



## **Agricultural Marketing Service**

### **Commodity Specification**

# **OVEN-ROASTED 8-PIECE CUT-UP CHICKEN**

**APRIL 2013**

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## **I. GENERAL**

### **A. Product Description**

Frozen oven-roasted 8-piece cut-up chicken (cooked chicken parts/commodity) produced under this Specification will be packaged and packed in the following form as specified in the contract:

Oven-Roasted Chicken (110080) - Frozen oven-roasted cut-up chicken (8 pieces - breasts, thighs, drumsticks, and wings). The cooked chicken parts must be produced from ready-to-cook broiler/fryer chicken carcasses without neck and giblets, that weigh 2.50 to 3.75 pounds (1.13 to 1.70 kg). The commodity must be packaged or packed in a minimum of three plastic-film bags and packed 30 pounds (13.61 kg) net weight in each fiberboard shipping container, with 1,200 containers per purchase unit totaling 36,000 pounds (16,329 kg).

### **B. Food Defense Requirements**

Contractors and subcontractors participating in the commodity purchase program must have 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 finished product after production. The plan shall address the following areas: (1) food defense plan management; (2) outside and inside security of the production and storage facilities; (3) slaughter 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) controlled access to production and storage areas. The food defense plan shall be made available to the Department of Agriculture's (USDA) Agricultural Marketing Service (AMS) Auditor immediately upon request. Verification of the Food Defense Program at the processing, storage, and distribution facility will be conducted by the USDA/AMS Auditor.

### **C. Commodity Complaints**

The contractor/producer must immediately report all complaints received on the commodity to the Contracting Officer.

### **D. Humane Handling**

All poultry shall be humanely handled in accordance with all applicable Food Safety and Inspection Service (FSIS) regulations, directives, and notices.

## **II. COMMODITY SPECIFICATION**

### **A. Basic Requirements**

1. Date Processed. The commodity must not be processed prior to the date of the contract.

2. Class and Style. The commodity must be prepared from freshly slaughtered chickens (broiler/fryers, AMS 70.200 *et seq.*). Individual parts from ready-to-cook chickens must conform to the definitions and standards in AMS 70.201 and 70.210.

3. Origin of Chickens. The commodity must be produced and processed from chickens which were produced, raised, and processed in the United States, its territories or possessions, the Commonwealth of Puerto Rico, or the Trust Territories of the Pacific Islands. If the contractor processes or handles chicken carcasses and parts originating from sources other than the United States, its territories or possessions, Puerto Rico, or the Trust Territories of the Pacific Islands, the contractor must have an acceptable identification and segregation plan for those chicken carcasses and parts to ensure they are not used in the commodities produced under this Specification. This plan must be made available to a representative of the Grading Division, Livestock, Poultry and Seed (LPS) Program, AMS, USDA (Grader), and the Contracting Officer or agent thereof upon request. The contractor must ensure that both the contractor and subcontractor(s) maintain records such as invoices, or production and inventory records evidencing product origin, and make such records available for review by the Grader or other Government official(s).

4. Inspection. Processing operations must comply with Poultry Products Inspection Regulations (9 CFR part 381) and be under the supervision of a representative of USDA, FSIS (Inspector). Inspection for contract and Specification compliance will be in accordance with the Regulations Governing the Voluntary Grading of Poultry Products and Rabbit Products (7 CFR part 70) and the U.S. Classes, Standards, and Grades for Poultry (AMS 70.200 *et seq.*) under the supervision of a Grader. The Grader will be responsible for certification of compliance with the requirements of this Specification for ready-to-cook cut-up chickens; marinating and cooking of cut-up chicken parts; packaging and packing; freezing; labeling and marking; net weight; and checkloading.

5. FSIS Requirements. The commodity must be produced and processed in a federally inspected (FSIS) establishment, be accurately marked and/or labeled, and meet all FSIS regulatory requirements, including all microbiological testing requirements, currently in place.

6. USDA Sampling Option. USDA may select additional commodity for further inspection or may draw samples for laboratory analyses.

7. U.S. Grade.

a. Oven-roasted 8-piece cut-up chicken must be produced from ready-to-cook chicken parts which are U.S. Grade A.

b. Grading must be in accordance with 7 CFR Part 70 and AMS 70.200 *et seq.* Grading must be under the supervision of a Grader using the LPS Program's Sample Plan Level 1 (SPL-1).

8. Chicken from Other Plants. Chilled chicken or chicken parts may be transferred or obtained from other processing plants, provided they: (1) have been processed, handled, and identified in accordance with this Specification; and (2) comply with the freshly slaughtered, organoleptic, temperature, and other applicable requirements of this Specification as evidenced by USDA certification.

a. Type, class, and specific name of product or part; U.S. grade, when applicable; date slaughtered; and USDA-assigned plant number must be shown on each shipping container.

b. The chilled chicken and chicken parts must be at an internal product temperature not higher than 40 °F (4.4 °C) and not lower than 26 °F (-3.3 °C) when shipped from the origin plant and when received at the destination plant.

## B. Prerequisites for Oven-Roasted Chicken Parts

1. Carcass Weight. Chicken parts must be prepared from freshly slaughtered broiler/fryer chickens which weigh 2.50 to 3.75 pounds (1.13 to 1.70 kg) without neck and giblets.

a. A sample of 10 carcasses will be randomly drawn and individually weighed for compliance with the weight range requirements in II.B.1. Compliance with individual weight requirements will be made prior to cutting carcasses into individual parts. The frequency of sampling will be according to Livestock, Poultry and Seed Program's Sample Plan Level 2 (SPL-2).

b. If any sample does not comply with the weight requirements, the product the sample represents will be rejected.

## 2. Cut-up Parts.

a. No frozen or previously frozen ready-to-cook chicken or chicken parts can be used. The chilled chicken or chicken parts must be processed into commodity within 7 calendar days after the day the chickens are slaughtered.

b. Ready-to-cook whole chickens as in II.B.1 must be cut into eight pieces-- two breast pieces with back portions, two drumsticks, two thighs with back portions, and two wings. The ready-to-cook parts must comply with the grade criteria in II.A. Clips, tags, or bands must not be attached to the parts. The neck must be separated from its junction with the body of the carcass and leaf fat and tail removed. Separation of the wings and thighs from the carcass and separation of the drumsticks from the thighs must be accomplished at the joints or separation points described in AMS 70.210. All cuts must be in a neat manner without mutilation of adjacent muscle and/or bone, and without producing bone splinters, and may be made by mechanical means.

3. Thigh Portions. One of the following options is required to prepare thigh portions for cooking:

a. Options.

(1) The thigh bone of thigh portions must be dislocated from the hip joint to improve the cooking of the portions and to reduce discoloration around the area of the joint or thigh bone because of the size of these portions; or

(2) On the inside of the thigh portion, an incision the width of a knife blade (which will be approximately a 1.0 to 1.5 inch incision) must be made to the bone and along the thigh bone to aid in cooking and to minimize discoloration around the thigh bone.

b. Sample. A sample of 30 thighs will be drawn at random and examined prior to cooking. The frequency of sampling and the number of defects allowed will be those outlined in LPS Program's SPL-1 for the thigh preparation. If any sample has more defects for thigh preparation than the maximum tolerance for the sample plan, the product the sample represents will be rejected.

4. Organoleptic Requirements. The chilled ready-to-cook chicken and chicken parts used to produce cooked chicken parts will be examined on a continuous basis for the following organoleptic requirements: chilled chicken and chicken parts must be free of rancidity; free of fruity, sulfide-like, cardboardy, tallowy, oily, metallic, chlorine-like, or other foreign and off-odors; free of foreign materials (e.g., glass, paper, rubber, plastic, wood, metal); must show no evidence of mishandling or deterioration; and must have a bright color and show no evidence of dehydration or freezing and thawing. Any chicken or chicken part that does not comply with the organoleptic requirements will be rejected for use under this Specification.

C. Processing

1. Marinating.

a. Requirements. Ready-to-cook chicken parts must be marinated in a solution of water, seasoning, and sodium/potassium phosphates before cooking. Marination must be at no more than 15 percent of the weight of cut-up chicken. The marinating solution shall be comprised of the following:

Water (minimum)	88.75 percent
Seasoning (up to)	8.00 percent
Phosphate (up to)	3.25 percent

b. Percent marinade. Marinated chicken parts will be sampled and weighed to calculate the percentage of marinade pick-up in accordance with Livestock, Poultry and Seed Program's sampling procedures. If any sample of chicken parts has more than 15 percent added marinade, the marinated chicken parts the sample represents will be rejected.

2. Glazing. Marinated chicken parts must be glazed with the following glazing mixture up to a maximum of 5 percent pick-up. Glazed chicken parts will be sampled and weighed to calculate the percentage of glaze pick-up in accordance with Livestock, Poultry and Seed Program's sampling procedures. If any sample of chicken parts has more than 5 percent added glaze, the glazed chicken parts the sample represents will be rejected.

Water	90.90 percent
Glazing Mix	9.10 percent

3. Oven Roasting. Marinated and glazed chicken parts must be cooked to an internal temperature of 165 °F (73.9 °C) or higher.

4. Organoleptic Requirements and Defects. A sample of 10 cooked chicken parts will be drawn and examined for organoleptic requirements (meat defects on drumsticks, thighs, breast pieces, and wings shown in Table 1). The frequency of sampling and the number of defects allowed will be those outlined in LPS Program's SPL-2.

a. Organoleptic defects. If any sample of commodity does not comply with the organoleptic requirements, the cooked commodity the sample represents will be rejected for use under this Specification.

b. Tolerances. If any sample has more than the maximum tolerance for the sample plan of: (1) meat defects on the drumsticks, thighs, wings, and breast pieces; and/or (2) defects for color; the cooked commodity the sample represents will be rejected.

c. Sodium Content. The sodium content of the cooked commodity should be no more than 200 mg per 2-ounce (56 grams) serving as evidenced by the nutritional labeling.

**Table 1. Organoleptic Requirements and Defects for  
Oven-Roasted 8-Piece Cut-Up Chicken**

<p><b>Organoleptic Requirements -</b> Examined After Cooking:</p>	<p>Criteria: <b>Meat must be free of:</b> rancidity; foreign materials (e.g., glass, paper, rubber, plastic, metal); and metallic, overcooked, burnt, scorched, bitter, stale, fruity, beany, oily, soapy, or other odors foreign to properly prepared and cooked chicken.</p> <p><b>Meat must not be undercooked;</b> that is, must meet the following criteria:</p> <p>(1) Breast portions and drumsticks cooked until juices (fluid and moisture) around bones and in muscle tissue are clear in color.</p> <p>(2) Thigh portion cooked until: (a) blood in the femoral blood vessels along thigh bone is coagulated and (b) muscle fibers adjacent to thigh bone can be easily separated (pulled apart) with a fork.</p> <p><b>Meat must not be dry or overcooked:</b></p> <p>(1) Lacking moistness or devoid of moisture.</p> <p>(2) Muscle fibers shrunk to where they have a stringy texture.</p> <p>(3) Surfaces of meat dehydrated and tough.</p> <p>(4) Meat on cooked breast portions or thigh portions shrunk to the extent that meat is pulled away from the bone or the muscles are separated from each other.</p>
<p><b>8-Piece Cut-Up Chicken</b> Examined After Cooking:</p>	<p align="center"><b>Defects</b></p> <p><b>A defect is</b> when the meat is shrunk to the extent that the meat is pulled away from the bone or drawn up on the bone exposing the bone, or muscles of the meat are separated from each other.</p>
<p><b>Color</b> Examined After Parts Exit Final Cooking Step:</p>	<p><b>Any</b> cooked chicken part with a color lighter than or darker than the tolerance shown in Livestock, Poultry and Seed Program’s color control guidelines for Oven-Roasted Chicken.</p>

5. Individual Freezing.

a. Cooked chicken breast pieces, thighs, drumsticks, and wings must be chilled and individually frozen so the individual chicken parts do not stick together after they are packaged and packed in shipping containers.

b. Immediately after cooking is completed, the internal product temperature of the commodity must be lowered continuously by an in-line chilling/freezing system.

c. The determination for 72-hour freezing verification of the commodity will be made as the commodity exits the in-line chilling/freezing system as follows:

(1) Individually frozen commodity exiting an in-line chilling/freezing system with internal product temperatures higher than 0 °F (-17.8 °C) must be packaged and placed in a freezer. The internal product temperature must be lowered to 0 °F (-17.8 °C) or lower within 24 hours from the time the commodity enters the freezer.

(2) Individually frozen commodity exiting an in-line chilling/freezing system with internal product temperatures 0 °F (-17.8 °C) or lower is in compliance with the 72-hour freezing requirement.

(3) In all cases, the commodity must be placed in a freezer within 24 hours of cooking.

6. Metal Detection. The commodity must be examined by a metal detection device capable of detecting metallic contaminants including, but not limited to, stainless steel shavings, metal clips, metal fragments from cutting equipment, and pieces of metal. Cooked chicken parts must be examined: (a) prior to packaging; (b) after they are packaged, or (c) after they are packed in shipping containers in accordance with the procedures in AMS 910, Poultry Grader's Handbook. Commodity found to be contaminated with metal will be handled in accordance with FSIS procedures. Other procedures for the examination of the commodity may be approved by the Deputy Administrator of the LPS Program, in writing.

#### D. Packaging and Packing

1. Materials. All packaging and packing materials must be clean and in new condition, must not impart objectionable odors or flavors to the commodity, must be safe for use in contact with food products (cannot adulterate product or be injurious to health), and must be tamper-evident. Tamper-evident is defined as packaging or packing materials with one or more indicators or barriers to entry, which, if breached or missing, can reasonably be expected to provide visible evidence that tampering has occurred.

a. Plastic-film bags. Bags for packaging and/or packing the commodity must be a polyethylene-film bag with a wall thickness of not less than 2 mil (0.002 inch); and must protect the commodity from dehydration, freezer burn, or quality deterioration during the conditions of use. Each plastic-film bag must be closed by: (i) heat sealing, (ii) twisting and taping with self-adhering tape, or other methods that will protect the commodity from dehydration or freezer burn and meet the tamper-evident requirement of this Specification. These closure methods must be approved by a representative of LPS Program, Grading Division. Metal wire ties, paper-coated wire ties, or staples must not be used for sealing plastic-film bags.

b. Shipping containers. Shipping containers must: (1) be good commercial fiberboard containers that are acceptable by common or other carrier(s) for safe transport to point of destination, (2) be of such size to pack the commodity without slack filling or bulging, (3) withstand the stresses of handling, shipping, stacking, and storage, and (4) be closed by commercially accepted methods and materials. Steel or wire straps must not be used for final closure. Staples must not be used for final closure of shipping containers. Adhesive or staples cannot be used to fasten the top portion of telescope-style containers to the bottom portion. Staples may be used to manufacture and to assemble the fiberboard shipping containers, provided the staples are fastened into the container and tightly clenched to eliminate sharp edges prior to packing the commodity into the shipping containers.

2. Packaging and Packing Requirements. Cooked chicken parts must be packaged in a minimum of three plastic-film bags in each shipping container.

#### E. Packing Tolerances

1. Individual Shipping Containers. Cooked chicken parts in any individual shipping container need not come from the same whole chicken. Number and kind of parts or pieces (breast portions, thighs with back portions, drumsticks, and wings) in each shipping container must be proportional both in number and kind to those found in a whole chicken. As an alternative, the cooked chicken parts or pieces may be processed and packed in natural proportions with 30 pounds net weight of product in each container. The method used by the contractor must be approved by the Grading Division, LPS Program, AMS/USDA.

#### 2. Tolerances.

a. Thighs, drumsticks, breast pieces and wings. In a shipping container, the difference between the part having the least pieces and the part having the most pieces must not be more than four. The wings must not exceed the number of pieces of the other parts (breast pieces, thighs, or drumsticks) in the shipping container having the greatest number of pieces.

b. Example: A shipping container has 28 breast pieces, 31 thighs, 30 drumsticks, and 32 wings. In this example, the thighs, drumsticks, and breast pieces are within the permitted range of 4, but since the wings exceed the number of pieces of the other parts with the greatest number of pieces in the shipping container (32 wings exceed 31 thighs), the product does not meet tolerance requirements.

3. Reject Criteria. If any sample (a shipping container of parts) does not meet the tolerance requirements, the shipping containers of commodity the sample represents will be rejected.

### III. LABELING

Commercial labeling (III.A. and III.D.) or USDA labeling (III.B.-D.) must be used. When commercial or USDA labeling is selected, both the packages and shipping containers within a purchase unit must be labeled in that format. The contractor must use the same label format (either commercial or USDA) within a purchase unit.

#### A. Commercial Labeling Requirements

Commercially labeled packages and shipping containers must be labeled in accordance with FSIS requirements. Labeling must be approved by FSIS prior to acceptance for use under this Specification.

1. Commercial Labels. Commercial labels must be the processor's own commercial labels. Distributors' labels will not be allowed.

2. Traceable Product. The processor must establish a product identification and record system that clearly links product by place and time of manufacture to specific USDA contracts and destinations. When the company uses the same commercial label for the product certified as complying with this Specification and commercial product, the identification system must differentiate between USDA and non-USDA products. An alphanumeric code may be used for information that is in addition to FSIS labeling requirements. The required product identification and record system, including traceability and coding system, must be reviewed by USDA/AMS before production begins for the contract(s).

3. Nutrition Facts, Ingredients and Allergen statements on shipping containers. Nutrition Facts must be provided. The ingredient statement, even for single ingredient foods, must be included as a statement separate from the name of the product, e.g. Ingredients: \_\_\_\_\_. The allergen statement must be provided in the format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; e.g. Allergen: This product contains \_\_\_\_\_.

#### B. USDA Labeling Requirements

When USDA labeling is used, any deviations from the USDA labeling requirements in this Specification must be approved by the Contracting Officer, in writing, prior to start of production. Labeling and marking of the commodity must be in accordance with this Specification. Labeling and marking information must be water-fast, non-smearing, of a contrasting color, clear, and readable.

### C. USDA Labeled Shipping Containers

1. Requirements. Labeling and marking information must be preprinted, stamped, or stenciled on each shipping container; or printed on a self-adhesive label and applied to each shipping container. This information, in essentially the same layout, is provided in EXHIBITS 1 and 2

2. Nutrition Facts, Ingredients and Allergen statements on shipping containers. Nutrition Facts must be provided. The ingredient statement, even for single ingredient foods, must be included as a statement separate from the name of the product, e.g. Ingredients: \_\_\_\_\_. The allergen statement must be provided in the format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; e.g. Allergen: This product contains \_\_\_\_\_.

#### 3. Universal Product Code.

a. A Universal Product Code (UPC), symbol and code, called Interleaved 2 of 5 (I 2/5), must appear on each shipping container. The complete code, including the check digit, must be printed in machine-readable and human-readable form. The start and stop indicators will be included in the bar codes. Printing, readability, and scanability of the bar code must be in accordance with UPC guidelines published by GS1 US, Princeton Pike Corporate Center, 1009 Lenox Drive, Suite 202, Lawrenceville, NJ 08648.

b. The Contractor will use the code furnished by USDA. USDA has acquired a unique manufacturer's identification number for the commodity purchase programs and will use a unique item code number for Oven-Roasted 8-Piece Cut-Up Chicken purchased under this Specification. The Contractor need not join GS1 US.

c. The 14-digit UPC code for shipping containers of oven-roasted 8-piece cut-up chicken is: 1 07 15001 10080 1.

d. The UPC code must be placed in the lower right-hand corner of the principal display panel of each shipping container.

4. Recycle Symbol and Statement. The Contractor shall place somewhere on the surface of each recyclable shipping container the recycle symbol shown in EXHIBIT 3. The statement "PLEASE RECYCLE" is to be placed under the symbol. The recycle symbol and statement must be legibly printed in permanent ink.

5. Inventory Control Information. The processor may use any additional information (including bar codes) for processor inventory control purposes. This information may be applied somewhere on the surface of the shipping container, but must not cover or conflict with the labeling requirements of this Specification.

#### D. Use of Previously Printed USDA Labeling Materials

Carryover inventories of existing supplies of printed packing materials (USDA Labeling) from the Commodity Specifications for Oven Roasted 8-piece Cut-Up Chicken dated May 2011 may be used. Shipping containers or labels with incorrect: (1) contract number, (2) plant number, (3) date packed, (4) nutrition facts information label, or (5) universal product code(s) must be corrected before they are used. The incorrect information must be blocked out and the correct information legibly printed, stenciled, or stamped in permanent ink. Incorrect USDA grade information on shipping containers and labels must be blocked out. Additionally, the name, address, and phone number of the processor must appear on each shipping container.

#### E. Additional Labeling Issues

The following are not acceptable for use under this Specification:

- Commercial labels that do not have a processor traceability system and code.
- Commercial labeling traceability coding and systems that have not been reviewed by a representative of Livestock, Poultry and Seed Program, Grading Branch.
- Distributor commercial labels.
- Two or more different commercial labels in the same purchase unit.
- Commercial labels and USDA labels in the same purchase unit.

#### F. Free Along Side (FAS) Vessel Deliveries

FAS vessel deliveries that are not source loaded in a refrigerated seavan are required to show the final destination's overseas address as provided in the Sales Order/Item Number. The address must be clearly printed on at least two sides of each pallet.

### **IV. FINAL EXAMINATION OF PACKAGED AND PACKED COMMODITY**

#### A. Material and Net Weight Compliance

##### 1. Verification of Materials and Defects.

a. Verification of packaging and packing materials. The Contractor must verify compliance with packaging, packing, and marking material requirements by furnishing the Grader the following certification on company stationery signed by a person authorized to do so by the Contractor:

“(I)(We) certify that the packaging, packing, and marking materials used for any commodity presented for acceptance under the terms of the Commodity Specification for Oven-Roasted 8-Piece Cut-Up Chicken dated April 2013, comply or will comply with the terms of this Commodity Specification.

Name \_\_\_\_\_  
Title \_\_\_\_\_”

One certification is adequate for all production under this Specification.

b. Packaging defects. Packages in a delivery unit will be examined for defects that affect protection, expose product, or permit dehydration or freezer burn, or quality deterioration during storage, such as tears, holes, or improperly sealed or closed packages.

c. Packing defects. Shipping containers in a delivery unit will be examined for condition, labeling, and marking defects according to the United States Standards for Condition of Food Containers.

d. Tolerance for defects. If samples of packaged commodity or shipping containers in a delivery unit have more defects than the maximum tolerance for the applicable Livestock, Poultry and Seed Program’s sample plan, the delivery unit will be rejected.

## 2. Net Weight.

a. A purchase unit or delivery unit will total 36,000 pounds (16,329.33 kg) net, or multiples thereof.

b. Each delivery unit, except as provided in IV.A.2.f., will be examined for compliance with the net weight requirements at time of checkloading.

c. The tare weight of all packing materials will be determined by weighing a representative sample of all packaging components such as plastic-film bags and fiberboard containers.

d. Fifteen (15) shipping containers will be selected at random from a delivery unit to determine net weight. The total net weight of the 15 shipping containers must be equal to or greater than 450 pounds (204.12 kg).

(1) If the total net weight is less than 450 pounds (204.12 kg), but greater than or equal to 445.50 pounds (202.08 kg), the delivery unit with the following average net weight per container will be accepted at the corresponding discount:

Average Test Net Weight Per Container		
<u>Less Than</u>	But Not <u>Less Than</u>	Contract <u>Price Discount</u>
30.00 pounds (13.61 kg)	29.70 pounds (13.47 kg)	1.0%
29.70 pounds (13.47 kg)	--	Unacceptable

Payments will be made on the actual quantity delivered. All price adjustments will be based on a delivery unit.

(2) If the total net weight (15 containers) is less than 445.50 pounds (202.08 kg), the delivery unit will be rejected.

e. A rejected delivery unit may be reworked and reoffered one time only. However, if an individual shipping container in the sample of the reworked delivery unit has a net weight of less than 29.70 pounds (13.47 kg), the delivery unit will be rejected.

f. As an alternative to test weighing at time of checkloading, the contractor may request on-line verification of net weights. Upon receiving the request, a Federal-State supervisor (or his/her designee) will determine that the facilities and procedures are in accordance with the applicable LPS Program's instructions for this Specification.

#### B. Prerequisites for Loading and Shipping Frozen Commodity

1. Visual Inspection. Frozen cooked commodity showing any evidence of defrosting, refreezing, or freezer deterioration will be rejected for use under this Specification.

##### 2. Internal Product Temperature.

a. Requirements. Internal product temperature of the frozen commodity must be 2 °F (-16.7 °C) or lower at time of loading. Delivery units with internal product temperatures exceeding 2 °F (-16.7 °C) and up to 5 °F (-15 °C) will be tentatively rejected. Tentatively rejected delivery units may be returned to the freezer and the temperature reduced to 2 °F (-16.7 °C) or lower and reoffered one time only. Delivery units exceeding 5 °F (-15 °C) or delivery units that have been tentatively rejected and exceed 2 °F (-16.7 °C) when reoffered will be rejected for use under this Specification.

b. Optional temperature verification. As an option to verifying internal product temperature at time of loading, the Contractor may request an alternate method utilizing product temperature sensing devices. If this option is selected, a Federal-State supervisor will determine that the facilities, equipment, procedures, and the Contractors' current level of freezing compliance are in accordance with the established guidelines outlined in the applicable LPS Program's instructions for this Specification.

### C. Inspection and Checkloading

1. Requirements. Inspection for contract compliance will be made by a USDA representative, in accordance with 7 CFR part 70, FSIS regulatory requirements, and this Specification at the site of processing, both during and after processing and packaging. A representative of USDA may select samples for laboratory analyses or inspect the commodity at any point in transit and after delivery to point of destination. Inspection records must be complete and made available to USDA, as requested, to assure contract compliance.

2. Procedures. The inspection and checkloading must be performed by a Grader. Procedures to be followed and a schedule of fees for these services may be obtained by contacting the nearest Grading Division field office or the Director of Grading Division, LPS Program, AMS, USDA, Room 3932-S, STOP 0258, 1400 Independence Avenue, SW, Washington, D.C. 20250-0258, telephone (202) 720-3271. The quality, quantity, weight, packaging, packing, and checkloading of the commodity must be evidenced by certificates issued by the Grader. The contractor must not ship the commodity unless informed by the Grader that the designated commodity to be shipped meets contract specifications.

## V. UNITIZATION

Each delivery unit must be unitized (palletized and stretch-wrapped) and comply with the following:

### A. Pallets

Pallets must be good quality, 48 inches x 40 inches, non-reversible, flush stringer, and partial four-way entry. Each pallet of shipping containers must be stretch-wrapped with plastic film in a manner that will secure each container and layer of containers on the pallet. Palletized product must be loaded in a way that will prevent shifting and damage to the containers of product. Pallet loads shall be stacked in a manner that minimizes the overhang of the shipping containers over the edges of the pallets and exposes the principle shipping container display panels to facilitate certification examinations.

### B. Pallet Exchange

The contractor may arrange for pallet exchange with consignees; however, USDA is not responsible for such arrangements.

## VI. SHIPMENT AND DELIVERY

Shipment and delivery must be made in accordance with the AMS Master Solicitation, the Solicitation, and this Specification. In addition, the contractor must adhere to the following provisions:

#### A. Contract Compliance Stamp

Each shipping container must be identified with a USDA Contract Compliance stamp with the applicable certificate number. A Grader or other authorized personnel under the supervision of the Grader will stamp one end of each shipping container prior to shipment. If there is inadequate space available on either end of the shipping container, the stamp may be applied to a side of the container.

#### B. Grading Certificate

A copy of the original USDA Poultry Products Grading Certificate issued at time of checkloading must accompany each shipment.

1. Railcar or Piggyback. If shipment is by rail or piggyback, the certificate must be placed in the railcar or trailer for easy access to the Grader, warehouseman, or consignee, as applicable.

2. Trucks. If shipment is by truck, the driver must, upon delivery, give the certificate to the Grader, warehouseman, or consignee, as applicable.

#### C. Loading and Sealing of Vehicles

Loading must be in accordance with good commercial practices and the initial sealing must be done at origin under the supervision of a Grader. Thereafter, all delivery units--truck lot and less-than-truck lot (LTL) quantities--must be secured at all times prior to unloading with tamper proof, tamper resistant, serially numbered, high security seals. Suppliers of commodities, products and/or services shall be responsible for placing a seal(s) on all doors of each transportation conveyance upon completion of loading or servicing. Seals shall be serially numbered, barrier-type and meet the American Society for Testing and Materials (ASTM) standards (F-1157-04). Seals shall be 1/8<sup>th</sup> inch diameter cable, high security bolt, or equivalent. The contractor must maintain a record of each seal number used for truck lot and LTL delivery units. Additionally, the contractor must ensure that the applicable seal identification number is on each bill of lading, shipment manifest, or other delivery documents for each delivery destination.

When LTL delivery units are transported on the same trailer or railcar and destined for multiple recipients, the trailer or railcar must be sealed after each delivery. The seal number must be recorded on the appropriate delivery documents and correspond with the applied seal at the time of arrival at the next destination. It will be the responsibility of the contractor to provide a sufficient number of seals and ensure that the carrier service (truck or rail) secures the trailer or railcar after each delivery destination. Failure to seal the trailer or railcar after each stop may result in rejection of the shipment by the recipient agency at the next scheduled stop and rejection of any subsequent deliveries on the trailer or railcar.

1. Railcar. Each railcar must be sealed. The contractors are responsible for arranging for railcar deliveries of more than one delivery unit so that each delivery unit contained in the same railcar can be completely separated and sealed.

2. Truck or Piggyback. Truck or piggyback shipments must be sealed at origin. A delivery unit shipped by truck or piggyback which includes split deliveries to multiple destinations will require sealing after each drop in accordance with Section VI.C of this Specification.

#### D. Delivery Notification

The contractor must comply with the AMS Master Solicitation regarding Advance Shipping Notices (ASNs) and unloading appointments.

#### E. Split Deliveries

The contractor is responsible to deliver the quantity stated on the Sales Order/Item Number to each destination. Contractors must provide to the Grader, at time of shipment, the number of boxes and pounds for each destination. At the option of the contractor, a purchase unit (split deliveries) may be delivered on separate trucks provided each truck ships the total quantity stated on the Sales Order/Item Number. Any additional costs will accrue to the contractor's account.

### **VII. DESTINATION EXAMINATION**

The cost of a destination examination, before or after delivery, by a Grader on accepted product will be for the account of USDA. Costs for destination examinations of rejected delivery units will be for the account of the contractor. The origin Grader will make arrangements for destination examination prior to delivery.

#### A. Commodity Requirements

Before acceptance by consignee, the commodity may be examined by a Grader on a spot-check basis for temperature, condition, identity, and when applicable, count. The commodity may be examined for conformance to contract provisions at any time required by the Contracting Officer.

B. Temperature

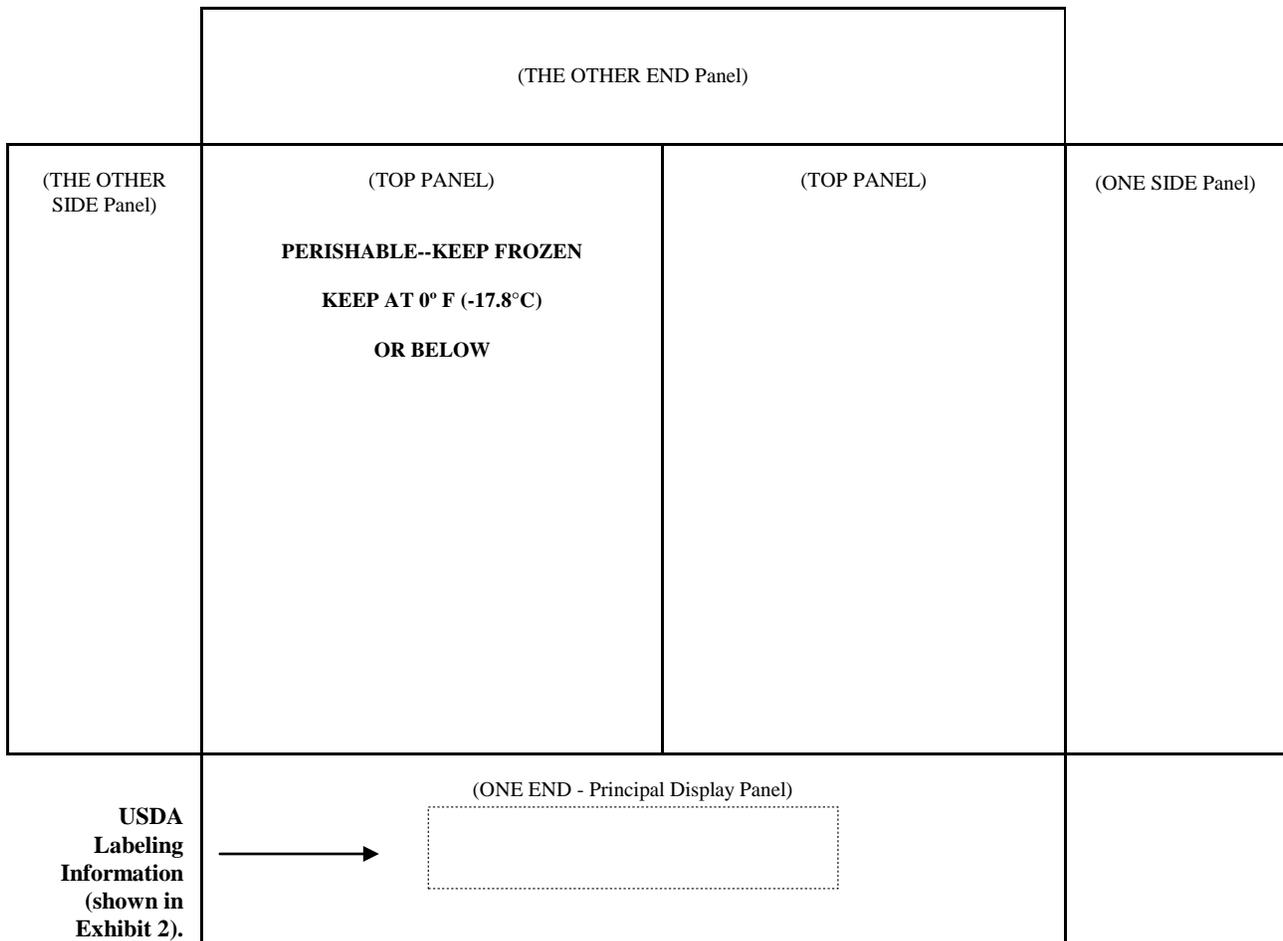
The commodity must arrive at destination at an average internal product temperature not to exceed 10 °F (-12.2 °C) with no individual temperature exceeding 15 °F (-9.4 °C). Commodity not meeting these requirements will be rejected for use under this Specification.



Director, Food Safety and Commodity Specification Division  
Livestock, Poultry and Seed Program  
Attachments

**EXHIBIT 1**  
**USDA Labeled Shipping Containers**

**Marking Information:** Shipping containers may be marked substantially as shown below. Detailed USDA labeling information is provided in Exhibit 2. Markings must be legibly preprinted, stamped, stenciled on containers, or printed on a separate self-adhesive label applied to containers. The USDA symbol, copy on back of Specification, is to be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the top panel or the principal display panel. The processor's name, address, and phone number may be printed on the top panel or the principal display panel. The processor's name and address may indicate the individual processing plant, the company headquarters, or the company address and phone number that handles product complaints.



**EXHIBIT 2**  
**USDA Labeling Information for**  
**Frozen Oven-Roasted 8-Piece Cut-up Chicken**

**Marking Information:** USDA labeling information must be printed on the principal display panel of each shipping container as provided in Exhibit 1. Markings must be legibly preprinted, stamped, stenciled on containers, or printed on a separate self-adhesive label applied to containers. The UPC symbol and code must be shown in the lower right-hand corner of the principal display panel. The USDA symbol, copy on back of Specification, must be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the top panel or the principal display panel. The processor's name, address, and phone number may be printed on the top panel or the principal display panel. The processor's name and address may indicate the individual processing plant, the company headquarters, or the company address and phone number that handles product complaints.



**FROZEN OVEN-ROASTED**  
**8-PIECE CUT-UP CHICKEN**

Ingredients:

(Food Allergen Statement,  
Must Be Placed Here)

**Processor's**  
**Name, Address, and Phone**

**Nutrition Facts Label**  
**Must Be Placed Here**

**KEEP FROZEN**

\_\_\_ Net Weight  
**30 LBS. (13.61 KG)**

**DATE PACKED Month, Day, and Year**

**UPC Symbol and Code**

**EXHIBIT 3**  
**“Please Recycle” Symbol and Statement**



**PLEASE  
RECYCLE**

# USDA SYMBOL

