



APPROVED

**FEDERAL PURCHASE
PROGRAM SPECIFICATION
(FPPS) FOR FRESH BEEF
ROUND ROASTS,
BONELESS, FROZEN**

Agricultural Marketing Service (AMS)
Livestock, Poultry and Seed (LPS) Program
Food Safety and Commodity Specification (FSCS) Division
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Effective: **January 2015**

100 ITEM DESCRIPTION

110 Fresh Beef Round Roasts, Boneless, Frozen – This item consists of beef round roasts that weigh 2-3 pounds, inclusive, individually vacuum packaged and frozen, derived from USDA Select, Choice, or Prime beef carcasses.

200 APPLICABLE DOCUMENTS

210 Institutional Meat Purchase Specification (IMPS) for Fresh Beef - Series 100, effective November 2014.

300 CHECKLIST OF REQUIREMENTS

310 Beef round roasts must be produced in accordance with Food Safety and Inspection Service (FSIS) regulations and the AMS Checklist of Requirements. The contractor's production plan, submitted to the FSCS Division, must adhere to the following checklist requirements.

320 MATERIALS

321 The contractor's production plan must describe a documented quality control program that includes procedures, records, forms, pictures, etc., that demonstrate conformance with the following Checklist of Requirements.

330 MEAT COMPONENT

331 Beef shall be the only meat component allowed. Roasts shall be intact muscles portioned from any combination of the following IMPS items:

- 167D – Beef Round, Sirloin Tip (Knuckle), Peeled, 2-Piece
- 169A – Beef Round, Top (Inside), Cap Off
- 171C – Beef Round, Eye of Round (Individual Muscle (IM))
- 171D – Beef Round, Outside Round, Side Muscle Removed (IM)
- 171E – Beef Round, Outside Round, Side Roast (IM)

- 332 Domestic Origin of Meat Component – Beef must originate from U.S. produced livestock as defined in the Master Solicitation and Supplement.
- 333 Grade – USDA Select, Choice or Prime.
- 334 Harvesting – Cattle will be harvested in facilities that comply with the following requirements:
- 334.1 Humane Handling – All cattle shall be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.
- 334.2 Pathogen Intervention Steps – The harvest process must include at least two pathogen intervention steps. One of the intervention steps must be a critical control point (CCP) in the establishment’s FSIS recognized harvest process Hazard Analysis Critical Control Point (HACCP) plan.
- 334.3 Spinal Cord Removal – Remove all spinal cord material during the harvesting process.
- 334.4 Carcass Testing – Routinely test carcasses for Shiga-toxicogenic *Escherichia coli* O157 (including O157:H7 and O157:Non-Motile (NM); herein referred to as *E. coli* O157:H7) at CCP to verify effectiveness of interventions.
- 335 Boneless Beef – Only fresh-chilled boneless beef that complies with the requirements of the previous sub-sections (334.1-334.4) of this section and the following additional requirements and has never been previously frozen will be allowed:
- 335.1 Traceability – Contractor is responsible for providing sufficient product traceability and must have records to verify the source of raw materials used in each production lot.
- 335.2 Handling – All boneless beef must be maintained in excellent condition. The contractor’s production plan will include time and temperature controls necessary to maintain excellent condition of the boneless beef.
- 335.3 Objectionable Materials – The following objectionable materials shall be excluded:
- 335.3.1 Major lymph glands (*prefemoral* and *popliteal*), and the *sciatic (ischiatric)* nerve (lies medial to the outside round).
- 335.3.2 All bone, cartilage, silver skin on the outside round, *sacrociatic* ligament, opaque *periosteum*, tendinous ends of shanks, *gracilis* membrane, *patellar* ligament (associated with the *stifle* joint), and *achilles* tendon.

336 Mechanically Separated – Beef that is mechanically separated from bone with automatic deboning systems or advanced meat (lean) recovery (AMR) systems is not allowed.

340 NON-MEAT COMPONENT

341 Seasonings and Other Ingredients – Seasonings and other ingredients are not allowed in the manufacture of this beef item.

350 FAT LIMITATIONS

351 Peeled/Denuded (≥90% lean exposed). Remaining “flake” fat not to exceed 1/8-inch (3mm) in depth.

360 STATE OF REFRIGERATION

361 Product will be frozen to an internal temperature of not higher than 0°F (-17.8°C) within 72 hours from the time of final fabrication of the lot.

370 PREPARATION FOR DELIVERY

371 The contractor will assure that all packaging, packing, labeling, closure, marking, and palletization comply with the National Motor Freight Regulations and FSIS regulations and the requirements listed below.

380 PACKAGING

381 All roasts will be individually vacuum packaged prior to freezing.

390 PACKING

391 Each individual roast shall weigh 2-3 pounds.

392 Sixteen (16) individually packaged roasts shall be snugly packed in a 40 ± 2 pound (net weight) shipping container.

400 CLOSURE

410 Shipping containers shall be strapped or taped.

420 LABELING

421 Both immediate and shipping containers will be labeled to include all information required by FSIS regulations. Labels will be illustrated in the contractor’s production plan and contain the following information:

421.1 Immediate Container

- 421.2 A traceability code that is traceable back to establishment number, production lot, and date.
- 421.3 A “Best-If-Used-By” date that is 180 calendar days from the date of production.
- 421.4 Nutrition facts panel based on actual nutritional analysis of the product.
- 422 Shipping Container
- 422.1 USDA shield at least 2-inches high and appearing on the top of the container or on the principal display panel.



- 422.2 Applicable purchase order number.
- 422.3 A traceability code that is traceable back to establishment number, production lot, and date.
- 422.4 Material number: 100166.
- 422.5 Product Name “Beef Round Roasts, Boneless, Frozen”.
- 422.6 Ingredient declaration (including single ingredient products).
- 422.7 Nutrition facts panel based on actual nutritional analysis of the product.
- 422.8 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 _____.

430 PALLETIZED UNIT LOADS

- 431 All products shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic, unless otherwise specified in the invitation. 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 principal display panel to facilitate certification examinations.

440 DELIVERY UNIT

- 441 The delivery unit shall consist of a 1000 shipping containers and be 40,000 pounds (net weight). A tolerance of minus 60 pounds is permissible.

450 DELIVERED PRODUCT

460 SIZE AND STYLE OF CONTAINER

461 Only one size and style of shipping container may be used in any one delivery unit.

470 TEMPERATURE

471 Product temperature will not exceed 0°F at the time of shipment and delivery.

480 SEALING

481 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 1/8th-inch diameter cable, high-security bolt, or equivalent.

500 PRODUCT ASSURANCE

510 WARRANTY AND COMPLAINT RESOLUTION

511 Warranty – The contractor will guarantee that the product complies with all specification requirements, production plan declarations, and provisions set forth in the Master Solicitation and Supplement.

512 Complaint Resolution – Customer complaint resolution procedures will be included in the production plan. 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.

600 NON-CONFORMING PRODUCT

610 The contractor must include a plan to assure that non-conforming product is not delivered under USDA contracts. The plan must address 1) control and segregation of non-conforming product, 2) removal of any USDA markings, and 3) disposition of non-conforming product, including vendor notification in writing to the FSCS Division of final disposition (e.g., diverted to commercial production, cooked or destroyed).

620 CONTRACTOR CHECKLOADING

620.1 Contractor will perform checkloading examinations at the time of shipment and issue a contractor's certificate to accompany each shipment that includes all of the following information:

620.1.1 Purchase Order Number/Purchase Order Line Item Number;

- 620.1.2 Sales Order Number/Sales Order Line Item Number;
- 620.1.3 Destination of shipment;
- 620.1.4 Name of Product and applicable Material Number;
- 620.1.5 Shipping Date;
- 620.1.6 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;
- 620.1.7 Count of shipping containers and total projected net weight in each production lot;
- 620.1.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable;
- 620.1.9 Contractor certification that product conforms with the applicable specification (FPPS-BR-2015);
- 620.1.10 Count and projected net weight verified and;
- 620.1.1 Signature of company official responsible for checkloading.

700 AMS MONITORING AND PRODUCTION ASSESSMENT

710 An AMS Quality Assessment (QA) Division agent must be present during the production of the finished product. The QA Division agent will monitor and verify the processing steps, quality assurance activities, and any corrective actions to assure that all requirements outlined in the approved production plan are complied with. The QA Division agent will be conducting the monitoring and production verification in accordance with the Monitoring and Evaluation Protocol for Conformity Assessment of FPPS requirements and applicable QA Division instructions. Any deviations to contractual requirements will be reported to the contractor and Contracting Officer. The Contracting Officer will make all determinations as to the acceptability of the product relative to findings documented by the QA Division agent.