

COMMERCIAL ITEM DESCRIPTION**SOUPS, SHELF STABLE**

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

1. SCOPE. This CID covers shelf stable soups (soups), 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.**¹

2. PURCHASER NOTES.**2.1. Purchasers *must specify* the following:**

- Type(s), and style(s), agricultural practice(s), packaging type(s), package size(s), and nutrient content claim(s) (NCC) (Sec. 3).
- When soups must meet child nutrition meal pattern requirements (CN labeling) (Sec. 3).
- When Halal (produced in accordance with Islamic law and under Islamic authority) or Kosher (produced under rabbinical supervision) are desired (Sec. 3).
- If vegan² or gluten-free³ products are desired (Sec. 3).
- If the addition of a meat substitute is desired in vegetarian flavor styles (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 or USDA certification (Sec. 10).

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 soup must conform to the following list which must be specified in the solicitation, contract, or purchase order.

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

² Vegetarian diet pattern excluding all animal-derived food including meat, poultry, seafood, eggs, cheese, and other milk-based products.

³ In accordance with 21 CFR § 101.91 including but not limited to the product containing a gluten-free grain as defined by the CFR, and no more than 20 parts per million (ppm) gluten in the finished product.

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Types, styles, agricultural practices, packaging types, package sizes, and nutrient content claims (NCC).

Type I - Ready-to-Serve (RTS)

Type II - Condensed

Flavor I - Tomato

Style A - Tomato with herbs

Style B - Tomato with rice

Style C - Tomato with pasta (traditional or shapes)⁴

Style D - Tomato with egg noodles

Style E - Cream of tomato

Style F - Other (*as specified by the purchaser*)

Flavor II - Chicken

Style A - Chicken broth

Style B - Chicken with rice

Style C - Chicken with pasta (traditional or shapes)⁵

Style D - Chicken with egg noodles

Style E - Cream of chicken

Style F - Gumbo⁶

Style G - Wonton⁷

Style H - Other (*as specified by the purchaser*)

Flavor III - Beef

Style A - Beef broth

Style B - Beef with rice

Style C - Beef with pasta (traditional or shapes)⁸

Style D - Beef with egg noodle

Style E - Vegetable beef

Style F - Italian-style Wedding⁹

Style G - Other (*as specified by the purchaser*)

⁴ Traditional is i.e. rotini, ziti etc. Shapes are i.e. stars, wheels, animal shapes, etc.

⁵ See footnote 4.

⁶ Typically contains okra, tomato, onions, with any combination of chicken, sausage, ham, shrimp, crab, and oysters.

⁷ Typically contains meat, seafood, poultry and/or vegetable-filled wontons, green onions, celery, and soy sauce.

⁸ See footnote 4.

⁹ Typically contains green, leafy vegetables, beans and/or lentils, parmesan cheese, must contain meatballs and processed in accordance with 9 CFR § 319.145(b)(1).

Flavor IV - Pork

Style A - Posole¹⁰

Style B - Wonton¹¹

Style C - Other (*as specified by the purchaser*)

Flavor V - Seafood

Style A - Clam chowder, New England-Style

Style B - Clam chowder, Manhattan-Style

Style C - Gumbo¹²

Style D - Other (*as specified by the purchaser*)

Flavor VI - Vegetable

Style A - Vegetable broth

Style B - Vegetarian vegetable

Style C - Vegetable with pasta (traditional or shapes)¹³

Style D - Vegetable with rice

Style E - Vegetable with egg noodles

Style F - Cream of asparagus

Style G - Cream of broccoli

Style H - Cream of carrot

Style I - Cream of celery

Style J - Cream of potato

Style K - Cream of onion

Style L - Cream of mushroom

Style M - Mushroom barley

Style N - Corn chowder

Style O - French onion¹⁴

Style P - Borscht¹⁵

Style Q - Minestrone¹⁶

Style R - Wonton¹⁷

Style S - Other (*as specified by the purchaser*)

Flavor VII - Bean, pea, lentil

Style A - Black bean

Style B - Black bean with vegetables

Style C - Navy bean

¹⁰ Typically contains hominy, pork or chicken, onion, garlic, dried chilies and cilantro.

¹¹ See footnote 7 on page 2

¹² See footnote 6 on page 2

¹³ See footnote 4 on page 2

¹⁴ Typically contains sliced onions, croutons and Swiss or Gruyere cheese.

¹⁵ Typically contains beets, assorted meats and vegetables.

¹⁶ Typically contains pasta, beans and/or peas, tomatoes, and assorted vegetables.

¹⁷ See footnote 7 on page 2

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- Style D** - Navy bean with ham and/or bacon
- Style E** - White bean
- Style F** - Split pea with ham and/or bacon
- Style G** - Green lentil
- Style H** - Brown lentil
- Style I** - Red lentil
- Style J** - Other (*as specified by the purchaser*)

Agricultural practice (1) -Conventional

Agricultural practice (2) -Organic

Package type 1 - Metal can

Package type 2 - Aseptic package

Package type 3 - Flexible pouch

Package type 4 - Rigid plastic cup

Package type 5 - Rigid plastic tub

Package type 6 - Plastic bag

Package type 7 - Other (*as specified by the purchaser*)

Package size a -205 - 212 grams (g) (7.25 - 7.5 ounce (oz))

Package size b -297 - 304 g (10.5 -10.75 oz)

Package size c -340 g (12 oz)

Package size d -425 g (15 oz)

Package size e -454 g (16 oz)

Package size f -519 - 538 g (18.3 - 19 oz)

Package size g -595 g (21 oz)

Package size h -737 g (26 oz)

Package size I -907 g (32 oz)

Package size j -1.389 kilograms (kg) - 1.474 kg (49 - 52 oz)

Package size k -2.948 kg - 3.005 kg (104 - 106 oz) (No. 10 can)

Package size l -Other (*as specified by the purchaser*)

Nutrient content claim (i) -Light or lite in calories (21 Code of Federal Regulations (CFR) 101.60(b), 101.56(b)(2), or 9 CFR § 317.356, or 381.456)

Nutrient content claim (ii) -Low or reduced fat (21 CFR § 101.62, or 9 CFR 317.362, or 381.461)

Nutrient content claim (iii) -Reduced sodium (21 CFR § 101.61(b)(6), (b)(7), 101.56(c)(2), or 9 CFR § 317.361, or 381.461)

Nutrient content claim (iv) -Low sodium (21 CFR § 101.61(b)(4), or 9 CFR § 317.361, or 381.461)

Nutrient content claim (v) -No salt added (21 CFR § 101.61(c)(2), or 9 CFR § 317.361, or 381.461 as applicable.)

Nutrient content claim (vi) -No sugar added (21 CFR § 101.60(c)(2), or 9 CFR § 317.360, or 381.460 as applicable.)

Nutrient content claim (vii) -Healthy (21 CFR § 101.65(d)(2), and FDA *Guidance for Industry: Use of the Term “Healthy” in the Labeling of Human Food Products*,¹⁸ or 9 CFR § 317.363, or 381.463)

Meal pattern contribution information for some commercial soups is available in the Food Buying Guide for Child Nutrition Programs. Additional Meal Pattern and Vegetable Subgroup information may be requested and must be provided by the manufacturer. Grains must contain enriched or whole-grain flour, rice, barley or pasta. If meat/meat alternate contribution is required, the meat/meat alternate products must be CN-labeled and comply with USDA, FNS, Child Nutrition Programs, National School Lunch Programs regulations (7 CFR Part 210, Appendices A and C) and receive FNS final label approval.

Vegetable (a) -1/8 cup of vegetable

Vegetable (b) -1/4 cup of vegetable

Vegetable (c) -3/8 cup of vegetable

Vegetable (d) -1/2 cup of vegetable

Vegetable (e) -5/8 cup of vegetable

Vegetable (f) -3/4 cup of vegetable

Vegetable (g) -7/8 cup of vegetable

Vegetable (h) -1 cup of vegetable

Grains (a) -0.25 ounce equivalent (oz eq) serving grains

Grains (b) -0.50 oz eq grains

Grains (c) -0.75 oz eq grains

Grains (d) -1.00 oz eq grains

Meat/meat alternate (a) -0.25 oz eq meat/meat alternate

Meat/meat alternate (b) -0.50 oz eq meat/meat alternate

Meat/meat alternate (c) -0.75 oz eq meat/meat alternate

Meat/meat alternate (d) -1.00 oz eq meat/meat alternate

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).

¹⁸ <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/ucm521690.htm>

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- 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 soup must be processed in accordance with *Current Good Manufacturing Practices* (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. When beef is used in the soup, it must meet the requirements of *Specified Risk Materials from Cattle and Their Handling and Disposition* (9 CFR § 310.22).

5.2 Food defense. Vegetarian soup 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*.¹⁹ When applicable, the soup must be processed and transported in accordance with the Food Safety and Inspection Service (FSIS) *Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products*.²⁰ These guidance documents identify 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 defense of a plant's production processes and includes the storage and transportation of pre-production raw materials, other ingredients, and post-production finished product.

5.3 Organic ingredients. When organic soup is specified in the solicitation, contract, or purchase order, the product 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.

6. SALIENT CHARACTERISTICS.

6.1 Definitions.

6.1.1 Light or lite calories. Foods in which 50 percent or more of the calories are from fat, fat must be reduced by at least 50 percent. Depending on the percent calories from fat, light may be a) the fat content is reduced by at least 50 percent or b) the number of calories is reduced by at least one-third (33-1/3 percent) per the Reference Amount Customarily Consumed (RACC) than

¹⁹ <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.htm>

²⁰ http://www.fsis.usda.gov/wps/wcm/connect/4f9d737a-1f3e-49ff-851b-74884fa946bd/Transportation_Security_Guidelines.pdf?MOD=AJPERES

an appropriate reference food in accordance with 21 CFR §101.56, or 9 CFR § 317.356, or 381.45 as applicable.

6.1.2 Low or reduced fat. Food must in accordance with 21 CFR 101.62, or 101.56(b)(2), or 9 CFR § 317.356, or 381.456 as applicable per the RACC as compared to an appropriate reference food.

6.1.3 Reduced sodium. Food contains at least 25 percent less sodium per RACC compared to an appropriate reference food in accordance with 21 CFR § 101.61(b)(6), or 9 CFR § 317.361(b)(6), or 381.461(b)(6) as applicable. (The reference food may not be “Low Sodium.”)

6.1.4 Low sodium. Food contains no more than 140 milligrams (mg) of sodium per RACC in accordance with 21 CFR § 101.61(b)(4), or 9 CFR § 317.361, or 381.461 as applicable.

6.1.5 No salt added. Food contains no added salt and must meet the conditions of use and must declare “This is Not a Sodium Free Food” as required if the food is not “Sodium Free” in accordance with 21 CFR § 101.61(c)(2), or 9 CFR § 317.361, or 381.461 as applicable.

6.1.6 No sugar added. Food contains no added sugar and must meet the conditions of use and must declare “This is Not a Sugar Free Food” as required if the food is not “Sugar Free” in accordance with 21 CFR § 101.60(c)(2), or 9 CFR § 317.360, or 381.460 as applicable.

6.1.7 Healthy. Food must be in accordance with 21 CFR § 101.65(d)(2), or 9 CFR § 317.360, or 381.463, and regulatory guidance in effect on the date of the solicitation, contract or purchase order.

6.2 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, or in accordance with or 9 CFR § 317, or 381 as applicable.

6.3 Ingredients.

6.3.1 Ingredients. All major ingredients used in the soup i.e., broth, vegetables, etc., must be deemed clean, sound, wholesome, and free from foreign material in accordance with applicable regulatory standards.

6.3.2 Additional processing ingredients. Any functional food ingredients used i.e., flavors, colors, preservatives, thickening agents, etc., must meet standards specified in the Food Chemicals Codex (FCC). In the absence of FCC standards for a specified ingredient, the ingredient must meet quality specifications contained in the U.S. Pharmacopeia (USP) - National Formulary. The additional ingredients must be approved for their particular uses in accordance with FDA food additive regulations (21 CFR Part 170) or in accordance with Direct Food Substances Affirmed as Generally Recognized as Safe (GRAS) requirements (21 CFR Part 184).

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In addition, functional food additives are to constitute no more than 1 percent of the finished product formulation.

6.4 Finished product.

6.4.1 Appearance. When prepared according to manufacturer directions, the soup must meet the acceptability standards for color and texture as specified by the purchaser for the applicable type and style.

6.4.2 Color, flavor, and aroma. The color, flavor, and aroma of the soup and individual ingredients must meet acceptability standards as specified by the purchaser for the applicable type and style. The soup must be free from any objectionable flavors and odors.

6.4.3 Texture. The texture of the finished product including desired presence of discernible ingredient pieces or particles must meet acceptability standards defined by the purchaser for the applicable type and style.

6.4.4 Foreign material. Ingredients used to produce the finished soup 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 requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the soup must conform to those in Table I.

TABLE I. Analytical requirements

Test	Requirement
Fat	Fat content for Types ii and iii must be in accordance with the requirements for light or lite in calories, and/or low or reduced fat 21 CFR § 101.60(b), or 101.56(b)(2), or 21 CFR § 101.62(b)(2), or 9 CFR § 317.356, or 381.456 or 317.362, or 381.462 as applicable.
Sodium	Sodium content for NCC ii and iv must be in accordance with the requirements for reduced sodium or no salt added 21 CFR § 101.61(b)(6), or 21 CFR § 101.61(c)(2), or 9 CFR 317.362, or 381.461 as applicable. Sodium content for NCC iii must be in accordance with the requirements for low sodium 21 CFR § 101.61(b)(4), or 9 CFR § 317.361, or 381.461 as applicable at no more than 140 mg per the RACC.

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

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 conducted in accordance with the following methods from the 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
Preparation of sample	983.18(b)	N/A
Fat	985.15, 960.39, 922.02	Fat test results must be reported to the nearest 0.1 g per 245 g RACC ²¹
Sodium	2011.14	Sodium test results must be reported to the nearest 0.1 mg per 245 g RACC ²²

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

9. REGULATORY REQUIREMENTS. The delivered soup must comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of shelf stable soups within the commercial marketplace. For all styles that contain a meat or poultry food product at a minimum of 2

²¹. <http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/cfrsearch.cfm?fr=101.12>

²²See footnote 21

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percent by weight cooked meat or poultry or greater than 3 percent fresh meat or poultry²³ the soup must originate and be produced and processed in plants regularly operating under the Meat and Poultry Inspection Regulations of the USDA. All styles that contain a poultry product in relatively small proportions are exempt from USDA jurisdiction provided they comply with the conditions in 9 CFR § 381.15. Delivered soups 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 an ingredient containing a major allergen identified by FDA is included in the soup, the soup 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. When the soups are used in the National School Lunch Program, they must comply with all applicable provisions of the Child Nutrition Programs.

10. QUALITY ASSURANCE PROVISIONS. *Purchaser must specify 10.3, or 10.4. Purchaser 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 post-production 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 food defense audit will be conducted as part of the Plant Systems Audit (PSA). The audit will be conducted by USDA, AMS, SCP, SCI Division auditors. The food defense 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*²⁴ and when applicable, FSIS *Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products*.²⁵

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

²³ <http://www.fsis.usda.gov/wps/wcm/connect/7c48be3e-e516-4ccf-a2d5-b95a128f04ae/Labeling-Policy-Book.pdf?MOD=AJPERES>

²⁴ See footnote 19 on page 6.

²⁵ See footnote 20 on page 6.

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 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*²⁶ and when applicable, FSIS *Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products*.²⁷

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. 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 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.

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. An AMS PSA verifies the manufacturer's capability to produce products in a clean sanitary environment in accordance with the 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.

10.3 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor must certify that the soup 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 soup 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 soup in accordance with SCI Division procedures, which include selecting

²⁶ See footnote 19 on page 6.

²⁷ See footnote 20 on page 6.

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random samples of the soup, evaluating the samples for conformance with the salient characteristics and analytical requirements of this CID and other contractual 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 soup 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. 10.4 is specified in the solicitation, contract, or purchase order, USDA certification must include evaluation of the quality and condition of samples of soup 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.**

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 0707 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (202) 720-5021, fax (202) 260-8927, or via E-mail: 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.

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 U.S. Standards for Condition of Food Containers are contained in 7 CFR Part 42, the National Organic Program are contained in 7 CFR Part 205, Food Safety Inspection Service regulations are contained in 9 CFR Parts 300 to End, the Child Nutrition Programs are contained in 7 CFR Parts 210, 220, 225, 226, and Appendices A and C, 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 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 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: http://www.fsis.usda.gov/wps/wcm/connect/4f9d737a-1f3e-49ff-851b-74884fa946bd/Transportation_Security_Guidelines.pdf?MOD=AJPERES.**

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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.**

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: **Director, SCI Division, SCP, AMS, USDA, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, via E-mail: 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>.**

MILITARY INTERESTS:

Military Coordinating Activity:

Army - GL

Custodians

Army - GL

Navy - SA

Air Force - 35

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP

HHS - FDA

USDA - SCP

VA - OSS

PREPARING ACTIVITY:

USDA - SCP

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