

METRIC

A-A-20341A

April 22, 2022

SUPERSEDING

A-A-20341

March 20, 2002

COMMERCIAL ITEM DESCRIPTION

FRANKFURTERS (HOT DOGS), FULLY COOKED, FROZEN

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

1. SCOPE. This CID covers frozen, fully cooked frankfurters (hot dogs¹) packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties. **Please note: This document does not guarantee purchase of this item by USDA.**²

2. PURCHASER NOTES.

2.1 Purchasers *must specify* the following:

- Type(s), byproduct(s) or variety meat(s), curing agent(s), binder(s) and extender(s), nutritional content claim(s), link length(s) and/or link(s) per pound of meat ratio(s), packaging size(s), and agricultural practice(s) (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).

2.2 Purchasers *may specify* the following:

- Packaging requirements other than commercial (Sec. 11).

3. CLASSIFICATION. The hot dogs must conform to the following list which must be specified in the solicitation, contract, or purchase order.

¹ This CID does not cover meat alternative or plant-based hot dogs. Please refer to CID A-A-20275A, Meat Alternative Products, Individually Frozen. If CID A-A-20275A, has been superseded, the meat alternative or plant-based hot dogs must meet the requirements of the superseding document in effect on the date of the solicitation, contract, or purchase order.

² USDA purchase specifications are available at: <https://www.ams.usda.gov/selling-food/product-specs>.

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Types, byproducts or variety meats, curing agents, binders and extenders, nutrient content claims, link lengths and/or links per pound of meat ratios, packaging sizes, and agricultural practices.³

- Type I** - All meat (beef and pork (in any predominance)) frankfurter
- Type II** - Beef frankfurter
- Type III** - Poultry, beef, pork (in any predominance) frankfurter
- Type IV** - Poultry frankfurter
- Type V** - Poultry and pork (in any predominance) frankfurter
- Type VI** - Other (*as specified by purchaser*)

Byproducts or variety meats A - None

Byproducts or variety meats B - “With byproducts” or “with variety meats” (9 Code of Federal Regulations (CFR) §319.180 (g))

Curing agents 1 - Uncured

Curing agents 2 - Cured

Binders and extenders a - Meat binders and extenders

Binders and extenders b - Non-meat binders and extenders (such as nonfat dry milk, dried whole milk, wheat, rice, soy flour, soy protein concentrate, etc.)

Nutrient content claim (1) - Low sodium (9 CFR §§317.361(b)(4)(i)(A) and 381.461(b)(4)(i)(A)).

Nutrient content claim (2) - Reduced sodium (9 CFR §§317.361(b)(6)(i) and 381.461(b)(6)(i))

Option to use link lengths and/or links per pound of meat ratio [ex: 6:1 (6 links to 1 pound of meat)] to determine link size

Link length (a) - 12.7 centimeters(cm) (5 inches (in))

Link length (b) - 15.2 cm (6 in)

Link length (c) - 20.3 cm (8 in)

Link length (d) - 25.4 cm (10 in)

Link length (e) - Other (*as specified by purchaser*)

Links per pound of meat ratio (i) - 4:1

Links per pound of meat ratio (ii) - 6:1

Links per pound of meat ratio (iii) - 8:1

Links per pound of meat ratio (iv) - 10:1

Links per pound of meat ratio (v) - 12:1

Links per pound of meat ratio (vi) - Other (*as specified by purchaser*)

³ Not all options are available from every manufacturer. Check with the manufacturer/distributor for availability.

- Package size (aa) - 340.2 grams (g) (12 ounces (oz))
- Package size (bb) - 396.9 g (14 oz)
- Package size (cc) - 425.2 g (15 oz)
- Package size (dd) - 453.6 g (16 oz)
- Package size (ee) - 963.9 g (34 oz)
- Package size (ff) - 1360.8 g (48 oz)
- Package size (gg) - Other (*as specified by purchaser*)

- Agricultural practice 1 - Conventional
- Agricultural practice 2 - Organic

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 hot dogs must be processed in accordance with the applicable provisions of the USDA, Food Safety and Inspection Service (FSIS), *Federal Meat Inspection Regulations* (9 CFR Parts 301 to 350) and *Poultry Products Inspection Regulations* (9 CFR Part 381) if applicable; and be manufactured under *Sanitation* (9 CFR Part 416) and comply with the *Hazard Analysis and Critical Control Point (HACCP) Systems* requirements (9 CFR Part 417).

5.2 Food defense. The hot dogs must be processed and transported in accordance with the FSIS document for *Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products*.⁴ The document identifies 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.

⁴ FSIS *Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products* is available at: <https://www.fsis.usda.gov/node/2032>.

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5.3 Organic ingredients. When organic hot dogs are specified in the solicitation, contract, or purchase order, the hot dogs must be produced, handled, and labeled in accordance with the USDA organic regulations by an operation that is certified organic in accordance with the requirements of the National Organic Program (7 CFR Part 205). A Certificate of Organic Production or Handling must be provided to verify that the product was processed and handled in accordance with the USDA organic regulations.

5.4 Storage time. Once the hot dogs are packaged, the maximum storage time for frozen hot dogs at -18°C (0°F) or below, is 180 calendar days from the date of manufacture, unless otherwise specified by the contract.

6. SALIENT CHARACTERISTICS.

6.1 Labeling. Labels for the hot dogs must show the appropriate product name, ingredient statement such as declaring ingredients by their common or usual name in descending order of predominance by weight (21 CFR §101.4), and other label information in accordance with 9 CFR Part 317 and Part 381, unless exempted by 21 CFR §101.100.

6.1.1 Low sodium. The product has 140 milligrams (mg) or less sodium per reference amount customarily consumed (RACC)⁵ (9 CFR §§317.361(b)(4)(i)(A) and 381.461(b)(4)(i)(A)).

6.1.2 Reduced sodium. The product has at least 25 percent less sodium per RACC⁵ (9 CFR §§317.361(b)(6)(i) and 381.461(b)(6)(i)). To bear this relative claim, the product must be in accordance with 9 CFR §§317.313(j)(2) and 381.413(j)(2).

6.2 Ingredients.

6.2.1 Frankfurter. The hot dogs must meet the definitions and standards of identity or composition of Frankfurter (9 CFR §319.180(a)). Frankfurters are comminuted (reduced to minute particles), semisolid sausages prepared from one or more kinds of raw skeletal muscle meat (beef or pork) or raw skeletal muscle meat and raw or cooked poultry meat, and seasoned and cured. Finished frankfurters must not contain more than 30 percent fat or no more than 10 percent water, or a combination of 40 percent fat and added water. Frankfurters may contain raw or cooked poultry meat and/or Mechanically Separated (Kind of Poultry) without skin and without kidneys and sex glands used in accordance with 9 CFR §381.174, not in excess of 15 percent of the total ingredients, excluding water, in the sausage, and Mechanically Separated (Species) used in accordance with 9 CFR §319.6. Such poultry meat ingredients must be designated in the ingredient statement on the label of such sausage in accordance with the provisions of 9 CFR §381.118.

⁵ RACC for cooked frankfurters is 55 grams (9 CFR §317.312(b) Table 2 - Reference Amounts Customarily Consumed Per Eating Occasion - General Food Supply).

6.2.2 “With byproducts” or “with variety meats”. When the frankfurters are made with not less than 15 percent of one or more kinds of raw skeletal muscle meat with raw meat byproducts, or not less than 15 percent of one or more kinds of raw skeletal muscle meat with raw meat byproducts and raw or cooked poultry products; and seasoned and cured, the label must state the phrase “with byproducts” or “with variety meats” in the product name (9 CFR §319.180(b)) and must be in accordance to 9 CFR §319.180(g). Meat byproducts used must be designated individually in the ingredient statement on the label for such sausage in accordance with 9 CFR §317.2.

6.2.3 Additional processing ingredients. When used, all additional ingredients 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. The additional ingredients must be approved food additives (21 CFR Part 170) or meet Generally Recognized as Safe (GRAS) requirements (21 CFR Parts 182 and 184) for those uses by Food and Drug Administration (FDA).

6.2.3.1 Curing agents. When used, curing agents in the frankfurters must be in accordance with limits specified in the table in 9 CFR §424.21(c). The frankfurters may be prepared without nitrate or nitrite and labeled with such standard name when immediately preceded with term “Uncured,” provided that the frankfurters are similar in size, flavor, consistency, and general appearance to such product as commonly prepared with nitrate and nitrite (9 CFR §319.2).

6.2.3.2 Binders and extenders. Binders and extenders as provided in 9 CFR §319.140 may be used. When specified in the solicitation, contract, or purchase order, the non-meat binders and extenders may be used up to 3.5 percent or isolated soy protein may be used up to 2 percent in the frankfurters per 9 CFR §424.21(c).

6.2.3.3 Phosphates. The frankfurters may contain only the phosphates listed in the table in 9 CFR §424.21(c).

6.3 Finished product.

6.3.1 Flavor and aroma. The hot dogs may have a smoked flavor or other flavor profiles as specified in the solicitation, contract, or purchase order. There must be no foreign odors or flavors such as but not limited to burnt, scorched, stale, sour, rancid, musty, or moldy.

6.3.2 Color. The hot dogs must have a consistent red, pink, or red-pink color profile. The interior cut surface must be light to moderately dark pink in background color and finely mottled with evenly distributed light to dark red flecks.

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6.3.3 Texture. The hot dogs must have good cohesion typical of the product. The hot dogs must be juicy but firmly textured. The hot dogs must have a fine smooth exterior surface that is free of splits, cracks, casing material, and must be uniform in length and diameter.

6.3.4 Defects. The hot dogs must meet the requirements of the external and internal product characteristics of the Institutional Meat Purchase Specifications (IMPS) Quality Assurance Provisions for Sausage Products, Series 800⁶.

6.3.5 Foreign material. The hot dogs must be clean, sound, wholesome, and free from foreign material, such as, but not limited to, extraneous plant material, dirt, plastic, wood, metal, insects, insect pieces or rodent or insect infestation.

7. ANALYTICAL REQUIREMENTS.

7.1 Analytical and microbiological requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the following analytical and microbiological requirements for the hot dogs must conform to those in Table I:

TABLE I. Analytical and microbial requirements

Test	Requirement
Fat	Must not contain more than 30 percent fat
Water	Must not contain more than 10 percent water
Sodium - Low sodium	Must have 140 mg or less sodium per RACC ⁷
Sodium - Reduced sodium	Must have at least 25 percent less sodium per RACC ⁷
<i>Listeria monocytogenes</i>	Not detectable
Coliform	Not to exceed 10 Colony Forming Units (CFU) per g

7.2 Analytical verification. Purchaser must specify manufacturer's/distributor's certification (Sec. 10.1) or USDA certification (Sec. 10.2).

7.3 USDA verification procedures. When USDA certification (Sec. 10.2) is specified in the solicitation, contract, or purchase order, analytical testing must be performed as follows.

⁶ IMPS Quality Assurance Provisions for Sausage Products is available at: <https://www.ams.usda.gov/grades-standards/imps>.

⁷ See footnote 5 on page 4.

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. 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 Association of Official Analytical Collaboration (AOAC) International Official Methods of Analysis (OMA) or as specified in Table II. Any result not conforming to the analytical requirements may be cause for rejection of the lot.

TABLE II. Analytical testing and reporting

Test	Method	Reported as
Fat	AOAC 991.36, 2008.06, 960.39	Nearest 0.1 percent
Water	AOAC 991.36, 2008.06, 960.39	Nearest 0.1 percent
Sodium	AOAC 985.35, 984.27, 2011.14	Nearest 0.1 percent
<i>Listeria monocytogenes</i>	AOAC 2016.08 or Ch. 8 Microbiology Laboratory Guidebook (MLG) ⁸	Positive or not detectable
Coliform	AOAC 986.33, 989.10, 991.14	Nearest CFU per g

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

9. REGULATORY REQUIREMENTS. The delivered hot dogs 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 hot dogs in the commercial marketplace. Delivered hot dogs must comply with all applicable provisions of the Federal Food, Drug, and Cosmetic (FD&C) Act, the Fair Packaging and Labeling Act, Food Allergen

⁸ USDA/FSIS MLG, Revision 2, Nov. 8, 1999, Chapter 8, Isolation and Identification of *Listeria monocytogenes* from Meat, Poultry, Egg, and Environmental Samples.

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Labeling and Consumer Protection Act (FALCPA), and regulations promulgated thereunder. The allergen statement must be provided in a format which complies with FALCPA for any product which contains wheat, fish, milk, soy, tree nuts, eggs, peanuts, and Crustacean shellfish or those in effect on the date of the solicitation, contract, or purchase order. When the hot dogs are used for the Child Nutrition (CN) Programs, the hot dogs must comply with all applicable provisions of those programs. When a CN label is specified, the label must be approved in its final format by the Agricultural Marketing Service (AMS).

10. QUALITY ASSURANCE PROVISIONS. *Purchaser must 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 must certify that the hot dogs delivered meet or exceed 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 hot dogs meet analytical requirements specified in Sec. 7 of this CID.

10.2 USDA certification. When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the USDA, AMS, Livestock and Poultry (LP), Quality Assessment Division (QAD) must be the certifying program. QAD inspectors must certify the quality and acceptability of the hot dogs in accordance with QAD procedures which include selecting random samples of the hot dog products, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official QAD score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, QAD will examine the hot dog products 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 Sec. 10.2 is specified in the solicitation, contract, or purchase order, USDA certification must include evaluation of the quality and condition of samples of the hot dogs 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, QAD inspection personnel must select samples and submit them to the USDA, AMS, Science and Technology Program (S&T) 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 QAD certification. For QAD certification contact: **Quality Assessment Division, LP, AMS, USDA, Room 3932-S, STOP 0258, 1400 Independence Avenue, SW, Washington, DC 20250-0201, telephone (202) 720-5705 or via E-mail: QAD.BusinessOps@usda.gov.**

13.1.2 Analytical testing and technical information. For USDA technical information on analytical testing, contact the **Laboratory Approval and Testing Division, S&T, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-4089 or via E-mail: LATD@usda.gov.** Samples for specified USDA analytical testing should be sent to the USDA, AMS, S&T laboratory for analysis at: **USDA, AMS, S&T, National Science Laboratory, 801 Summit Crossing Place, Suite B, Gastonia, NC 28054.**

13.2 Sources of documents.

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 Standards for Condition of Food Containers are contained in 7 CFR Part 42, the National Organic Program are contained in 7 CFR Part 205, the Food and Nutrition Service (FNS) Regulations in 7 CFR Part 210, APPENDIX C to Part 210, the Food Safety and Inspection Service are contained in 9 CFR Parts 300 to 599, and 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 at (866) 512-1800, (202) 512-1800. These**

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documents may also be obtained free of charge on the Internet at:

<https://www.govinfo.gov/app/collection/cfr>.

Copies of the AMS Institutional Meat Purchase Specifications for Sausage Products Series 800 are available online from: **USDA, AMS on the Internet at:**

<https://www.ams.usda.gov/sites/default/files/media/IMPS800SeriesDraft2020.pdf>.

Copies of this CID and the 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, DC 20250-0240, via E-mail:

CIDS@usda.gov or on the Internet at: <http://www.ams.usda.gov/grades-standards/cids>

and <https://www.govinfo.gov/content/pkg/CFR-2021-title7-vol2/pdf/CFR-2021-title7-vol2-part42.pdf>.

Copies of the FSIS Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products are available online from: **USDA, FSIS on the Internet**

at: <https://www.fsis.usda.gov/node/2032>.

Copies of the FSIS Field Service Laboratories Microbiology Laboratory Guidebook are available

online from: **USDA, FSIS on the Internet at: <https://www.fsis.usda.gov/news-events/publications/microbiology-laboratory-guidebook>.**

CIVIL AGENCY COORDINATING ACTIVITY:

DOJ - BOP

HHS - FDA

USDA - FSIS, SCP

VA - OSS

PREPARING ACTIVITY:

USDA - SCP

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