

**FEDERAL PURCHASE  
PROGRAM SPECIFICATION  
(FPPS) FOR BULK PACK  
CHICKEN AND CHICKEN  
PARTS**

Agricultural Marketing Service (AMS)  
Livestock and Poultry (LP) Program  
Food Safety and Commodity Specification (FSCS) Division  
Room 2624 S, Phone: (202) 692-0342

Supersedes: Bulk Pack Chicken and Chicken Parts April 2013  
– Changes from previous requirements in [blue](#)

**Effective: [October 2018](#)**

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**100 ITEM DESCRIPTION**

- 110 Bulk Pack, Small (100100) – [Chilled](#), ready-to-cook broiler/fryer chickens for further processing without necks and giblets. Frozen [and/or weight range](#) may be specified in the Solicitation. The individual chicken weight range [shall be](#) 2.50 to 3.75 pounds, without neck and giblets. A purchase unit [shall](#) total 36,000 pounds.
- 120 Bulk Pack, Large (100103) – [Chilled](#), ready-to-cook broiler/fryer chickens for further processing without necks and giblets. Frozen [and/or weight range](#) may be specified in the Solicitation. The individual chicken weight range [shall be](#) 3.75 pounds and over, without neck and giblets. A purchase unit [shall](#) total 36,000 pounds.
- 130 Chicken Legs, Bulk Parts (100113) – Chilled for further processing, [either from](#) ready-to-cook broiler/fryer chickens weighing 2.50 to 7 pounds per whole carcass, without necks and giblets; [or](#) legs weighing 5 to 19.0 ounces each. “Large legs” may be specified in the Solicitation and [shall](#) weigh more than 13.6 ounces each. Frozen [and/or weight range](#) may be specified in the Solicitation. A purchase unit [shall](#) total 36,000 pounds.
- 140 Thighs, Bulk Parts (100114) – Chilled (without back portion) for further processing, [either from](#) ready-to-cook broiler/fryer chickens weighing 2.50 to 7 pounds per whole carcass, without necks and giblets; [or](#) thighs weighing 2.50 to 10.50 ounces each. Frozen [and/or weight range](#) may be specified in the Solicitation. A purchase unit [shall](#) total 36,000 pounds.
- 150 Drumsticks, Bulk Parts (100115) – Chilled for further processing, [either from](#) ready-to-cook broiler/fryer chickens weighing 2.50 to 7 pounds per whole carcass, without necks and giblets; [or](#) drumsticks weighing 2.50 to 7 ounces each. Frozen [and/or](#)

weight range may be specified in the Solicitation. A purchase unit shall total 36,000 pounds.

## **200 APPLICABLE DOCUMENTS**

210 The following documents are incorporated as part of this USDA, AMS, FSCS Division FPPS-Bulk Pack Chicken and Chicken Parts – October 2018:

210.1 AMS/LP Program/Quality Assessment Division (QAD) Policies and Procedures.

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.

320 Food Defense – Refer to the current AMS Master Solicitation for Commodity Procurements.

## **400 HARVESTING**

410 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.

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

## **500 PROCESSING**

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

520 Performance Standards – Product must be produced under FSIS pathogen reduction standards, as specified in 9 CFR § 381.

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

- 540 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 § 70) and the U.S. Classes, Standards, and Grades for Poultry (AMS 70.200 *et seq.*). The AMS Grader shall be responsible for certification of compliance with the requirements of this FPPS for whole chicken; chicken legs, leg quarters, thighs, drumsticks, and chicken parts; freezing; packaging and packing; labeling and marking; net weight; sampling; and checkloading.
- 541 AMS Certification – USDA/AMS, LP Program’s QAD field office or the Director of QAD, LP Program, AMS, USDA, Room 3953-S, STOP 0258, 1400 Independence Avenue, SW, Washington, DC 20250-0258, telephone (202) 720-5705.
- 542 All steps in the manufacturing process shall be under the direct supervision of an AMS Grader and as outlined in QAD Policies and Procedures. Quality and compliance with product requirements shall be determined in accordance with QAD policies and procedures. The AMS Grader may also select samples for laboratory analyses or inspect the commodity at any point in transit and after delivery to point of destination.
- 543 Lot Definition – A lot is the amount of packaged commodity produced during a processing shift.
- 543.1 Sub-Lot – Contractor shall clearly identify sub-lot size and maintain the identity and traceability of each sub-lot.
- 550 Class and Style – The commodities shall be prepared from freshly harvested ready-to-cook chickens (broiler/fryers, AMS 70.200 *et seq.*). Individual carcasses and parts of chickens shall conform to the definitions and standards in AMS 70.210 and 70.210.
- 560 U.S. Grade – Grading shall be in accordance with 7 CFR § 70 and AMS 70.200 *et seq.* Grading shall be under the supervision of an AMS Grader using the LP Program’s Sample Plan Level 1 (SPL-1) for Grade A parts and Sample Plan Level 2 (SPL-2) for Grade B parts.
- 561 Bulk Pack, Small (100100) and Drumsticks, Bulk Parts (100115) – Grade A for all factors except Grade B quality for exposed flesh.
- 562 Bulk Pack, Large (100103), Chicken Legs, Bulk Parts (100113), and Thighs, Bulk Parts (100114) – Grade B or Better.
- 570 Chicken from Other Plants – Chicken carcasses and parts may be transferred or obtained from other processing plants provided it:
- 570.1 has been processed, handled, and identified in accordance with this FPPS, and

- 570.2 complies with the organoleptic and other applicable requirements of the FPPS as evidenced by USDA certification. USDA certification may occur either at the plant of origin or at the receiving plant.
- 571 Limited substitution of donated commodity is allowed in the state reprocessing program provided certified commercial product of the same quality is used. Substituted commodity shall meet the General Requirements section in the QAD Instruction 630a Poultry Substitution Guidelines.
- 572 Type, class, U.S. Grade; date harvested as applicable; and the USDA-assigned plant number shall be shown on each shipping container.
- 573 The chilled chicken and parts shall be at an internal product temperature between 26 °F (-3.3 °C) and 40 °F (4.4 °C) during transit, from plant origin to destination.
- 574 Frozen Chicken – Frozen chicken and chicken parts may be used if they have been:
- 574.1 packaged to protect the product from freezer burn, dehydration, and quality deterioration during storage,
- 574.2 labeled as to kind and class of poultry and identified so the time in storage can be determined, and
- 574.3 held in frozen (0 °F/-17.8 °C) storage for not more than 180 days.
- 575 Commodities Summary Table (Table 1)
- 576 Meat Time Requirements – The commodity shall be chilled to an internal product temperature of 40 °F (4.4 °C) or lower immediately after processing.
- 576.1 Chilled commodity shall be delivered to destination within 5 calendar days after the date of harvest.
- 576.2 Frozen commodity shall be processed, packaged and packed, and placed in a freezer within 7 calendar days after the date of harvest.
- 576.2.1 The chilled commodity shall be placed in a freezer immediately after packaging or packing and be frozen to an internal product temperature of 10 °F (-12.2 °C) or lower within 72 hours from the time of entering the freezer.
- 580 Organoleptic Requirements – The chilled ready-to-cook chicken and chicken parts shall be examined on a continuous basis for the following organoleptic requirements: chilled chicken and chicken parts shall be free of rancidity; free of fruity, sulfide-like, cardboardy, tallowy, oily, metallic, chlorine-like, or other foreign

and off-odors; free of foreign materials (e.g., glass, paper, rubber, plastic, wood, metal); shall show no evidence of mishandling or deterioration; and shall have a bright color and show no evidence of dehydration or freezing and thawing.

590 Individual Weight Requirements (Table 1)

591 Bulk packed carcasses or parts shall be examined for compliance with the individual weight requirements. A sample of 10 carcasses or parts shall be randomly drawn and weighed.

592 Compliance with individual part weight requirements shall be made prior to packaging. The frequency of sampling shall be according to LP Program's SPL-2.

593 Contractor Option – Bulk parts may be produced from broiler/fryer chickens that weigh 2.50 to 7 pounds without necks and giblets, or the bulk parts may be sampled and weighed for compliance with the individual weight requirements.

## 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 for use in contact with food products (cannot adulterate product or be injurious to health). All packaging material shall comply with FSIS regulations (9 CFR § 381.144(c)).

621 Plastic-film Bags – Bags for packaging and/or packing 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 QAD. Metal wire ties, paper-coated wire ties, or staples shall not be used for sealing plastic-film bags.

### 630 Packing

631 Chilled Commodity – Shall be delivered to the destination as specified in the shipping instructions in commercial containers with a commercial cooling medium; for example,

631.1 in wax-coated fiberboard containers,

631.2 in covered combo bins or tanks, or

- 631.3 packaged in plastic-film bags and packed in fiberboard shipping containers.
- 631.3.1 For bulk chickens, more than one chicken may be packaged in a bag. The bags need not be vacuum packed.
- 632 Frozen Commodity – Shall be delivered to the destination:
- 632.1 packaged in plastic-film bags and packed in fiberboard boxes or commercial bulk containers; or
- 632.2 For bulk chickens, more than one chicken may be packaged in a bag. The bags need not be vacuum packed.
- 640 Shipping Containers – Shipping containers shall:
- 640.1 be good commercial fiberboard containers that are acceptable by common or other carrier(s) for safe transport to point of destination,
- 640.2 be of such size to pack the commodity without slack filling or bulging,
- 640.3 withstand the stresses of handling, shipping, stacking, and storage, and
- 640.4 be closed by commercially accepted methods and materials. Steel or wire straps shall not be used for final closure.
- 641 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.
- 700 LABELING**
- 710 Shipping Containers – USDA-assigned plant number, type and name of commodity, date of production (in easily readable character size in day/month/year format), and net weight of commodity shall be shown on each container, tank, or bin.
- 711 In-Plant Deliveries – The contractor shall label and mark the end product(s) according to requirements of the State distributing agency.
- 720 Free Along Side (FAS) Vessel Deliveries
- 721 FAS vessel deliveries that are not source loaded in a refrigerated seavan are required to show the final destination's overseas address as provided in the Sales Order/Item Number. The address shall be clearly printed on at least two sides of

each pallet.

## **800 FINAL EXAMINATION OF PACKAGED AND PACKED COMMODITY**

**810** Loading and Shipping Commodity

**811** Internal Product Temperature

**811.1** Chilled – Commodity **shall** be held between 26 °F (-3.3 °C) and 40 °F (4.4 °C) at time of delivery.

**811.2** Frozen – Commodity **shall** be 2 °F (-16.7 °C) or lower at time of loading. Delivery units with internal product temperatures exceeding 2 °F (-16.7 °C) and up to 5 °F (-15 °C) **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.

**811.2.1** Optional Temperature Verification – 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 USDA, AMS, **LP Program's** instructions for this FPPS.

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

**820** Inspection and Checkloading

**821** Requirements – Inspection for contract compliance **shall** be made by a USDA representative, in accordance with 7 CFR § 70, FSIS regulatory requirements, and this FPPS at the site of processing, both during and after processing and packaging. Inspection records **shall** be complete and made available to USDA, as requested, to assure contract compliance.

**822** Procedures – The inspection and checkloading **shall** be performed by an **AMS** Grader. Procedures to be followed and a schedule of fees for these services may be obtained by contacting the nearest **QAD** field office or the Director of **QAD, LP Program**, AMS, USDA, Room 3953-S, STOP 0258, 1400 Independence Avenue, SW, Washington, D.C. 20250-0258, telephone (202) **720-5705**.

**822.1** 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 the requirements of the AMS Master Solicitation for Commodity Procurements, Solicitation, 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 As an alternative to stamping, the contractor may preprint the stamp on the shipping container or label. Prior approval by QAD is required before using this alternative method.
- 1012 A copy of the original USDA Poultry Products Grading Certificate issued at time of checkloading shall accompany each shipment.
- 1012.1 Railcar or Piggyback – The certificate shall be placed in the railcar or trailer for easy access to the AMS Grader, warehouseman, or consignee, as applicable.
- 1012.2 Trucks – The driver shall, upon delivery, give the certificate to the AMS 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
- 1041 Refer to the current AMS Master Solicitation for Commodity Procurements.

**1100 DESTINATION EXAMINATION**

- 1110 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.
- 1111 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.
- 1112 Temperature
  - 1112.1 Chilled commodity shall arrive at destination at an internal product temperature between 26 °F (-3.3 °C) and 40 °F (4.4 °C).
  - 1112.2 Frozen 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).
  - 1112.3 Commodity not meeting these requirements shall be rejected for use under this FPPS.

**1200 PRODUCT ASSURANCE AND COMPLAINT RESOLUTION**

- 1210 Product Assurance – 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.
- 1211 Waiver and/or Contract Amendment Requests – Contractor shall submit all requests directly to the Commodity Procurements Staff (CPS) Contracting Officer for review and determination. Full list of CPS contacts can be found at:

<https://www.ams.usda.gov/sites/default/files/media/AMS%20Commodity%20Procurement%20Staff%20Contact%20List.pdf>

1220 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.

Approved by:  CMS  
Date Issued: 04/15/2013  
Date Revised: 10/01/2018

**TABLE 1 – COMMODITIES SUMMARY TABLE**

<b>ITEM AND MATERIAL CODE</b>	<b>BULK PACK, SMALL (100100)</b>	<b>BULK PACK, LARGE (100103)</b>	<b>CHICKEN LEGS, BULK PARTS (100113)</b>	<b>THIGHS, BULK PARTS (100114)</b>	<b>DRUMSTICKS, BULK PARTS (100115)</b>
<b>Types</b>	Chilled or Frozen	Chilled or Frozen	Chilled or Frozen	Chilled or Frozen	Chilled or Frozen
<b>Class</b>	Broiler/Fryer	Broiler/Fryer	Broiler/Fryer	Broiler/Fryer	Broiler/Fryer
<b>Style</b>	Ready-to-Cook Whole	Ready-to-Cook Whole	Ready-to-Cook	Ready-to-Cook without back portion	Ready-to-Cook
<b>Weight Range</b>	2.50-3.75 pounds per ready-to-cook whole carcass, without necks and giblets	3.75 pounds and over per ready-to-cook whole carcass, without necks and giblets	5.00 to 19.00 ounces each, or from ready-to-cook, whole, weighing 2.50 to 7 pounds, without necks and giblets. Large legs shall be 13.6 ounces or more	2.50 to 10.50 ounces each, or from ready-to-cook, whole weighing 2.50 to 7 pounds, without necks and giblets	2.50 to 7.00 ounces each, or from ready-to-cook, whole, weighing 2.50 to 7 pounds, without necks and giblets
<b>U.S. Grade:</b>	U.S. Grade A for all factors, except breasts may be U.S. Grade B quality for exposed flesh	U.S. Grade B or Better	U.S. Grade B or Better	U.S. Grade B or Better	U.S. Grade A for all factors, except U.S. Grade B quality for exposed flesh

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