



APPROVED

FEDERAL PURCHASE PROGRAM SPECIFICATION (FPPS) FOR CANNED / POUCH TUNA

Agricultural Marketing Service (AMS)
Livestock, Poultry and Seed (LPS) Program
Food Safety and Commodity Specification (FSCS) Division
Room 2628 S-Bldg, Phone: (202) 692-0342

Effective: October 2015

100 SCOPE

101 This Specification in conjunction with Commercial Item Description (CID) A-A-20155D dated July 2009, is for use by United States Department of Agriculture (USDA) for the procurement of canned/pouch tuna.

200 APPLICABLE DOCUMENTS

201 The following documents and all references cited therein shall be incorporated as part of this USDA, FPPS:

201.1 Commercial Item Description A-A-20155D, July 2009.

201.2 Applicable provisions of the Federal Food, Drug, and Cosmetic Act contained in 21 CFR Parts 1-199.

201.3 United States Tuna Foundation/National Marine Fisheries Service (USTF/NMFS) Test Lot Protocol.

201.4 United States Department of Commerce (USDC) Seafood Inspection Program (SIP) applicable procedures for canned/pouch tuna inspection and certification.

300 ITEM DESCRIPTION

301 Canned Tuna - Twenty four (24), 12.0 ounce cans or six (6), 66.5 ounce cans shall be packed into each case.

302 Pouch Tuna - Six (6), 43.0 ounce pouches shall be packed into each case.

310 Purchaser will specify immediate container type (canned or pouch) and net weight configuration in each solicitation.

400 CHECKLIST OF REQUIREMENTS

401 The tuna products will be purchased from suppliers who are operating in accordance with the applicable Food and Drug Administrative (FDA) regulations and under the USDC, NMFS Type I inspection, which may include Integrated Quality Assurance (IQA) or Hazard Analysis Critical Control Point (HACCP) Quality Management Program (QMP) and USTF/NMFS Test Lot Protocol.

402 Tuna will be caught so as to be in compliance with the Marine Mammal Protection Act and will meet the "Dolphin Safe" labeling standard of the Dolphin Protection Consumer Information Act as stated in the Magnuson Fishery Conservation Management Act (16 USC 1822, as amended).

410 FISH FLESH / PRODUCT CHARACTERISTICS

411 Domestic Origin of Fish Flesh - All tuna products must be produced in the United States. United States produced (hereafter referred to as U.S.-produced) tuna means manufactured from tuna landed by American flag vessels, and completely processed in the United States its territories, possessions, Puerto Rico, or the Trust Territories of the Pacific Islands (hereinafter referred to as the United States).

412 The contractor agrees to comply with all provisions of the Domestic Origin clause as defined in the Master Solicitation and the applicable Supplement.

413 Canned/pouch tuna shall meet the requirements of 21 CFR Parts 161.190 Tuna Standard of Identity.

414 Product Characteristics

414.1 Color a - Light

414.2 Form I - Chunk

414.3 Packing media 1 or 5 - Water or Broth

414.4 Salt/sodium level (a) – Regular (no more than 1.5 percent salt)

414.5 Monosodium glutamate is not allowed

414.6 Significant ingredients (more than 1 percent) shall be derived from U.S. produced products

414.7 Objectionable Materials – The contractor must assure that the tuna product is processed from fish prepared by removing the head, gills, tail, fins, skin, viscera, blood, bruises, and damaged or discolored flesh to the greatest extent practicable in accordance with good manufacturing practice. Foreign materials shall also be excluded.

- 414.8 Tuna shall be the only fish used and shall be in good condition prior to processing; i.e., exposed surfaces shall be of a color and bloom typical of tuna which has been properly stored and handled. Cut surfaces and naturally exposed surfaces shall show no more than slight darkening or discoloration due to dehydration, aging, and/or microbial activity.
- 414.9 No odors foreign to fresh tuna shall be present.
- 414.10 Changes in color and odors characteristically associated with frozen tuna in excellent condition shall be acceptable.
- 414.11 Frozen tuna shall show no evidence of having been defrosted and refrozen or other evidence of mishandling.
- 414.12 All products shall be free of metal contaminants. The contractor shall demonstrate to the USDC agent that the metal detection equipment used is capable of detecting stainless steel, ferrous, and non-ferrous metals.

420 PREPARATION FOR DELIVERY

- 421 Packaging - The tuna will be packaged in either cans or pouches.
 - 421.1 Cans - Twenty four (24), 12.0 ounce cans shall be packed into a shipping container to a net weight of 18.0 pounds or six (6) 66.5 ounce cans shall be packed into a shipping container to a net weight of 24.9375 pounds.
 - 421.2 Pouches - Six (6) 43 ounce pouches shall be packed into shipping container to a net weight of 16.125 pounds.
- 422 Unitization - All cans/pouches will be unitized by packing into new fiberboard shipping containers or placing on fiberboard trays with plastic shrink wrap.
- 423 Only one size and style of unitized cases may be offered in an individual delivery unit.
- 424 Labeling - Both immediate and shipping containers will be labeled to include all information required by USDC regulations and the following AMS requirements:
 - 424.1 Cans/pouches – Commercial labeling is acceptable.
 - 424.1.1 All cans/pouches shall bear a code that is traceable to production establishment, production lot and date and back to the source of the harvested tuna to ensure compliance with domestic origin requirements.
 - 424.1.1.1 Only one can/pouch code shall be allowed within each shipping container except as necessary to accommodate consecutive time period change-overs within a lot.

424.1.1.2 If a lot must be split to accommodate delivery unit, it cannot be split more than once.

424.1.2 The Dolphin Safe logo must be on the immediate container.

424.2 Shipping Containers^{1/} – Commercially marked shipping containers will include the following information:

424.2.1 Purchase order number.

424.2.2 A traceability code that identifies the processing establishment, production date and production lot.

424.2.3 Nutrition facts panel based on requirements in 21 CFR 101.9 Nutrition Labeling of Food.

424.2.4 The appropriate product name and material number listed in the table below for each of the items.

Item	Material Number
Canned Tuna - 12.0 oz.	100194
Canned Tuna - 66.5 oz.	100195
Pouch Tuna - 43.0 oz.	110703

424.2.5 Ingredient declaration (including single ingredient products).

424.2.6 An allergen statement in a 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 _____.

424.2.7 USDA Shield (at least 2 inches high and appearing on the top of the container or on the principle display panel)



^{1/}The information in Section 424.2 may be printed directly on the shipping container, or printed on labels applied to the shipping container

430 PALLETIZED UNIT LOADS

431 All product shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic, unless otherwise specified in the solicitation. Pallet loads shall be stacked in a manner that minimizes the overhang of the shipping containers over the edges of the pallets and exposes each shipping container's principle display panel to facilitate certification examinations.

440 DELIVERED PRODUCT

441 Delivery Unit

441.1 12 ounce cans - Each delivery unit will consist of 1,800 shipping containers with a net weight of 32,400 pounds.

441.2 66.5 ounce cans - Each delivery unit will consist of 1,440 shipping containers with a net weight of 35,910 pounds.

441.3 43 ounce pouches - Each delivery unit will consist of 2240 shipping containers with a net weight of 36,120 pounds.

442 All products must be delivered to AMS assigned destinations under seal with tamper proof, tamper resistant, serially numbered, high security seals that meet the American Society for Testing and Materials Standard (ASTM) F1157-04 and/or the International Organization for Standards (ISO) 17712-2010 as required under the Master Solicitation. Seals shall be $\frac{1}{8}$ th-inch diameter cable, high-security bolt, or equivalent.

450 QUALITY ASSURANCE

451 Facilities used in fulfilling USDA contracts must be operating in accordance with all applicable FDA regulations. All canned / pouch tuna will be produced under continuous NMFS inspection which may include Type I, IQA, or HACCP-QMP, and includes the USTF/NMFS Test Lot Protocol.

452 Acceptance or rejection of a lot shall be determined by the USDC Seafood Inspection Program based on Analytical Requirements (section 6) and Quality Assurance Provisions (section 9.1, 9.3, 9.4) of the Commercial Item Description (CID) Tuna Canned or in Flexible Pouches A-A-20155D dated July 8, 2009. The Condition of Container inspection described in 9.3 of the CID shall be performed by USDC.

453 Pressed cake weight or drained weight examination for cans shall be in accordance with 21 CFR Part 161.190, Tuna Standard of Identity.

454 Pouches shall be examined for net weights in accordance with NMFS requirements.

460 WARRANTY AND COMPLAINT RESOLUTION

461 Warranty – The contractor will guarantee that the product complies with all specification requirements and provisions set forth in the program Supplement.

462 Complaint Resolution – Customer complaint resolution procedures will be developed by the contractor. These procedures will include: a point of contact, investigation steps, intent to cooperate with AMS, and product replacement or monetary compensation. The procedures will be used to resolve product complaints from recipient agencies or AMS.

470 ACCEPTANCE AND CERTIFICATION

471 The USDC Seafood Inspector shall certify acceptable product and set forth on a Certificate of Loading the following information:

471.1 Purchase Order Number/Purchase Order Line Item Number.

471.2 Sales Order Number/Sales Order Line Item Number.

471.3 Destination of shipment.

471.4 Name of product and applicable material number.

471.5 Shipping Date.

471.6 Production lot number(s) and date each lot was produced along with shipping container and immediate container code(s) and the code used that provides traceability to establishment number, production lot and date.

471.7 Count of shipping containers and total projected net weight in each production lot. Count and projected net weight verified

471.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable.

471.9 A statement that “Product conforms with the FPPS for Canned/Pouched Tuna; count and projected net weights certified.”

472 Each delivery unit shall be accompanied by one of the following certificates listed below as appropriate:

472.1 Certificate of Inspection.

METRIC

A-A-20155D
July 8, 2009
SUPERSEDING
A-A-20155C
October 8, 2004

COMMERCIAL ITEM DESCRIPTION

TUNA, CANNED OR IN FLEXIBLE POUCHES

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

1. SCOPE. This CID covers canned or flexibly pouched tuna (tuna), packed in commercially acceptable containers, suitable for use by the Federal, State, local governments, and other interested parties, and as a component of operational rations.

2. PURCHASER NOTES.

2.1 Purchasers *shall specify* the following:

- Type(s), form(s), color(s), packing media, flavor(s), and salt/sodium level(s) required (Sec. 3).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.2).
- Manufacturer's/distributor's product assurance (Sec. 7).
- Manufacturer's/distributor's certification (Sec. 9.2) or U.S. Department of Commerce (USDC) certification (Sec. 9.3).
- Product examination: For USDA Procurements Only (Sec. 9.4).

2.2 Purchasers *may specify* the following:

- Manufacturer's quality assurance (Sec 9.1).
- Packaging requirements other than commercial (Sec. 10).

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

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Types, forms, colors, packing media, flavors, and salt/sodium levels.

Type A - Can

Type B - Flexible pouch

Type C - Foil Top Can/No Opener Required

Form I - Chunk

Form II - Solid

Color a - Light

Color b - White (Albacore)

Packing media 1 - Water

Packing media 2 - Vegetable oil (except in olive oil)

Packing media 3 - Vegetable oil (non-hydrogenated)

Packing media 4 - Olive oil

Packing media 5 - Broth

Flavor 1 - Lemon Pepper

Flavor 2 - BBQ

Flavor 3 - Sweet and Spicy

Flavor 4 - Herb and Garlic

Flavor 5 - Hickory Smoked

Salt/sodium level (a) - Regular (no more than 1.5 percent salt)

Salt/sodium level (b) - No salt added (no sodium chloride added during processing)

Salt/sodium level (c) - Very low sodium (35 mg or less sodium per serving)

Salt/sodium level (d) - Low sodium (140 mg or less sodium per serving)

4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products *shall meet the requirements of the:*

- Salient characteristics (Sec. 5).
- Analytical requirements: *as specified by the purchaser* (Sec. 6).
- Manufacturer's/distributor's product assurance (Sec. 7).
- Regulatory requirements (Sec. 8).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 9).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 10).

5. SALIENT CHARACTERISTICS.

5.1 Standard of Identity. The canned tuna (and pouched tuna as applicable) shall meet the requirements of 21 CFR § 161.190, Canned Tuna.

5.2 Processing. The tuna shall be prepared in accordance with 21 CFR Part 110, Good Manufacturing Practices, 21 CFR Part 123, Fish and Fishery Products, and be commercially sterile ready-to-use.

5.3 Raw ingredients. Tuna shall be the only fish used and shall be in good condition; i.e., exposed surfaces shall be of a color and bloom typical of tuna, which has been properly stored and handled. Cut surfaces and naturally exposed surfaces shall show no more than slight darkening or discoloration due to dehydration, aging, and/or microbial activity. No odors foreign to tuna shall be present. Changes in color and odors characteristically associated with frozen tuna in excellent condition shall be acceptable. Frozen tuna shall show no evidence of having been defrosted and refrozen or other evidence of mishandling. Raw tuna to be processed shall show no evidence of decomposition or hydrocarbon contamination (e.g., fuel oil). **NOTE:** As these elements are difficult to determine in the end item, at a minimum, assessment of this clause must be performed at the time of butcher prior to any precooking step. This process is to be monitored by the USDC or their designate and must be considered and included in Sec. 9, Quality Assurance Provisions.

5.4 Seasonings/seasonings. Seasonings and flavorings, when used, shall be in accordance with 21 CFR § 161.190 (a)(6).

5.5 Finished product.

5.5.1 Color. “Light” tuna (Color a) and “white” tuna (Color b) shall be in accordance with 21 CFR § 161.190 (a)(4). Flavored tuna shall have an even distribution of the applicable color and flavoring throughout (e.g., even distribution of pepper for lemon pepper flavored chunk light tuna).

5.5.2 Odor, flavor, and texture. The tuna shall have an odor and flavor typical of the species that have been subjected to proper handling and good manufacturing practices. Texture shall be moist and tender, not dry and stringy. Flavored tuna shall have an odor and flavor indicative of the label (e.g., lemon pepper, hickory smoked BBQ, sweet and spicy, etc.)

5.5.3 Pressed cake weight of canned product. Procedures and criteria are found in 21 CFR § 161.190 (c) Fill of Container. Failure to meet pressed cake weight specified in the contract shall be basis for rejection of the lot.

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5.6 Foreign material. There shall be no foreign material such as, but not limited to, struvite crystals, dirt, insects, insect parts, hair, wood, glass, or metal.

5.7 Broth. Broth, when used, must comply with the U.S. Food and Drug Administration (FDA) Standard of Identity for Canned Tuna as outlined in 21 CFR § 161.190.

5.8 Net contents. Broth, when used, must comply with the FDA Standard of Identity for Canned Tuna as outlined in 21 CFR § 161.190. The packaged tuna, in any form, must meet the conditions set out in the applicable federal regulations with regard to net weight of contents so that substitution of non-tuna ingredients is discouraged.

6. ANALYTICAL REQUIREMENTS.

6.1 Analytical requirements. Unless otherwise specified in the solicitation, contract, or purchase order, analytical requirements for the tuna shall be as follows:

Salt/sodium level a	Not more than 1.5 percent salt
Salt/sodium level b, c, d	Must not exceed limits specified in 21 CFR § 101.61
Methylmercury	Not more than 1.0 ppm
Histamine	<u>1/</u>

1/ Histamine testing shall be performed at the frequency to provide the same assurance as the methods recommended by the FDA “Fish and Fisheries Products Hazards & Controls Guidance”, in effect on the date of the solicitation.

6.2 Product verification. When USDC verification of analytical requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed.

6.2.1 Sampling procedures. USDC inspection service will select the number of product containers based on agency inspection service sampling procedures and plans.

6.2.2 Samples. Analytical testing for salt and sodium shall be performed on a composite sample. The composite sample shall be 680 g (24 oz). The minimum number of 12 sample units shall be used for deriving the composite sample. The sample units shall represent all the codes selected for product evaluation. Equal amounts of product will be taken from each selected sample unit and from each code. If the sample size is too small to provide for sampling all codes, more sample units may be selected with less product taken from each can or pouch. Analytical testing for methylmercury and histamine shall be performed on three individual 85 g (3 oz) samples. Samples for methylmercury and histamine may be derived from raw material or finished product.

6.3 Analytical testing. Analytical testing shall be in accordance with the following methods from the Official Methods of Analysis of the AOAC International.

<u>Test</u>	<u>Method</u>
Salt	937.09, 976.18, or 976.19
Sodium	969.23
Methylmercury	988.11
Histamine	977.13

6.4 Test results. The test results for salt shall be reported to the nearest 0.1 percent, sodium to the nearest mg per 100 g, methylmercury to the nearest 0.1 ppm, and histamine to the nearest ppm. Any test result not conforming to the analytical requirements shall be cause for rejection of the lot.

7. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE.

7.1 The manufacturer/distributor shall certify that the tuna provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same tuna for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

7.2 FOR USDA PROCUREMENTS ONLY! When specified in the solicitation, contract, or purchase order, the manufacturer/distributor shall warrant that the tuna provided shall comply with all specification requirements, technical proposal declarations, and provisions set forth in the solicitation, contract, or purchase order. All customer complaint resolution procedures shall be included in the technical proposal. These procedures shall include: a point of contact, investigation steps, intent to cooperate with the purchaser, and product replacement or monetary compensation. The procedures will be used to resolve product complaints from the recipient agencies or the purchaser.

8. REGULATORY REQUIREMENTS. The delivered tuna shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and be the same tuna offered for sale within the commercial marketplace. Delivered tuna shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder. The tuna shall comply with the allergen labeling requirements of the Federal Food, Drug, and Cosmetic Act.

9. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 9.2 or 9.3; (9.1 is optional when 9.2 is specified).* The USDC requires 9.1 when 9.3 is specified.

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9.1 Manufacturer’s quality assurance. When required in the solicitation, contract, or purchase order, the product manufacturer shall be required to have their facilities inspected by USDC, and be eligible for listing in the USDC publication “USDC Participants List for Firms, Facilities and Products.” (USDC sanitation inspections verify that, at the time of the inspection, the manufacturer demonstrated their ability to meet rigid standards of sanitation and are capable of producing safe, wholesome tuna).

9.2 Manufacturer’s/distributor’s certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished tuna meet or exceed the requirements of this CID.

9.3 USDC certification. When required in the solicitation, contract, or purchase order that product quality or acceptability or both be determined, USDC shall be the certifying program. USDC inspectors shall certify the quality and acceptability of the tuna in accordance with USDC procedures which include selecting random samples of the packaged tuna, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official USDC score sheets and/or certificates. Dependent on the solicitation, contract, or purchase order, USDC may certify product under Type I (continuous inspection), Integrated Quality Assurance (IQA), Hazard Analysis and Critical Control Points (HACCP), or lot inspection procedures. In addition, when required in the solicitation, contract, or purchase order, USDC inspection personnel will examine the tuna for conformance to the United States Standards for Condition of Food Containers (7 CFR Part 42) and MIL-PRF-44073, Packaging of Food in Flexible Pouches, in effect on the date of the solicitation.

9.4 Product examination. FOR USDA PROCUREMENTS ONLY. When required in the solicitation, contract, or purchase order, USDC shall conduct the following product examinations. All sampling for inspection and determination of acceptability shall be done in accordance with provisions set forth in the latest versions of the American National Standards Institute, ANSI/ASQC Z1.4. Defects found during inspection shall be classified in accordance with Tables II through V at the inspection levels acceptable quality levels (AQLs) as shown below. AQLs shall be expressed in defects per hundred units. The lot size shall be expressed in cans or pouches.

TABLE I. Inspection levels and acceptance numbers

Table	Inspection level <u>2/</u>	AQL	
		Major	Minor
II	S3	---	4.0
III	S3	---	10.0
IV	S3	1.0	10.0
V	S2	1.5	6.5

2/ Sample shipping containers shall be selected randomly on a proportionate basis from not less than 90 percent of the codes listed in a lot. In the event that the referenced levels result in a sample size that is too small to provide for sampling 90 percent of the codes in a lot, a level sufficiently large to accommodate this requirement shall be selected. Not more than one primary container per shipping container shall be examined for the defects within the tables listed in Table I.

The sample unit for USDC Inspection is the contents of one can or pouch. For sampling purposes, the maximum lot size will be the quantity of product produced on a single line during an eight hour production shift. The lot size may be reduced by the USDC inspector if necessary. If a plant operates two or more lines under inspection simultaneously, the products from each line will be inspected as separate lots. Also, if a plant wishes to extend the processing day beyond a normal eight hour shift, the product produced after the end of the eight hour shift will be inspected as a new lot. For labeling and identification purposes, production lots shall be numbered in sequence. For purposes of lot identification, in addition to the requirements contained in 21 CFR Part 113, a code change will be necessary when a shift concludes or a new shift begins.

If a plant operates more than one line under inspection, it may be necessary to assign an inspector to each line. This is to enable the inspector to have sufficient time to perform a sanitation inspection, examination for product characteristics, condition of container examination, etc. and still have sufficient time to observe the materials being processed to ensure their suitability for processing.

The contractor shall obtain a USDC Certificate of Inspection which state(s) the product meets all requirements of this CID.

TABLE II. Examination for net weights 3/, 4/, 5/

Category	Defect
Minor	
201	A 198 g (7.0 oz) or less can or pouch - more than 7.1 g (¼ oz) under specified net weight. Over 201 g (7.1 oz) to 369 g (13.0 oz) can or pouch - more than 14.2 g (½ oz) under specified weight. A 1.22 kg (43.0 oz) pouch - more than 28 g (1 oz) under specified net weight. A 1.88 kg (66.5 oz) can - more than 28 g (1 oz) under specified net weight.

3/ Failure of lot average net weight to meet specified net weight shall be basis for rejection of entire lot.

4/ Report results to the nearest 0.1 g (0.004 oz).

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5/ Net weight for pouch product will be determined as follows:

- Weigh sealed pouch.
- Empty contents into tray, make sure all tuna is removed.
- Clean and dry the pouch.
- Weigh the empty pouch
- Deduct the weight of the empty pouch from the weight of the sealed pouch, and record as net weight.

TABLE III. Examination for vacuum requirements (not required for pouch)

Category	Defect
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Minor

201 Vacuum less than 1 inch 6/

6/ Military agencies may specify alternate vacuum requirements in the contract as needed.

TABLE IV. Product defects

Category	Defect
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Critical Major Minor

- 1 Flesh showing evidence of true honeycombing or the presence of flavors and/or odors of decomposition such as, but not limited to, sour and rancid, or other flavors and odors of decomposition. 7/

- 2 Presence of chemicals, glass, or metal particles, animal excreta, struvite crystals, or similar extraneous material which could harmfully affect or contaminate the product. 7/

- 101 Presence of objectionable flavors or odors such as, but not limited to, burnt, scorched, overcooked, stale, or other objectionable flavors or odors. 8/

- 102 Presence of objectionable foreign materials such as, but not limited to, rust, wood, hair, dirt, or insects or insect parts either singly or in combination.

TABLE IV. Product defects (cont.)

Category		Defect																									
<u>Critical</u>	<u>Major</u>	<u>Minor</u>																									
	103	Form, color, packing media, or flavor, not as specified in contract.																									
	201	Presence of any prominent bruise(s), blood clot(s), or piece(s) of gills or viscera pieces over 6.35 mm (¼ in) in any dimension. 9/																									
	202	Presence of number of undesirable fish parts of an objectionable size exceeding those shown below: 10/																									
		<table> <thead> <tr> <th><u>Net Weight</u></th> <th><u>Skin</u></th> <th><u>Scales</u></th> <th><u>Vascular Tissue</u></th> <th><u>Bone</u></th> </tr> </thead> <tbody> <tr> <td>198 g (7.0 oz) or less</td> <td>2</td> <td>2</td> <td>1</td> <td>1</td> </tr> <tr> <td>Over 201 g (7.1 oz) to 369 g (13.0 oz)</td> <td>2</td> <td>4</td> <td>2</td> <td>2</td> </tr> <tr> <td>1.22 kg (43.0 oz)</td> <td>3</td> <td>6</td> <td>3</td> <td>3</td> </tr> <tr> <td>1.88 kg (66.5 oz)</td> <td>4</td> <td>8</td> <td>4</td> <td>4</td> </tr> </tbody> </table>	<u>Net Weight</u>	<u>Skin</u>	<u>Scales</u>	<u>Vascular Tissue</u>	<u>Bone</u>	198 g (7.0 oz) or less	2	2	1	1	Over 201 g (7.1 oz) to 369 g (13.0 oz)	2	4	2	2	1.22 kg (43.0 oz)	3	6	3	3	1.88 kg (66.5 oz)	4	8	4	4
<u>Net Weight</u>	<u>Skin</u>	<u>Scales</u>	<u>Vascular Tissue</u>	<u>Bone</u>																							
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Over 201 g (7.1 oz) to 369 g (13.0 oz)	2	4	2	2																							
1.22 kg (43.0 oz)	3	6	3	3																							
1.88 kg (66.5 oz)	4	8	4	4																							

7/ These are regarded as critical defects and their finding will be basis for rejection of the entire lot.

8/ Do not include flavors and odors of decomposition.

9/ Small blood spots, streaks, and bruises, characteristic of purse-seine caught tuna, are not considered defects.

10/ To classify as objectionable, fish parts must meet the following criteria: skin - piece over 13 mm (½ in) in any dimension; scales - over 6 mm (¼ in) in any two dimensions; vascular tissue - includes streaks and dark meat over 13 mm (½ in) in any dimension; bone - any bone or cartilage which is not soft or does not become powdery under firm pressure of a hard object or which is over 13 mm (½ in) in any dimension.

TABLE V. Can interior enamel coating defects (cans only)

Category	Defect
<u>Major</u>	<u>Minor</u>
101	Missing
102	Blistered or softened areas which can be peeled by fingertip (not fingernail abrasion)
103	Internal rust stains
201	Bare areas (other than scratches) <u>11/</u>
202	Dirty, stained or smeared with foreign material

11/ A line of solder along the side seam shall not be considered a defect.

10. PACKAGING. Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

11. USDC INSPECTION NOTES. When 9.3 is specified in the solicitation, contract, or purchase order, USDC certification shall include evaluation of the quality and condition of samples of packaged tuna, and compliance with requirements in the following areas:

- Salient characteristics (Sec 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.2). When USDC analytical testing is specified, USDC inspection personnel shall select samples and submit them to the National Analytical Services, Seafood Inspection Program for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

12. REFERENCE NOTES.

12.1 USDC certification contacts. For USDC certification, contact the nearest USDC Seafood Inspection Region Office listed below.

Northeast Region Inspection Office
NOAA Fisheries
55 Great Republic Drive
Suite 01-500
Gloucester, MA 01930
Telephone (978) 281-9228
Fax (978) 281-9134, (978) 281-9125

Southeast Region Inspection Office
NOAA Fisheries
9887 4th Street North, Suite 220
St. Petersburg, FL 33702
Telephone (727) 570-5383
Fax (727) 570-5387

Western Region Inspection Office
NOAA Fisheries
Building 32, Room 286A
7600 Sand Point Way N.E.
Seattle, WA 98115-6349
Telephone (206) 526-4259
Fax (206) 526-4265

12.2 Analytical testing and technical information. For USDC technical information on analytical testing, contact the **Technical Services Branch, USDC Seafood Inspection Program, 55 Great Republic Drive, Gloucester, MA 01930, telephone (978) 281-9292, or via E-mail: John.Creedon@noaa.gov.**

12.3 Sources of documents.

12.3.1 Sources of information for nongovernmental documents are as follows:

Copies of the Official Methods of Analysis of the AOAC International, either printed or on CD-ROM versions, may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877-2417, telephone (301) 924-7077 or (800) 379-2622. Internet address: www.aoac.org.**

Copies of the latest version of ANSI/ASQC Z1.4 Sampling Procedures and Tables for Inspection by Attributes, may be obtained from: **American Society for Quality, 600 North Plankinton Avenue, Milwaukee, WI 53201, telephone (800) 248-1946. Internet address: www.asq.org.**

12.3.2 Sources of information for governmental documents are as follows:

A-A-20155D

Applicable provisions of the Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503 and the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. These documents may be purchased from: **Superintendent of Documents, New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954. Credit card (Visa, MasterCard, Discover/NOVUS, and American Express) purchases may be made by calling the Superintendent of Documents on (866) 512-1800, (202) 512-1800, or on the Internet at: <http://www.gpoaccess.gov/nara/index.html>.**

Copies of FDA, Center for Food Safety and Applied Nutrition, Fish and Fisheries Products Hazards and Controls Guidance are available on the Internet at: <http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/Seafood/FishandFisheriesProductsHazardsandControlsGuide/default.htm>

Copies of MIL-PRF-44073 are available from: **Standardization Documents Order Desk, Document Automation and Production Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094 or on the Internet at: <http://assist.daps.dla.mil/quicksearch/>.**

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Branch Chief, PPB, FV, AMS, USDA, STOP 0247, 1400 Independence Ave., SW, Washington, DC 20250-0247, telephone (202) 720-9939, Fax (202) 690-1527, via E-mail: FQASstaff@ams.usda.gov or on the Internet at: <http://www.ams.usda.gov/FQAS>.**

Copies of “USDC Participants List for Firms, Facilities and Products” or other information regarding policy and procedures of the USDC Seafood Inspection Program; beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improved this document are available from and/or provided to: **U.S. Department of Commerce, National Oceanic and Atmospheric Administration, Seafood Inspection Program, 1315 East-West Highway, Silver Spring, Maryland 20910, telephone (301) 713-2355, Fax (301) 713-1081, or on the Internet at: <http://www.seafood.nmfs.noaa.gov/>.**

Military activities may obtain copies of this CID from: **Standardization Documents Order Desk, Document Automation and Production Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094 or on the Internet at: <http://assist.daps.dla.mil/quicksearch/>.**

MILITARY INTERESTS:**Military Coordinating Activity**

Army - GL

Custodians

Army - GL

Navy - SA

Air Force - 35

Review Activities

Army - MD, QM

Navy - MC

DLA - SS

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP

HHS - NIH, IHS, FDA

USDA - FV

VA - OSS

DOC - NOAA

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DOC - NOAA

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