

6.1 Ingredients. The Salisbury steak shall consist of meat, gravy, spices, and safe and suitable sweeteners and thickeners. All ingredients shall 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.

6.1.1 Meat. The meat and poultry shall conform to the applicable provisions of the meat and poultry products inspection and certification requirements (9 CFR Parts 301 to 350 and 9 CFR Part 381). The meat in Type I and Type II shall comply with all applicable provisions of the Institutional Meat Purchase Specifications (IMPS), including the Acceptable Quality Levels (AQLs) for major and minor defects, the defect levels specified in Table 100I (for beef), and the

⁴<http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm>

defect levels specified in Table 400K (for pork) of the IMPS Quality Assurance Provisions (QAPs). The Salisbury steak shall meet the requirements of the USDA Food Standards and Labeling Policy Book for Salisbury steak.

6.1.2 Salisbury steak mixture. The Salisbury steak mixture shall contain the type of meat specified, and bread crumbs or rolled oats. The Salisbury steak mixture may contain vegetables (such as but not limited to onions and tomatoes), spices, and seasonings.

6.1.3 Gravy and spices. The gravy shall contain beef base, beef stock, or rendered beef fat. The gravy may contain tomato puree, sweeteners, thickeners, salt, and spices.

6.1.4 Additional ingredients. The Salisbury steak may contain food ingredients permitted by the FDA for thickening, emulsifying, stabilizing, preserving, or enhancing flavor. Food additives or generally recognized as safe (GRAS) substances shall be of Food Chemicals Codex Purity or US Pharmacopeia-National Formulary quality and meet the related FDA regulations on food additives or GRAS requirements. Any additional ingredients added directly to the meat or poultry components shall comply with the Food Ingredients and Sources of Radiation section of the Regulatory Requirements Under the Federal Meat Inspection Act and the Poultry Products Inspection Act (9 CFR § 424.21), or Safe and Suitable Ingredients Used in the Production of Meat, Poultry, and Egg Products (FSIS Directive 7120.1⁵).

6.1.5 Foreign material. All ingredients shall be clean, sound, wholesome, and free from foreign material such as plastic pieces, evidence of rodent or insect infestation, and metal contaminants, including, but not limited to, ferrous, non-ferrous, and stainless steel.

6.2 Finished product. The finished Salisbury steak shall not be dry or mushy and there shall be no evidence of spoilage, thawing and refreezing, or excessive heating (materially scorched). There shall be no foreign color to the product.

6.2.1 Aroma and flavor. The Salisbury steak shall have an aroma and flavor characteristic of prepared Salisbury steak with gravy. There shall be no foreign odors or flavors such as, but not limited to, burnt, scorched, stale, rancid, or moldy.

6.2.2 Texture and consistency. The texture of the Salisbury steak shall not be rubbery or tough. The gravy shall not be excessively thin, thick, or pasty.

7. ANALYTICAL REQUIREMENTS.

7.1 Analytical requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the Salisbury steak shall comply with the following ranges and tolerances:

⁵ <http://www.fsis.usda.gov/oppde/rdad/fsisdirectives/7120.1.pdf>

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<u>Test</u>	<u>Tolerance</u>
Monosodium glutamate (MSG)	Less than 2.27g per 227 g (8 oz) (1 percent) of finished product
Fat ⁶	Less than 19.0 g per 227 g (8 oz) of finished product
Sodium	Less than 1,300 mg per 227 g (8 oz) of finished product
Standard Plate Count	Less than 50,000 CFU per g
<i>Escherichia coli</i> (<i>E. coli</i>)	Less than 3 per g using Most Probable Number (MPN) or less than 10 Colony Forming Units (CFU) per g
<i>E. coli</i> O157:H7	Shall be negative
<i>Listeria monocytogenes</i> (<i>L. monocytogenes</i>)	Shall be negative
<i>Salmonella</i>	Shall be negative

7.2 Product verification sampling. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing shall be performed on a composite sample. The composite sample shall be 1.134 kg (2.5 lbs) per lot, prepared from a minimum of sixty representative subsamples or retail packages randomly selected from the lot.

7.3 Analytical testing. When specified in the solicitation, contract, or purchase order, the analyses shall be made in accordance with the following methods from the AOAC International Official Methods of Analysis (OMA) or the Bacteriological Analytical Manual (BAM) as specified below:

<u>Test</u>	<u>Method</u>
MSG	970.37
Fat	985.15, 991.36, 2007.04, or 2008.06
Sodium	985.35 or 984.27
Standard Plate Count	990.12 or BAM Ch 3
<i>E. coli</i>	991.14, 998.08, 2011.17, or BAM Ch 4
<i>E. coli</i> O157:H7	2000.14, 2005.03, or BAM Ch 4A
<i>L. monocytogenes</i>	999.06, 2003.12, 2004.02, 2010.02, or BAM Ch 10
<i>Salmonella</i>	967.25, 967.27, 996.08, 2003.09, 2004.03, 2011.03, 2011.17, or BAM Ch 5

7.4 Test results. Test results for MSG shall be reported to the nearest 0.1 percent. Test results for fat shall be reported to the nearest 0.1 g. Test results for sodium shall be reported to the

⁶ Style B, lean, shall meet the fat requirements of lean claims in 9 CFR § 317.62(e) or 9 CFR § 381.462(e).

nearest mg. The test results for standard plate count shall be reported to the nearest 100 CFU per g. The test results for *E. coli* shall be reported to the nearest MPN or CFU. The test results for *E. coli* O157:H7, *L. monocytogenes*, and *Salmonella* shall be reported as positive or negative. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

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

9. REGULATORY REQUIREMENTS. The delivered Salisbury steak shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the Salisbury steak in the commercial marketplace. Delivered Salisbury steak shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder. When a known allergen is included in the Salisbury steak, the Salisbury steak shall comply with the allergen labeling requirements of the Federal Food, Drug, and Cosmetic Act. When the Salisbury steak is used for the National School Lunch Program, the Salisbury steak shall comply with all applicable provisions of the Child Nutrition (CN) Programs.

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

10.1 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor shall certify that the finished Salisbury steak products distributed meets or exceeds the requirements of this CID.

10.2 USDA certification. When required in the solicitation, contract, or purchase order that product quality, acceptability or both be determined, the Specialty Crops Inspection Division (SCI), Fruit and Vegetable Program (FV), Agricultural Marketing Service (AMS), USDA, shall be the certifying agency. SCI inspectors shall certify the quality and acceptability of the Salisbury steak in accordance with SCI procedures which include: selecting random samples of the Salisbury steak, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official SCI score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, SCI will examine the Salisbury steak 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 shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

12. USDA INSPECTION NOTES. When Section 10.2 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of Salisbury steak 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 inspection personnel shall select samples and submit them to the USDA, Science and Technology Programs (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 contact. For a USDA certification contact the **Chief, Inspection Branch, SCI, FV, AMS, USDA, 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.**

13.2 Analytical testing and technical information contact. For USDA technical information on analytical testing, contact the **Science & Technology Program (S&TP), AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 720-5231 or via E-mail: Alan.Post@ams.usda.gov or Ruihong.Guo@ams.usda.gov.**

13.3 Sources of documents.

13.3.1 Sources of information for nongovernmental documents are as follows:

Copies of the AOAC International OMA may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877-2417, 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>.**

13.3.2 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, information on the Meat and Poultry Products Inspection and Voluntary Inspection and Certification are contained in 9 CFR Parts 301 to 350, 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 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 the USDA's Food Standards and Labeling Policy Book are available online from **USDA, FSIS, at:**
http://www.fsis.usda.gov/oppde/larc/policies/labeling_policy_book_082005.pdf.

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

Copies of FSIS Directive 7120.1, Safe and Suitable Ingredients Used in the Production of Meat, Poultry, and Egg Products, are available online from **USDA, FSIS, at:**
<http://www.fsis.usda.gov/oppde/rdad/fsisdirectives/7120.1.pdf>.

Copies of the FDA Defect Level Handbook are available online from **FDA at:**
<http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/Sanitation/ucm056174.htm>.

Copies of the FDA Bacteriological Analytical Manual (BAM) are available online from **FDA at:**
<http://www.fda.gov/Food/ScienceResearch/LaboratoryMethods/BacteriologicalAnalyticalManualBAM/default.htm>.

Copies of this CID, the U.S. Standards for Condition of Food Containers (7 CFR Part 42), and beneficial comments, recommendations, additions, deletions, clarifications, etc. and any data which may improve this CID are available from or provided to: **Chief, Standardization Branch, SCI, FV, AMS, USDA, STOP 240, 1400 Independence Avenue, SW, Washington,**

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DC 20250-0240, telephone (202) 720-5021, Fax (202) 690-1527, via E-mail:

CIDS@ams.usda.gov, or on the Internet at:

www.ams.usda.gov/CommercialItemDescription.

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