



# APPROVED

**FEDERAL PURCHASE  
PROGRAM SPECIFICATION  
(FPPS) FOR ALASKA  
POLLOCK, OVEN READY  
(BREADED) FISH STICKS,  
FROZEN**

Agricultural Marketing Service (AMS)  
Livestock and Poultry (LP) Program  
Food Safety and Commodity Specification (FSCS) Division  
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Supersedes: FPPS APFS dated April 2017 – changes from  
previous requirements in [blue](#)

**Effective: December 2018**

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**100 SCOPE**

101 This Specification in conjunction with Commercial Item Description (CID) for Fish Nuggets, Portions, Sticks, Strips, Bite-Sized Pieces, Oven-Ready, Breaded and/or Battered, Frozen A-A-20325 dated March 12, 2001, is for use by United States Department of Agriculture (USDA) for the procurement of Alaska Pollock, Oven Ready (Breaded) Fish Sticks, Frozen.

**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 (CID) A-A-20325, March 12, 2001.

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

201.3 U.S. Standards for Grades of Frozen Fried Fish Sticks.

**300 ITEM DESCRIPTION**

301 Alaska Pollock, Oven Ready (Breaded) Fish Sticks, Frozen (Fish Sticks).

302 Fish Sticks shall be U.S. Grade A.

303 Purchaser shall specify primary container size configuration in each solicitation.

304 Delivery unit shall consist of 950 shipping containers with a net weight of 38,000 pounds.

**400 CHECKLIST OF REQUIREMENTS**

Approved by  CMS  
Date Issued: 01/09/17  
Date Revised: [12/12/18](#)

401 All Alaska Pollock fillet block manufacturing facilities used in fulfilling USDA contracts shall be a United States Department of Commerce (USDC) Approved Establishment (HACCP QMP, IQA or Resident Inspector Plant) operating in accordance with all applicable regulations. All Fish Sticks shall be processed in a USDC Approved Establishment (HACCP QMP, IQA or Resident Inspector Plant).

## 410 MATERIALS

411 The contractors' technical proposal shall describe in detail the necessary processing steps, supported with digital images, to comply with the requirements below:

## 420 FISH FLESH / PRODUCT CHARACTERISTICS

421 Domestic Origin of Fish Flesh – The Alaska Pollock (*Gadus chalcogrammus*) shall be derived from fish caught and processed in U.S. waters on a U.S. flagged vessel or caught in U.S. waters and processed in a facility based in the U.S. or U.S. Territory.

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

423 The Fish Sticks shall be prepared from once-frozen, boneless, additive-free Alaska Pollock whole fillet blocks, which have been stored at 0°F or less for no more than twelve months and shall meet U.S. Grade A for workmanship quality attributes and sensory quality (odor and flavor) attributes. [Material Number 110850 shall be prepared from skinless blocks and Material Number 110851 shall be prepared from deep-skinned blocks as described in this section.](#)

424 Fish Sticks shall meet the Classification (Section 3) and Salient Characteristics (Section 5) requirements of the CID as specified below.

425 Product Classification and Characteristics.

425.1 Fish species I – Alaska Pollock.

425.2 Style A – Fillet block.

425.2.1 Form a – Single frozen (frozen once before processing).

425.2.2 [Skinless for Material Number 110850 and deep-skinned for Material Number 110851.](#)

425.3 Type 3 – Stick (at least three-eighths ( $\frac{3}{8}$ ) of an inch thick; and their largest dimension is at least three times the next largest dimension).

425.3.1 Oven-ready weight a – 28.35 g (1.00 oz.).

- 425.4 Fried fish type b – Fried.
- 425.4.1 Composition (a) – Meets the requirements of U.S. Grade A. Fish Sticks shall contain at least 64% by weight of fish flesh determined by the AOAC Official Method 996.15 and appropriate adjustment factor (60% fish flesh plus 4% adjustment factor). Compliance with the 64% fish flesh content in the raw formula shall be determined by the ‘on-line method’ as set forth in Definitions (g) of the U.S. Grade Standards.
- 425.5 Coating (2) – Crispy style Breading.
- 425.5.1 The Fish Sticks shall be battered in wheat flour and breaded in a wheat flour based breading normally used for commercial markets. Additional ingredients that include spices, seasonings, salt, etc. may be used as needed to produce the desired flavor, color, texture, and crispness.
- 425.5.2 The batter/breading shall be made with whole grain flour or whole grain-rich flour using one of the following options:
  - 425.5.2.1 Option 1: 100% whole grain, or
  - 425.5.2.2 Option 2: whole grain-rich – shall contain at least 50% whole grains and the remaining grains in the product shall be enriched.
- 425.5.3 Monosodium glutamate is not allowed.
- 425.5.4 Significant ingredients (more than 1 percent) shall be derived from U.S. produced products.
- 425.6 **Child Nutrition** (CN) labeling 1 – With a CN label for Material Number 110851 only. The bulk packaged Fish Sticks shall comply with USDA, Food and Nutrition Service (FNS), Child Nutrition Programs, National School Lunch Program. The CN label information (and evidence of approval for use) shall be submitted as part of the supplier’s technical proposal. A four (4.0) ounce serving must credit as at least two Meat/Meat Alternative and one grain-equivalent.
- 425.6.1 The CN Labeling Program is run by the Food and Nutrition Service (FNS) directly with commercial food processing firms and in cooperation with AMS and FSIS and other Federal agencies. The Program requires an evaluation of a product's formulation by FNS to determine its contribution toward Meal Patterns Requirements (MPR) for meals served under USDA’s Child Nutrition Programs. To carry a CN label, the eligible product’s formulation must be evaluated by USDA to verify its contribution toward meal pattern requirements using yields in the USDA Food Buying Guide for Child Nutrition Programs. For information on the CN Labeling Program, see the section for Food Manufacturers/Industry on the FNS website <http://www.fns.usda.gov/cnlabeling/child-nutrition-cn-labeling-program> and contact the following:

Child Nutrition Labeling Program Operations Office  
USDA, AMS, FV, PPB Stop 0247, Room 0710-S  
1400 Independence Ave., SW Washington, DC 20250  
Email: CNLabeling@ams.usda.gov  
Phone Number: 202-720-9939  
Fax Number: 202-690-3824

**430 FINISHED PRODUCT REQUIREMENTS**

431 Sodium – Maximum sodium content shall be 280 mg or less per 100 grams or 320 mg or less per 113 gram serving (four 1-ounce fish sticks).

432 Fat – Maximum fat content shall be 7 grams or less per 100 grams or 9 grams or less per 113 gram serving (four 1-ounce fish sticks).

433 Trans fat – 0 grams per 100 grams.

**440 INDIVIDUALLY QUICK FROZEN (IQF)**

441 The Fish Sticks shall be IQF so the individual sticks do not stick together after they are packaged and packed. The product temperature at the time of shipment and delivery shall not exceed 0°F. Fish Sticks shall meet the Storage requirements (section 5.2.8) of the CID.

**450 METAL DETECTION**

451 All product shall be free of metal contaminants. Detection of stainless steel, ferrous, and non-ferrous (e.g., lead, copper, and aluminum) metals is required. The contractor's technical proposal shall identify and describe the equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures.

**460 PREPARATION/COOKING METHODS**

461 The Fish Sticks shall be prepared (par-fried) so that the end-user may bake them in a conventional or convection type oven. Baking instructions shall be declared and appear on the primary container.

**470 FINISHED PRODUCT EVALUATION**

471 The finished product shall be evaluated in accordance with the label and specifications listed on National Oceanic and Atmospheric Administration (NOAA) Form 89-819 and the standard listed in inspection manual part V – U.S. Grading standards and procedures for grading – (Frozen Fried Fish Sticks).

**480 PREPARATION FOR DELIVERY**

481 Packaging and Packing

- 482.1 Packaging – All primary containers shall function as a tamper evidence indicator to provide added assurance of product integrity through the method of sealing or closure.
- 482.1.1 The Fish Sticks shall be packaged in eight 5-pound or four 10-pound primary containers for Material Number 110851 or twenty 2-pound primary containers for Material Number 110850.<sup>1/</sup>
- 483 Shipping Container - The shipping containers (cases) shall comply with the National Motor Freight Classification or Uniform Freight Classification.
- 484 Net Weight – Primary containers shall be packed into new 40-pound net weight shipping containers of a size to accommodate the product without slack filling or overfilling.
- 485 Style and Size of Container – Only one size and style of primary and shipping container shall be used in an individual shipping unit.

## **490 LABELING**

- 491 Processor shall meet all labeling laws. Both primary and shipping containers shall be labeled to include all information required by USDC regulations, be illustrated in the contractor’s technical proposal and contain the required information listed below. [Both primary and shipping container labels must be submitted to USDC for approval using NOAA Form 89-819 along with the approved USDA Federal Purchase Program Specification.](#)
- 492 Primary Container – The following information shall be on each primary container:
- 492.1 Product name.
- 492.2 Manufacturer name and address.
- 492.3 Ingredient declaration.
- 492.4 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: Contains \_\_\_\_\_.
- 492.5 A traceability code that includes information regarding production establishment, production date and production lot.
- 492.6 Nutrition Facts panel.
- 492.7 Baking Instructions.

<sup>1/</sup>The contracting officer shall designate the packaging orientation permitted for each solicitation.

- 492.8 Safe handling instructions.
- 493 Shipping Container –The following information shall be on each case:
- 493.1 USDA Shield – The shield shall be at least 2 inches high and appear on top or on the principal display panel of each case [or on a label affixed to the shipping container.](#)



- 493.2 The applicable purchase order number.
- 493.3 A traceability code that includes information regarding production establishment, production date and production lot.
- 493.4 Nutrition Facts panel.
- 493.5 Baking Instructions.
- 493.6 USDC Inspection and Grade Mark – The Processed Under Federal Inspection “PUFI” mark along with the Grade A shield accompanied with approved label, product specifications and NOAA Form 89-819 if labels shall be used for labeling containers.
- 493.7 Material Number – 110851 for the bulk packed 5-pound and 10-pound primary containers, and 110850 for the 2-pound primary container packaging configuration.
- 493.8 Product name – Alaska Pollock, Oven Ready (Breaded) Fish Sticks, Frozen.
- 493.9 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: Contains \_\_\_\_\_.
- 493.10 Ingredient declaration.
- 493.11 The CN label information for Material Number 110851.

**500 PALLETIZED UNIT LOADS**

- 501 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.

**600 DELIVERED PRODUCT**

601 Delivery Unit – Each delivery unit shall consist of 950 shipping containers with a net weight of 38,000 pounds.

602 All products shall 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 1/8<sup>th</sup>-inch diameter cable, high-security bolt, or equivalent.

**700 QUALITY ASSURANCE**

701 All Alaska Pollock fillet block processors and fish stick processing facilities used to fulfill USDA contracts shall be a United States Department of Commerce (USDC)/NOAA Seafood Inspection (SI) Approved Establishment. NOAA SI Approved Establishments must meet all pertinent Federal requirements applicable to processing fish and fishery products. NOAA SI Approved Establishments must comply with the following regulatory requirements that are applicable to the firm:

701.1 21 CFR Part 110  
21 CFR Part 117 Subparts A, B and F  
21 CFR Part 123  
NOAA SI Approved Establishments Requirements  
50 CFR Part 260

701.2 To meet the requirements of a USDC/NOAA Approved Establishment, processors of fish and fishery products may participate in one of three USDC/NOAA Inspection Systems:

701.3 USDC/NOAA HACCP Quality Management Program (HACCP QMP);  
A Systems Audit based service which requires firms to be subjected to **announced and** unannounced systems audits on a quarterly frequency interval to substantiate overall compliance with all pertinent regulations and to meet quality requirements. Firms operating under the USDC/NOAA HACCP Quality Management Program will be subjected to product verifications performed during every audit to verify that the processing systems are capable of delivering finished product quality which meets Grade A.

701.4 USDC/NOAA Integrated Quality Assurance (IQA) Program;  
A reduced inspection service which requires that firms assume greater verification and documentation responsibility and NOAA SI performs verification checks of the facility, QA system and product quality results.

701.5 USDC/NOAA Resident Inspector Program;  
A continuous inspection service whereby USDC Inspection personnel are present during all hours of production to fulfill USDA contracts.

701.6 Provision of Audit and Inspection Results - All Alaska Pollock fillet block manufacturing facilities and fish stick processing facilities shall provide a copy to USDA of the USDC/NOAA Certificate of Inspection issued by USDC/NOAA Seafood Inspection Program which will verify a firm's compliance with regulatory requirements and will verify that the finished product (frozen fish blocks and fish sticks) meets US Grade A requirements as outlined in applicable sections of 50 CFR Part 260 – US Standards for Grades of Fish and Fishery Products.

702 Acceptance or rejection of a lot shall be determined by the USDC Seafood Inspection Program based on the Quality Assurance Provisions (section 8.1, and 8.3) of the CID.

## **800 WARRANTY AND COMPLAINT RESOLUTION**

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

802 Complaint Resolution – Customer complaint resolution procedures shall be developed by 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.

## **900 ACCEPTANCE AND CERTIFICATION**

901 Contractor or agents of the contractor shall have full access to the USDC Seafood Inspection Services Portal (SISP) to request certification of product from USDC:

<https://seafoodinspection.nmfs.noaa.gov/customer/customerlogin.html>

The contractor shall provide the information accurately and in a timely manner. Data accuracy and timeliness are essential to the certification process; errors or delays when making requests can lead to significant delays or the rejection of certification requests by the USDC Seafood Inspector.

902 The USDC Seafood Inspector shall certify acceptable product and set forth on a Certificate of Inspection and Certificate of Loading to accompany each shipment that includes the following information:

902.1 Purchase Order Number/Purchase Order Line Item Number.

902.2 Sales Order Number/Sales Order Line Item Number.

902.3 Destination of shipment.

902.4 Name of product and applicable material number.

- 902.5 Shipping Date.
- 902.6 Production lot number(s) and date each lot was produced along with shipping container and primary container code(s) and the code used that provides traceability to establishment number, production lot and date.
- 902.7 Count of shipping containers and total projected net weight in each production lot.
- 902.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable.
- 902.9 A statement that “Product conforms with the FPPS for Alaska Pollock, Oven Ready (Breaded) Fish Sticks, Frozen; count and projected net weights certified.”

**COMMERCIAL ITEM DESCRIPTION****FISH NUGGETS, PORTIONS, STICKS, STRIPS, BITE-SIZE PIECES, OVEN-READY,  
BREADED AND/OR BATTERED, FROZEN**

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

**1. SCOPE.** This Commercial Item Description (CID) covers frozen, breaded and/or battered, oven-ready, fish nuggets, portions, sticks, strips, and bite-size pieces (fishery products), packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties.

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

- Fish specie(s), style(s), form(s), type(s), oven-ready weight(s), shape(s), fried type(s), composition(s), coating(s), and child nutrition (CN) labeling required. (Sec. 3).
- When the storage requirements are different than specified (Sec. 5.2.8).
- Manufacturer's/distributor's certification (Sec. 8.2) or National Oceanic and Atmospheric Administration (NOAA) certification (Sec. 8.3).

**2.2 Purchasers may specify the following:**

- Breeding flavor(s) (Sec. 3).
- Manufacturer's quality assurance (Sec. 8.1).
- Packaging requirements other than commercial (Sec. 9).

**3. CLASSIFICATION.** The fishery products shall conform to the following list as specified in the solicitation, contract, or purchase order.

**Fish species, styles, forms, types, oven-ready weights, shapes, fried types, compositions, coatings, breeding flavors, and CN labeling.**

**Fish species I** - Alaska Pollock

**Fish species II** - Cod

**Fish species III** - Other

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**Style A - Fillet block**

**Form a** - Single frozen (frozen once before processing)

**Form b** - Twice frozen (frozen twice before processing)

**Style B - Minced block**

**Type 1 - Nugget**

**Oven-ready weight a** - 24.38 g (0.86 oz.) - 24.81 g (0.875 oz.)

**Oven-ready weight b** - 28.35 g (1.00 oz.)

**Oven-ready weight c** - 31.18 g (1.10 oz.)

**Oven-ready weight d** - Other

**Shape (1)** - Nugget

**Shape (2)** - Nautical shapes

**Shape (3)** - Other

**Type 2 - Portion**

**Oven-ready weight a** - 85.05 g (3.00 oz.)

**Oven-ready weight b** - 102.06 g (3.60 oz.)

**Oven-ready weight c** - 113.40 g (4.00 oz.)

**Oven-ready weight d** - Other

**Shape (1)** - Rectangle

**Shape (2)** - Wedge

**Shape (3)** - Other

**Type 3 - Stick**

**Oven-ready weight a** - 28.35 g (1.00 oz.)

**Oven-ready weight b** - 42.52 g (1.50 oz.)

**Oven-ready weight c** - Other

**Type 4 - Strip**

**Oven-ready weight a** - 28.35 g (1.00 oz.)

**Oven-ready weight b** - 35.44 g (1.25 oz.)

**Oven-ready weight c** - 36.85 g (1.30 oz.)

**Oven-ready weight d** - 42.52 g (1.50 oz.)

**Oven-ready weight e** - Other

**Type 5** - Bite-size piece

**Oven-ready weight a** - 14.17 g (.50 oz.)

**Oven-ready weight b** - 21.26 g (.75 oz.)

**Oven-ready weight c** - Other

**Un-fried fish type a** - Un-fried (See section 5.1.9.1 for clarification)

**Composition (a)** - Meets the requirements of U.S. Grade A [Portions - 75 percent by weight of fish flesh; all other fishery product types - 72 percent by weight of fish flesh]

**Composition (b)** - Meets the requirements of Packed Under Federal Inspection (PUFI) [All fishery product types - minimum of 50 percent by weight of fish flesh]

**Fried fish type b** - Fried (See section 5.1.9.2 for clarification)

**Composition (a)** - Meets the requirements of U.S. Grade A [Portions - 65 percent by weight of fish flesh; all other fishery product types - 60 percent by weight of fish flesh]

**Composition (b)** - Meets the requirements of PUFI [Breaded fishery product types - minimum of 50 percent by weight of fish flesh; battered fishery product types - minimum of 40 percent by weight of fish flesh]

**Coating (1)** - Crumb Coated Breeding (Bread or cracker crumb) 1/

**Coating (2)** - Crispy style Breeding 1/

**Coating (3)** - Cornmeal Breeding

**Coating (4)** - Battered 2/

**Coating (5)** - Other

1/ Flavored breeding may be selected for Coating 1 and Coating 2.

2/ Not available with Un-fried fish type a

**Breading Flavor (a)** - Potato flavored

**Breading Flavor (b)** - Honey flavored

**Breading Flavor (c)** - Other

**CN labeling 1** - With a CN label 3/ 4/

**CN labeling 2** - Without a CN label

3/ Must contain enriched or whole-grain meal and/or flour.

4/ When a CN label is specified, the oven ready, frozen, breaded and/or battered, fishery products shall comply with USDA, Food and Nutrition Service (FNS), Child Nutrition Programs, National School Lunch Program (7 CFR Part 210, Appendices A and C).

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

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

**5. SALIENT CHARACTERISTICS.**

**5.1 Raw Ingredients.**

**5.1.1 Preparation.** The frozen breaded and battered, fried/un-fried, fishery products shall be prepared from frozen fish blocks, equivalent in quality to U.S. Grade A for flavor and odor and equivalent in quality to U.S. Grade B for workmanship, made from fresh or chilled, skinless fish. The fish and fishery products shall be prepared in accordance with 21 CFR Part 123, Fish and Fishery Products and with the provisions of regulations governing Processed Fishery Products, Processed Products Thereof, and Certain Other Processed Food Products, Inspection and Certification (50 CFR, Subchapter G, Part 260).

**5.1.2 Fillet block.** When fillet block, Style A is specified in the solicitation, contract, or purchase order, it shall be made from a single species of fish flesh as specified in the solicitation or contract or purchase order. The fillet block shall be made from fillets or fillet pieces that are skinless. It shall not contain minced or comminuted fish flesh. The block shall not be made from restructuring (re-working) pieces of fish blocks into the shape of a fish block.

**5.1.3 Minced block.** When minced block, Style B, is specified in the solicitation, contract, or purchase order, it may contain fish flesh from the fish species specified in the solicitation or contract or purchase order with or without additives. The minced flesh shall consist entirely of mechanically separated fish flesh.

**5.1.4 Oil.** When frying is used in the cooking process, vegetable oil shall be used as the frying medium. Only corn oil, cottonseed oil, soybean oil, canola oil, or a mixture of these oils shall be used. No coconut, palm kernel, or other tropical oils shall be allowed in the cooking process. The deep fat fryer oil shall be continuously filtered.

**5.1.5 Flour.** The wheat flour used for the fishery products shall be enriched and conform to the U.S. Standards of Identity for Enriched Flour (21 CFR § 137.165) and shall be milled from a variety of hard and/or soft wheat.

**5.1.6 Batter/Breading.** Commercially prepared batter/breading must be the type used to produce fishery products that will be heated in ovens by institutional users. The batter/breading shall be a commercial flour-based product that may include spices, seasonings, and other ingredients as needed to produce the desired flavor, texture, and color. Breading on un-fried fishery products shall have vegetable oil incorporated in the breader that will allow the fishery products to be oven-ready.

**5.1.7 Monosodium glutamate (MSG).** No MSG shall be added to the batter/breading or any other ingredient.

**5.1.8 Additives.** Minced fish blocks may be modified with food additives as necessary to stabilize the product quality in accordance with the requirements in 21 CFR Parts 110 and 171.

**5.1.9. Composition.**

**5.1.9.1 Un-fried fish products.**

**Shall meet the following requirements when composition (a) is required:**

The breaded un-fried fish sticks, nuggets, strips, and bite-size pieces shall meet the composition of product requirements for the U.S. Grade Standard for Grades of Frozen Raw Breaded Fish Sticks of 72 percent by weight of fish flesh.

The breaded un-fried fish portions shall meet the composition of product requirements for the U.S. Grade Standard for Grades of Frozen Raw Breaded Fish Portions of 75 percent by weight of fish flesh.

**Shall meet the following requirements when composition (b) is required:**

The breaded un-fried fish sticks, portions, nuggets, strips, and bite-size pieces shall meet PUFI requirements of a minimum of 50 percent by weight of fish flesh.

**5.1.9.2 Fried fish products.**

**Shall meet the following requirements when composition (a) is required:**

The breaded and battered fried fish sticks, nuggets, strips, and bite-size pieces shall meet the composition of product requirements for the U.S. Grade Standard for Grades of Frozen Fried Fish Sticks of 60 percent by weight of fish flesh.

The breaded and battered fried fish portions shall meet the composition of product requirements for the U.S. Grade Standard for Grades of Frozen Fried Fish Portions of 65 percent by weight of fish flesh.

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**Shall meet the following requirements when composition (b) is required:**

The breaded fried fish sticks, portions, nuggets, strips, and bite-size pieces shall meet PUFI requirements of a minimum of 50 percent by weight of fish flesh.

The battered fried fish sticks, portions, nuggets, strips, and bite-sized pieces shall meet the PUFI requirements of a minimum of 40 percent by weight of fish flesh.

**5.2 Processed product.**

**5.2.1 Un-fried fish products composition (a) (U.S. Grade A).**

**5.2.1.1 Fish portions.** The frozen un-fried breaded fish portions shall meet the requirements for U.S. Grade A in accordance with U.S. Standards for Grades of Frozen Raw Breaded Fish Portions (NOAA Manual 25, Part 2, Chapter 4, Section 4).

**5.2.1.2 Fish sticks.** The frozen un-fried breaded fish sticks shall meet the requirements for U.S. Grade A in accordance with U.S. Standards for Grades of Frozen Raw Breaded Fish Sticks (NOAA Manual 25, Part 2, Chapter 4, Section 4).

**5.2.1.3 Fish nuggets, strips, bite-size pieces.** The frozen un-fried breaded fish nuggets, strips, and bite-size pieces shall meet the requirements for U.S. Grade A for defects for Grades of Frozen Raw Breaded Fish Sticks (NOAA Manual 25, Part 2, Chapter 4, Section 4).

**5.2.2 Un-fried fish products composition (b) (PUFI).**

**5.2.2.1 Fish portions.** The frozen un-fried breaded fish portions shall be equivalent in quality to the lowest letter grade in accordance with U.S. Standards for Grades of Frozen Raw Breaded Fish Portions (NOAA Manual 25, Part 2, Chapter 4, Section 4).

**5.2.2.2 Fish sticks.** The frozen un-fried breaded fish sticks shall be equivalent in quality to the lowest letter grade in accordance with U.S. Standards for Grades of Frozen Raw Breaded Fish Sticks (NOAA Manual 25, Part 2, Chapter 4, Section 4).

**5.2.2.3 Fish nuggets, strips, bite-size pieces.** The frozen un-fried breaded fish nuggets, strips, and bite-size pieces shall be equivalent in quality to the lowest letter grade in accordance with U.S. Standards for Grades of Frozen Raw Breaded Fish Sticks (NOAA Manual 25, Part 2, Chapter 4, Section 4).

### **5.2.3 Fried fish products composition (a) (U.S. Grade A).**

**5.2.3.1 Fish portions.** The frozen fried breaded fish portions shall meet the requirements of U.S. Grade A in accordance with U.S. Standards for Grades of Frozen Fried Fish Portions (NOAA Manual 25, Part 2, Chapter 4, Section 6). Battered fish portions shall meet the requirements of U.S. Grade A for defects for Grades of Frozen Fried Fish Portions with the exception of uniformity of size and weight and the coating defect of ridges for “rippled type” batters.

**5.2.3.2 Fish sticks.** The frozen fried breaded fish sticks shall meet the requirements of U.S. Grade A in accordance with U.S. Standards for Grades of Frozen Fried Fish Sticks (NOAA Manual 25, Part 2, Chapter 4, Section 6). Battered fish sticks shall meet the requirements of U.S. Grade A for defects for Grades of Frozen Fried Fish Sticks with the exception of uniformity of size and weight and the coating defect of ridges for “rippled type” batters.

**5.2.3.3 Fish nuggets, strips, bite-size pieces.** The frozen fried breaded fish nuggets, strips, and bite-size pieces shall meet the requirements of U.S. Grade A for defects for Grades of Frozen Fried Fish Sticks (NOAA Manual 25, Part 2, Chapter 4, Section 6). Battered fish nuggets, strips, and bite-size pieces shall meet the requirements of U.S. Grade A for defects for Grades of Frozen Fried Fish Sticks with the exception of uniformity of size and weight and the coating defect of ridges for “rippled type” batters.

### **5.2.4 Fried fish products composition (b) (PUFI).**

**5.2.4.1 Fish portions.** The frozen fried fish portions shall be equivalent in quality to the lowest letter grade in accordance with U.S. Standards for Grades of Frozen Fried Fish Portions (NOAA Manual 25, Part 2, Chapter 4, Section 6). Battered fish portions shall be equivalent in quality to the lowest letter grade in accordance with U.S. Standards for Grades of Frozen Fried Fish Portions with the exception of uniformity of size and weight and the coating defect of ridges for “rippled type” batters.

**5.2.4.2 Fish sticks.** The frozen fried breaded fish sticks shall be equivalent in quality to the lowest letter grade in accordance with U.S. Standards for Grades of Frozen Fried Fish Sticks (NOAA Manual 25, Part 2, Chapter 4, Section 6). Battered fish sticks shall be equivalent in quality to the lowest letter grade in accordance with U.S. Standards for Grades of Frozen Fried Fish Sticks with the exception of uniformity of size and weight and the coating defect of ridges for “rippled type” batters.

**5.2.4.3 Fish nuggets, strips, bite-size pieces.** The frozen fried fish nuggets, strips, and bite-size pieces shall be equivalent in quality to the lowest letter grade in accordance with U.S. Standards for Grades of Frozen Fried Fish Sticks (NOAA Manual 25, Part 2, Chapter 4, Section 6). Battered fish nuggets, strips, and bite-size pieces shall be equivalent in quality to the lowest letter grade in accordance with U.S. Standards for Grades of Frozen Fried Fish Sticks with the exception of uniformity of size and weight and the coating defect of ridges for “rippled type” batters.

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**5.2.5 Individual Freezing.** The fishery products shall be individually frozen so the individual fish products can be easily separated by hand.

**5.2.6 Size and weight.** The breaded and battered fish nuggets, portions, strips, and bite-size pieces shall be at least 3/8 inch thick. The breaded and battered fish sticks shall be rectangular shaped and at least 3/8 inch thick and their largest dimension shall be at least three times the next largest dimension. The breaded fish products shall be uniform in size and weight.

**5.2.7 Appearance.** The fish products shall have no breaks or cuts greater than one-half the width or length. The fish products shall not be mashed, physically or mechanically injured, misshaped or mutilated to the extent that its appearance is materially affected.

**5.2.8 Storage requirements.** The manufactured frozen fish products shall be placed in a freezer within 2 hours after packaging, and frozen to an internal temperature of -17.8EC (0EF) within 24 hours after placement in the freezer. The product shall be maintained at -17.8EC (0EF) during frozen storage. Unless otherwise specified, the maximum storage time for frozen fish products at -17.8EC (0EF) or below is 360 days.

**6. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE.** The manufacturer/distributor shall certify that the fishery products provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same fishery products offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

**7. REGULATORY REQUIREMENTS.** The delivered fishery products shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of fishery products within the commercial marketplace. Delivered fishery products shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder. When the fishery products are used for the School Lunch Program, the fishery products shall comply with all applicable provisions of the CN programs.

**8. QUALITY ASSURANCE PROVISIONS.** *Purchaser shall specify 8.2 or 8.3; (8.1 is optional when 8.2 is specified).* The United States Department of Commerce (USDC), NOAA, National Marine Fishery Service (NMFS) requires 8.1 when 8.3 is specified.

**8.1 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, NMFS, NOAA, USDC, and be eligible for listing in the USDC publication "USDC Approved List of Fish Establishments and Products." (NMFS 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 fishery products).

**8.2 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished fishery products meets or exceed the requirements of this CID.

**8.3 NOAA certification.** When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the Grading Branch, NMFS, shall be the certifying program. NMFS shall certify the quality and acceptability of the fishery products in accordance with NMFS procedures which include selecting random samples of the packaged fishery products, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official NMFS program score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, NMFS will examine the fishery products for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

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

**10. NOAA INSPECTION NOTES.** When 8.3 is specified in the solicitation, contract, or purchase order, NOAA certification shall include evaluation of the quality and condition of samples of packaged fishery products, and compliance with requirements in the following areas:

- Salient characteristics (Sec 5).
- Packaging requirements (Sec. 9 or as specified in the solicitation, contract, or purchase order).

**11. REFERENCE NOTES.**

**11.1 NOAA certification contact.** For NOAA certification, contact the nearest USDC Lot Inspection Office listed below.

Gloucester Lot Inspection Office  
National Marine Fisheries Service  
11-15 Parker Street  
Gloucester, MA 01930  
Telephone 978-281-9201  
Fax 978-281-9223

Fairhaven Lot Inspection Office  
National Marine Fisheries Service  
147-B Washington Street  
Fairhaven, MA 02719  
Telephone 508-993-9309  
Fax 508-990-0804

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Virginia Inspection Office  
National Marine Fisheries Service  
1026G Settler's Landing Road  
Hampton, VA 23669  
Telephone 757-722-0664  
Fax 757-723-6074

Tampa Lot Inspection Office  
National Marine Fisheries Service  
c/o Americold Corporation  
1601 North 50<sup>th</sup> Street  
Tampa, FL 33619  
Telephone 813-228-2546  
Fax 813-228-2980

National Marine Fisheries Service  
5600 Rickenbacker Road, Bldg. 7A  
Bell, CA 90201  
Telephone 323-526-7412  
Fax 323-527-7417

National Marine Fisheries Service  
7600 Sand Point Way N.E.  
Seattle, WA 98115-6349  
Telephone 206-526-4259  
Fax 206-526-4264

**11.2 CN labeling contact.** For CN labeling information, contact the **Head, Technical Assistance Section, Child Nutrition Division, Food and Nutrition Service, 3101 Park Center Drive, Alexandria, VA 22302, telephone (703) 305-2609 or on the Internet at: <http://www.fns.usda.gov/fns/>.**

### **11.3 Sources of documents.**

#### **11.3.1 Sources of information for governmental documents are as follows:**

Applicable provisions of the Food and Nutrition Service Regulations are contained in 7 CFR Part 210. The Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. Regulations Governing Processed Fishery Products, Processed Products Thereof, and Certain Other Processed Food Products, Inspection and Certification are contained in 50 CFR Subchapter G, Part 260. These documents may be purchased from: **Superintendent of Documents, ATTN: New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954. Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1803 or on the Internet at: <http://www.nara.gov/fedreg>.**

Copies of NOAA Manual 25 are available from: **U.S. Department of Commerce, NOAA, NMFS, P.O. Drawer 1207, Pascagoula, MS 39567-1207, telephone (228) 762-1982, Fax (228) 769-1436, via E-mail: [George.Haines@NOAA.gov](mailto:George.Haines@NOAA.gov) or on the Internet at: <http://seafood.nmfs.noaa.gov/standards.htm>.**

Copies of "USDC Approved List of Fish Establishments and Products" are available from: **U.S. Department of Commerce, NOAA, NMFS, Seafood Inspection Service, Seafood Inspection**

**Division, Documentation Approval and Supply Services Section, P.O. Drawer 1207, Pascagoula, MS 39568-1207, telephone (228) 762-1892, Fax (228) 769-1436, or on the Internet at: <http://seafood.nmfs.noaa.gov/publications.htm>.**

Copies of this CID, the United States Standards for Condition of Food Containers, and beneficial comments, recommendations, additions, deletions, clarifications, etc. and any data which may improve this CID are available from and/or provided to: **Head, Food Quality Assurance Staff, FVP, AMS, USDA, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: [FQAStaff@usda.gov](mailto:FQAStaff@usda.gov) or on the Internet at: <http://www.ams.usda.gov/fv/fvqual.htm>.**

**MILITARY INTERESTS:**

**CIVIL AGENCY COORDINATING ACTIVITIES:**

**Custodians**

Army GL  
Navy SA  
Air Force - 35

DOJ - BOP  
HHS - NIH, IHS  
USDA - FV  
VA - OSS  
DOC - NOAA

**PREPARING ACTIVITY:**

**Review Activities**

Army -MD, QM  
Navy - MC  
DLA - SS

USDA - FV

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