FEDERAL PURCHASE PROGRAM
SPECIFICATION (FPPS) FOR
CHICKEN FAJITA STRIPS, FULLY
COOKED, FROZEN

100 ITEM DESCRIPTION

110 Chicken Fajita Strips (100117) – Frozen, fully cooked, dark meat chicken fajita strips, produced from ready-to-cook boneless, skinless drumsticks, thighs, and/or legs. The commodity shall be packaged 5 or 10 pounds per plastic-film bag to a net weight of 30 pounds in each fiberboard shipping container. A purchase unit shall consist of 1,300 shipping containers totaling 39,000 pounds.

200 APPLICABLE DOCUMENTS

210 The following documents are incorporated as part of this USDA, AMS, FSCS Division FPPS-Chicken Fajita Strips, Fully Cooked, Frozen – April 2016:

210.1 AMS/LPS/QAD Policies and Procedures (QAD 600 Series)

210.2 Poultry Products Inspection Regulations (9 CFR § 381).

210.3 Regulations Governing the Voluntary Grading of Poultry Products and Rabbit Products (7 CFR § 70) and the U.S. Classes, Standards, and Grades for Poultry (AMS 70.200 et seq., 9 CFR § 381.170 to 172).

210.4 AMS Master Solicitation for Commodity Procurements and Solicitation.

300 CHECKLIST OF REQUIREMENTS

310 Domestic Products – Refer to the current AMS Master Solicitation for Commodity Procurements.
Food Defense – Refer to the current AMS Master Solicitation for Commodity Procurements.

HARVESTING

All harvesting activities shall comply with all applicable Food Safety and Inspection Service (FSIS) regulations and requirements, including 9 CFR § 381, and shall be done under FSIS inspection.

Humane Handling – All poultry shall be humanely handled in accordance with FSIS Directive 6100.3.

PROCESSING

All processing activities shall comply with all applicable FSIS regulations and requirements, including 9 CFR § 381, and shall be done under FSIS inspection.

Performance Standards – Product shall be produced under FSIS pathogen reduction standards, as specified in 9 CFR § 310.25.

Date Processed – The commodity shall not be processed or packaged more than 60 days prior to the first day of the delivery period.

Inspection for contract and FPPS compliance shall 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 (AMS 70.200 et seq.) under the supervision of an AMS Grader. The AMS Grader shall be responsible for certification of compliance with the requirements of this FPPS for chilled chicken carcasses and parts; formulating, marinating, cooking, and slicing chicken into strips; freezing; packaging and packing; labeling and marking; net weight; and checkloading.

AMS Monitoring and Inspection – USDA/AMS, LPS Program’s QA Division field office or the Director of the QA Division, LPS Program, AMS, USDA, Room 3953-S, STOP 0258, 1400 Independence Avenue, SW, Washington, DC 20250-0258, telephone (202) 720-3271.

All steps in the manufacturing process shall be under the direct supervision of QAD personnel and as outlined in QAD Policies and Procedures Manual (QAD 600 Series). Quality and compliance with product requirements shall be determined in accordance with those policies and procedures. The QAD agent may also select samples for laboratory analyses or inspect the commodity at any point in transit and after delivery to point of destination.

AMS Sampling Option – AMS may select additional samples of the commodity for further inspection or may draw samples for laboratory analyses.

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Lot Definition – A lot is the amount of packaged commodity produced during a processing shift.

Chicken from Other Plants – Chilled and/or frozen chicken and chicken parts may be transferred or obtained from other processing plants, provided they:

550.1 Have been processed, handled, and identified in accordance with this FPPS; and

550.2 Comply with the freshly harvested, organoleptic, temperature, and other applicable requirements of this FPPS as evidenced by USDA certification.

Type, class, and specific name of the product, part, or meat; date harvested as applicable; and the USDA-assigned plant number shall be shown on each shipping container.

The chilled and/or frozen chicken and chicken parts shall be at an internal product temperature not higher than 40 °F (4.4 °C) when shipped from the origin plant and when received at the destination plant.

Meat Time Requirements – The chilled ready-to-cook chicken and bone-in, skin-on chicken parts shall be fabricated into cooked commodity within 7 calendar days after the date of harvest. Frozen meat may be used when: produced from freshly harvested chicken, packaged to protect against quality deterioration during storage and identified so that the time in storage and the class, kind, and specific deboned product can be determined, held no more than 180 days in frozen storage, and the product shows no evidence of thawing and refreezing or freezer deterioration. After thawing, the meat shall be processed (without refreezing) into the commodity within 48 hours of tempering.

Maximum Temperature – The temperature of the carcasses, boneless parts, or meat shall not exceed 55 °F (12.8 °C) at any time during the preparation and processing into the commodity.

Cooling Requirements – The meat which is not used in the commodity on a continuous basis after deboning shall be cooled by cooling methods and media that ensure that the internal product temperature is lowered to not higher than 40 °F (4.4 °C) and not lower than 26 °F (-3.3 °C).

Cooling Medium – Cooling methods and media (e.g., use of liquid carbon dioxide (CO₂), dry ice, or liquid nitrogen (N₂)) may be used to maintain the temperature of the meat.

Water, refrigerated water, slush ice and water, or ice used to cool or maintain the temperature of the meat shall not be incorporated into the commodity. Liquid associated with normal product purge is acceptable.
Meat – The following kinds of chicken meat shall be used to prepare the commodity. The meat shall be: boneless, skinless whole or half legs (not more than one-half of the meat missing), or boneless, skinless, whole or half drumsticks and/or thighs (not more than one-half of the meat missing), otherwise hereafter known as “meat” or “chicken dark meat.”

Unacceptable Meat – Mechanically separated (comminuted), finely ground, flaked, or finely chopped chicken meat cannot be used.

Bone, Skin, and Fat – The bones, skin, and excess fat shall be removed from the meat before use. Excess fat includes: visible fat not integrated in the muscle tissue that exceeds an aggregate area equivalent to the area of a circle with a diameter of 1.50 inches, and fat deposit not integrated in the muscle that extends more than 0.50 inches beyond the meat tissue.

Organoleptic Requirements – Boneless, skinless meat shall be examined on a continuous basis for organoleptic requirements shown in Table 1. If the meat does not comply with the organoleptic requirements, the meat the samples represent shall be rejected for use under this FPPS.

Meat Defects – Boneless, skinless meat shall be examined for defects on a sample basis.

Prior to marinating, 30 pieces of boneless, skinless meat shall be sampled and examined separately for the defects shown in Table 1. The frequency of sampling and the number of defects allowed shall be those outlined in the LPS Program’s Sample Plan Level-1. Separate examinations shall be made for bone and other defects, respectively.

Regardless of the kind and number of defects found, any sample with bone or hard bone-like material shall be cause for the rejection of the meat the sample represents.

If the sample has more defects than the maximum tolerance for the sample plan, the meat the sample represents shall be rejected.

Processing Sequence – The marinating and pressing or pressing and marinating, cooking, cutting into strips, and individual freezing of the commodity shall be a continuous sequential process. Marinated product may be held overnight at or below 40 ºF and above 26 ºF, until cooking.

Formula – The commodity shall be produced from 100 percent marinated boneless, skinless chicken dark meat.

Marinade – Chilled boneless, skinless meat shall be marinated in a solution of water, spices/seasonings, starch(es), and sodium/potassium/calcium phosphates before cooking.
575.3 Soy and gluten are not allowed.

576 The finished product shall contain no more than 500mg sodium per 100g as evidenced by the nutritional labeling.

576.1 Starches/modified food starch shall be used.

576.2 Maximum percentage for sodium/potassium/calcium phosphate(s) shall include any phosphates used in the combined marinating solution and spice/seasoning formulation.

576.3 The starch(es) and sodium/potassium/calcium phosphate shall be thoroughly mixed with water. The spices shall be the last ingredient added to the marinating solution.

577 The marinating solution shall be incorporated into the meat by tumbling or massaging. The tumbling or massaging shall be accomplished without shredding or mutilating the pieces of meat.

577.1 The marinating solution percentage incorporated within tumbled or massaged marinated boneless, skinless meat shall not exceed 16 percent (i.e., marinade increases the weight of the meat by a maximum of 16 percent over the original ready-to-cook weight).

578 Spices – Spices/seasonings shall be used to produce product with mild flavor profiles suitable for institutional feeding systems.

578.1 Marinating Solution Ingredients shall include:

<table>
<thead>
<tr>
<th>Marinating Solution Ingredients</th>
<th>Percent of Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>Salt</td>
<td>not more than 30.00 *</td>
</tr>
<tr>
<td>Sugar</td>
<td>10.00</td>
</tr>
<tr>
<td>Black Pepper</td>
<td>10.00</td>
</tr>
<tr>
<td>Onion Powder</td>
<td>10.00</td>
</tr>
<tr>
<td>Garlic Powder</td>
<td>10.00</td>
</tr>
<tr>
<td>Chili Powder</td>
<td>5.00</td>
</tr>
<tr>
<td>Binders (food starch)</td>
<td>5.00</td>
</tr>
<tr>
<td>Grilled and/or Smoke Flavoring</td>
<td>5.00</td>
</tr>
<tr>
<td>Lemon Juice/Lime Juice/Vinegar</td>
<td>5.00</td>
</tr>
<tr>
<td>Red Pepper</td>
<td>2.00</td>
</tr>
<tr>
<td>Other Spices/Extracts/Ingredients</td>
<td>8.00</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>100.00</strong></td>
</tr>
</tbody>
</table>

* - To maintain desired flavor profile, percentages for other listed spices are minimums and shall be increased when salt is less than 30% of the mixture.

578.2 Sugar may be sucrose, brown sugar, dextrose, or a combination thereof.
578.3 The contractor shall furnish the AMS Grader a statement from the spice manufacturer certifying that the spices/seasonings and spice/seasoning amounts are in compliance with the spice formulation requirement prior to commodity production. If the spice formulation is produced by the contractor/processor at the plant (or some other facility), the AMS Grader shall certify compliance prior to commodity production.

578.4 Processing aids (e.g., anti-caking, anti-dusting agents, or other manufacturing aids) are allowed. If processing agents are used, the ingredients and amount of ingredients listed in the formulation shall remain the same.

578.5 Product Compliance – Formulated batches of marinating solution and marinated meat that do not comply with these requirements shall be rejected for use under this FPPS.

580 Cooking, Slicing, and Freezing

580.1 Uniform Thickness (Pressing) – The marinated meat shall be passed through a pressing process to assist in creating an approximately uniform thickness.

580.2 Cooking and Grill Markings

580.3 The commodity shall reach an internal temperature of at least 165 °F (73.9 °C) during cooking. The time and temperature of cooking shall provide cooked commodity that complies with the prescribed organoleptic requirements in Table 2.

580.4 Parallel grill markings are required on one surface of the meat/fajita strip.

580.5 Slicing into Strips – The meat shall be cut/sliced into fajita strips. All cuts shall be in a manner that shall provide strips of whole muscle dark chicken meat with reasonably smooth outer surfaces with no tears along the cut edges. These cuts may be made by mechanical means. The strips shall be a minimum 0.375 inch (3/8 inch) in width.

580.6 Individually frozen commodity exiting an in-line chilling/freezing system shall be packaged and placed in a freezer. The internal product temperature shall be lowered to 10 °F (-12.2 °C) or lower within 24 hours from the time the commodity enters the freezer.

581 Reprocessing

581.1 Product Eligible for Reprocessing – Raw marinated, or undercooked marinated boneless, skinless meat may be reprocessed by cooking.
581.2 Product Ineligible for Reprocessing – Cooked boneless, skinless meat or cooked fajita strips which do not meet the criteria that are listed in Criteria (a) of Table 2, shall not be reprocessed for use under this FPPS.

582 Requirements for Cooked Commodity

582.1 Organoleptic Requirements – A sample of 10 cooked fajita strips shall be sampled and examined for the organoleptic requirements shown in Table 2. If any sample of commodity does not comply with the organoleptic requirements, the commodity the sample represents shall be rejected for use under this FPPS.

582.2 Metal Detection – The commodity shall 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 according to QA Division policies and procedures.

582.3 Commodity found to be contaminated with metal shall be handled in accordance with FSIS procedures. Other procedures for the examination of the commodity shall be approved by the Director of the FSCS Division in writing.

600 PACKAGING AND PACKING

610 The contractor shall 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.

620 Packaging - All packaging and packing materials shall be clean and in new condition, shall not impart objectionable odors or flavors to the commodity, shall be safe (cannot adulterate product or be injurious to health) for use in contact with food products, and shall be tamper-evident. Tamper-evident is defined as packaging and 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. All packaging material shall comply with FSIS regulations (9 CFR § 381.144(c)).

621 Plastic-film Bags – Bags for packaging the commodity shall be a polyethylene film bag with a wall thickness of not less than 2 mil (0.002 inch); and shall protect the commodity from dehydration, freezer burn, or quality deterioration during the conditions of use. Closure methods shall be approved by a representative of the QA Division. Metal wire ties, paper-coated wire ties, or staples shall not be used for sealing plastic-film bags.

630 Shipping containers – Shipping containers shall: (1) be good commercial fiberboard containers that are acceptable by common or other carrier 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 shall not be used for final closure. Staples shall 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.

Packaging – Approximately 5 or 10 pounds of commodity shall be packaged in a plastic-film bag. The bag shall be of a length that can be readily and securely closed. The bag shall be sealed or closed with a non-metallic device that shall protect the commodity from contamination, dehydration, and freezer burn.

Packing – Six 5-pound or three 10-pound bags with 30 pounds net weight of commodity shall be packed in a fiberboard shipping container.

LABELING

CN Labeling information or a Product Formulation Statement demonstrating product contribution to the National School Lunch Program meal pattern requirements is required. For more information on the CN Labeling Program, see the section for Food Manufacturers/Industry on the FNS website:


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

Commercial Labeling Requirements

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

Commercial Labels – Commercial labels shall be the processor’s own commercial label. Distributors’ labels are not allowed.

Traceable Product – The processor shall 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 FPPS and commercial product, the identification system shall differentiate between USDA and non-USDA products. An alpha numeric code may be used for information that is in addition to FSIS labeling requirements. The required
product identification and record system, including codes, shall be reviewed by USDA/AMS before production begins for the contract(s).

Nutrition Facts, Ingredients and Allergen Statements on Shipping Containers
Nutrition Facts shall be provided. The ingredient statement, even for single ingredient foods, shall be included as a statement separate from the name of the product, e.g. Ingredients: _____________. The allergen statement shall be provided in the format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA), and 9 CFR § 317.2(b), 9 CFR 381.116(a) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; e.g. Allergen: This product contains ______. For additional guidance refer to the Compliance Guidance at:

http://www.fsis.usda.gov/wps/wcm/connect/f9cbb0e9-6b4d-4132-ae27-53e0b52e840e/Allergens-Ingredient.pdf?MOD=AJPERES

USDA Labeling Requirements

When USDA labeling is used, any deviations from the USDA labeling requirements in this FPPS shall be approved by the Contracting Officer, in writing, prior to start of production. Labeling and marking of the product must be in accordance with this FPPS.

Labeling and marking information shall be water-fast, non-smearing, of a contrasting color, clear and readable.

USDA Labeled Shipping Containers

Requirements – Labeling and marking information shall 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.

Nutrition Facts, Ingredients and Allergen Statements on Shipping Containers. Nutrition Facts shall be provided. The ingredient statement, even for single ingredient foods, shall be included as a statement separate from the name of the product, e.g. Ingredients: _____________. The allergen statement shall 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 ______.

Universal Product Code Bar (UPC)

The UPC, symbol and code, called Interleaved 2 of 5 (I 2/5), shall appear on each shipping container. The complete code, including the check digit, shall be printed in machine-readable and human-readable form. The start and stop
indicators shall be included in the bar codes. Printing, readability, and scanability of the bar code shall be in accordance with UPC guidelines published by GS1 US, 1009 Lenox Drive, Suite 202, Lawrenceville, New Jersey 08648, (609) 620-0200.

722 The contractor shall use the code furnished by USDA. USDA has acquired a unique processor's identification number for the commodity purchase programs and shall use this item code for the commodity purchased under this FPPS. The contractors need not join GS1 US.

723 The 14-digit UPC code for shipping containers of chicken fajita strips is: 1 07 15001 00117 4

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

730 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 shall be legibly printed in permanent ink.

740 Inventory Control Information – The processor may include 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 shall not cover or conflict with the labeling requirements of this FPPS.

750 Use of Previously Printed USDA Labeling Materials

751 Carryover inventories of existing supplies of printed packing materials (USDA labeling) from the Commodity Specification for Chicken Fajita Strips dated May 2015 may be used. Shipping containers or labels with incorrect: (1) contract number, (2) plant number, (3) net weight, (4) date packed, shall be corrected before they are used. The incorrect information shall be blocked out and the correct information legibly printed, stamped, or stenciled in permanent ink. Incorrect USDA grade information on shipping containers and labels shall be blocked out. Additionally, the name, address, and phone number of the processor shall appear on each shipping container.

760 Unacceptable Labeling

761 Commercial labels that do not have a processor traceability system and code.

762 Commercial labeling traceability coding and systems that have not been reviewed by a representative of USDA, AMS, LPS Program, QA Division.

763 Distributor Commercial Labels
Two or more different commercial labels in the same purchase unit.

Commercial labels and USDA labels in the same purchase unit.

Free Along Side (FAS) Vessel Deliveries

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

FINAL EXAMINATION OF PACKAGED AND PACKED COMMODITY

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

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

Tolerance for Defects – If samples of packaged commodity or the shipping containers in a delivery unit have more defects than the maximum tolerance for the applicable QA Division sample plan, the delivery unit shall be rejected.

A purchase unit or delivery unit shall total 39,000 pounds net, or multiples thereof.

Each delivery unit shall be examined for compliance with the net weight requirements at time of checkloading.

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

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

If the total net weight is less than 450 pounds, the delivery unit shall be rejected.

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 less than 30 pounds, the delivery unit shall be rejected.

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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 their designee) shall determine that the facilities and procedures are in accordance with the applicable LPS Program’s instructions for this FPPS.

Loading and Shipping Frozen Commodity

Visual Inspection – Frozen cooked commodity showing any evidence of defrosting, refreezing, or freezer deterioration shall be rejected for use under this FPPS.

Internal Product Temperature

The frozen cooked commodity shall be 2 °F (-16.7 °C) or lower at the time of loading. Delivery units with internal product temperatures exceeding 2 °F (-16.7 °C) and up to 5 °F (-15 °C) shall 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 shall be rejected for use under this FPPS.

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 shall 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 FPPS.

Inspection and Checkloading

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

Procedures – The inspection and checkloading shall be performed by the AMS Grader. Procedures to be followed and a schedule of fees for these services may be obtained by contacting the nearest QA Division field office or the Director of QA Division, LPS Program, AMS, USDA, 1400 Independence Avenue, Room 3953-S, STOP 0258, Washington, DC 20250-0258, telephone (202) 690-3147. The quality, quantity, weight, packaging, packing, and checkloading of the commodity shall be evidenced by certificates issued by
the AMS Grader. The contractor shall not ship the commodity unless informed by the AMS Grader that the designated commodity to be shipped meets all contractual requirements and this FPPS.

900 PALLETIZED UNIT LOADS

910 All products 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 principal display panel to facilitate certification examinations.

920 Size and Style of Container – Only one size and style of shipping container shall be used in any one delivery unit.

1000 SHIPMENT AND DELIVERY

1010 Shipment and Delivery – Refer to the current AMS Master Solicitation for Commodity Procurements.

1011 In addition, the contractor shall adhere to the following provisions:

1011.1 Each shipping container shall be identified with a USDA Contract Compliance stamp with the applicable certificate number. An AMS Grader, or other authorized personnel under the supervision of the AMS Grader, shall 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.

1011.2 A copy of the original USDA Poultry Grading Certificate issued at time of checkloading shall accompany each shipment.

1012.2.1 Railcar or Piggyback – If shipment is by rail or piggyback, the certificate shall be placed in the railcar or trailer for easy access to the Grader, warehouseman, or consignee, as applicable.

1012.2.2 Trucks – If shipment is by truck, the driver shall, upon delivery, give the certificate to the Grader, warehouseman, or consignee, as applicable.

1020 Loading and Sealing of Vehicles

1021 Refer to the current AMS Master Solicitation for Commodity Procurements.

1030 Delivery Notification

1031 Refer to the current AMS Master Solicitation for Commodity Procurements.

1040 Split Deliveries

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Date Revised: 04/22/2016
Refer to the current AMS Master Solicitation for Commodity Procurements.

**DESTINATION EXAMINATION**

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

Commodity Requirements – Before acceptance by consignee, the commodity may be examined by an AMS 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.

Temperature – The commodity shall 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 shall be rejected for use under this FPPS.

**PRODUCT ASSURANCE AND COMPLAINT RESOLUTION**

Product Assurance – The Contractor shall guarantee that the product complies with all FPPS requirements and provisions set forth in the AMS Master Solicitation for Commodity Procurements and Solicitation.

Complaint Resolution – Customer complaint resolution procedures shall be the responsibility of the Contractor. These procedures shall include: a point of contact, investigation steps, intent to cooperate with AMS, and product replacement or monetary compensation. The procedures shall be used to resolve product complaints from recipient agencies or AMS.
## TABLE 1
Organoleptic Requirements and Defects for Meat

<table>
<thead>
<tr>
<th>Organoleptic Requirements:</th>
<th>Criteria: The meat <strong>shall:</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>(1) Be free of rancidity; free of fruity, sulfide-like, cardboardy, tallowy, oily, metallic, chlorine-like, other foreign or off-odors.</td>
</tr>
<tr>
<td></td>
<td>(2) Be free of foreign materials (e.g., glass, paper, rubber, metal, plastic).</td>
</tr>
<tr>
<td></td>
<td>(3) Show no evidence of mishandling or deterioration.</td>
</tr>
<tr>
<td></td>
<td>(4) Have a bright color and show no evidence of dehydration or freezing and thawing.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Meat Defects:</th>
<th>Presence of bone or hard bone-like material including cartilage.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bone:</td>
<td><strong>A boneless, skinless:</strong> thigh, drumstick, or leg with more than one-half of the meat missing.</td>
</tr>
<tr>
<td>Other:</td>
<td>Presence of Skin <strong>Moderate discolorations or blood clots.</strong></td>
</tr>
<tr>
<td></td>
<td><strong>Lightly shaded discolorations</strong> exceeding an aggregate area equivalent to a circle with a diameter of 0.50 inch (1.27 cm). Slight discolorations are permitted, provided the discoloration does not detract from the overall appearance of the meat.</td>
</tr>
<tr>
<td></td>
<td><strong>Visible fat</strong> not integrated in the muscle tissue that exceeds an aggregate area of a circle with a diameter of 1.50 inch (3.81 cm).</td>
</tr>
<tr>
<td></td>
<td><strong>Fat deposits</strong> not integrated in the muscle tissue that extend more than 0.50 inch (1.27 cm) beyond the meat tissue.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Defects for Boneless, Skinless Thighs:</th>
<th>Tendon or tendonous material.</th>
</tr>
</thead>
</table>

| Defects for Boneless, Skinless Drumsticks and Legs: | Tendon or tendonous material that is soft-like in texture and extends or is greater than 0.50 inch (1.27 cm) beyond the meat tissue. |
### TABLE 2
Organoleptic Requirements for Cooked Commodity

<table>
<thead>
<tr>
<th>Organoleptic Requirements: Examine after cooking prior to freezing.</th>
<th>Criteria:</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>(a) The commodity shall be free of: (i) rancidity; (ii) metallic, overcooked, burnt, scorched, bitter, oxidized, stale, fruity, beany, oily, soapy, or other odors or flavors foreign to properly prepared and cooked chicken fajita strips; and (iii) foreign materials (e.g., glass, paper, rubber, plastic, metal).</td>
</tr>
<tr>
<td></td>
<td>(b) The commodity shall not be dry; that is, it shall not lack moistness or be devoid of moisture. It shall have the appearance of fully cooked product. Meat shall not be undercooked. Meat that appears un-cooked or undercooked is not acceptable under this FPPS.</td>
</tr>
</tbody>
</table>
**EXHIBIT 1**
**USDA Labeled Shipping Containers**

**Marking Information:** Shipping containers shall be marked substantially as shown below. Detailed labeling information is provided in EXHIBIT 2. Markings shall be legibly preprinted, stamped, stenciled on containers, or printed on a separate self-adhesive label applied onto containers. The USDA symbol (EXHIBIT 4), is to be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the “TOP PANEL” or principal display panel. The processor’s name, address, and phone number shall be printed on the “TOP PANEL” or principal display panel. The processor’s name and address shall indicate the individual processing plant, the company headquarters, or the company address and phone number that handles product complaints.

<table>
<thead>
<tr>
<th>(THE OTHER END Panel)</th>
</tr>
</thead>
<tbody>
<tr>
<td>(THE OTHER SIDE Panel)</td>
</tr>
<tr>
<td>PERISHABLE--KEEP FROZEN</td>
</tr>
<tr>
<td>KEEP AT 0 ºF (-17.8 ºC)</td>
</tr>
<tr>
<td>OR BELOW</td>
</tr>
</tbody>
</table>

USDA labeling Information (shown in Exhibit 2).

(ONE END - Principal Display Panel)
EXHIBIT 2
USDA Labeling Information for Chicken Fajita Strips

Marking Information: USDA labeling information shall be printed on the principal display panel of each shipping container as provided in Exhibit 1. Markings shall be legibly preprinted, stamped, stenciled on containers, or printed on a separate self-adhesive label applied to containers. The type of meat used (“Drumstick,” “Thigh,” and/or “Leg”) shall be printed on each shipping container. The UPC 14-digit I 2/5 symbol and code, shall be shown in the lower right-hand corner of the principal display panel. The USDA symbol, EXHIBIT 4, shall be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the “TOP PANEL” or principal display panel. The processor’s name, address, and phone number shall be printed on the “TOP PANEL” or principal display panel. The processor’s name and address shall indicate the individual processing plant, the company headquarters, or the company address and phone number that handles product complaints.

Frozen Fully-Cooked
Boneless, Skinless Chicken Meat
CHICKEN FAJITA STRIPS

Ingredients:
(Food Allergen Statement, Must Be Placed Here)

Processor’s Name, Address, and Phone

Nutrition Facts Label Must Be placed Here

KEEP FROZEN

__ Bags Net Weight
30 LBS. (13.61 KG)

DATE PACKED Month, Day, and Year
UPC Symbol and Code

Approved by CMS
Date Issued: 04/18/2012
Date Revised: 04/22/2016
EXHIBIT 3
“Please Recycle” Symbol and Statement

PLEASE RECYCLE
EXHIBIT 4
USDA Symbol