



Approved


Federal Purchase Program Specification (FPPS) for Chicken Parts, Frozen

Agricultural Marketing Service (AMS)
Livestock and Poultry (LP) Program
Standards and Specifications Division (SSD)
Room 2092 S-Bldg. Stop 0258, Phone: (202) 567-1757

Supersedes: FPPS Chicken Parts February 2021 –
Changes from previous requirements in [blue](#)

Effective: [March 2024](#)

- | 100 | Item Description |
|-----|---|
| 101 | Chicken Cut-up (111361) – Frozen U.S. Grade A ready-to-cook broiler/fryer chickens weighing 2.5 to 4.0 pounds without neck and giblets and consists of 8 pieces. The commodity shall be packed in a minimum of four (4) 10-pound immediate packages in a 40-pound (net weight) shipping container. Each delivery unit shall consist of 950 shipping containers and shall total 38,000 pounds. |
| 102 | Chicken Drumsticks (110090) – Frozen U.S. Grade A for all factors except U.S. Grade B quality for exposed flesh ready-to-cook broiler/fryer chickens weighing 3.0 to 6.0 pounds without neck and giblets. The commodity shall be packed in a minimum of eight (8) 5-pound immediate packages in a 40-pound (net weight) shipping container. Each delivery unit shall consist of 950 shipping containers totaling 38,000 pounds. |
| 103 | Chicken Leg Quarters (110092) – Frozen U.S. Grade B or Better ready-to-cook broiler/fryer chickens weighing 3.0 to 6.0 pounds without neck and giblets. The commodity shall be packed in a minimum of eight (8) 5-pound immediate packages in a 40-pound (net weight) shipping container. A thigh or drumstick may be added to the package to complete weight. Each delivery unit shall consist of 950 shipping containers totaling 38,000 pounds. |
| 104 | Chicken Leg Quarters (110094) – Frozen U.S. Grade B or Better ready-to-cook broiler/fryer chickens weighing 3.0 to 6.0 pounds without neck and giblets. The commodity shall be packed in a minimum of four (4) 10-pound immediate packages in a 40-pound (net weight) shipping container. A thigh or drumstick may be added to the package to complete weight. Each delivery unit shall consist of 950 shipping containers totaling 38,000 pounds. |
| 105 | Kosher Chicken Leg Quarters (111761) – Frozen U.S. Grade B or Better ready-to-cook broiler/fryer chickens weighing 3.5 to 5.5 pounds without neck and giblets. The commodity shall be packed in a minimum of four (4) 10-pound immediate packages in a 40-pound (net weight) shipping container. A thigh or drumstick may be added to the package to complete weight. Each delivery unit shall consist of 950 shipping containers totaling 38,000 pounds. |

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106 Chicken Thighs [without Back Portion \(110195\)](#) – [Frozen U.S, Grade A for all factors except U.S. Grade B quality for exposed flesh](#) ready-to-cook broiler/fryer chickens [weighing](#) 3.0 to 6.0 pounds without neck and giblets. The commodity shall be packed in a minimum of eight (8) 5-pound immediate packages in a 40-pound (net weight) shipping container. Each delivery unit shall consist of 950 [shipping containers totaling](#) 38,000 pounds.

200 **Applicable Documents**

210 The following documents are incorporated as part of this USDA, AMS, SSD FPPS – Chicken Parts, Frozen – [March 2024](#):

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 – Domestic Programs (MSCP-D) [and Solicitation](#).

300 **Checklist of Requirements**

310 Domestic Products – Refer to the current AMS MSCP-D.

320 Food Defense – Refer to the current AMS MSCP-D.

330 [Pre-Bid Contract Compliance and Certification Requirements – Refer to the Supplement for Chicken Products](#)
<https://www.ams.usda.gov/sites/default/files/media/SupplementforChickenProducts.pdf>. The Contractor shall ensure that all raw material is certified by the USDA AMS Grader. For all processing steps following raw material certification, the Contractor may request the use of either Option A – AMS QAD Grading-based Monitoring and Certification service, or Option B – QAD Audit-based Verification service, for assessing contract compliance of the finished product.

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 6110.1 Verification of Poultry Good Commercial Practices](#).

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.

511 Date Processed – The commodity shall not be processed or packaged more than 90 days prior to the first date of the delivery period for each sales order.

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

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

521 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.*).

522 AMS Certification – Procedures and a schedule of fees for these services may be obtained by contacting the nearest QAD field office. This information can be found on the QAD Procedures webpage (<https://www.ams.usda.gov/resources/qad-procedures>), or by contacting:

USDA/AMS, Livestock and Poultry Program, Office of the Deputy Administrator, 1400 Independence Avenue, SW, Washington, DC 20250-0258, Room 2092-S, STOP 0249, Office Phone Number (202) 720-5705.

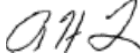
523 The AMS Grader shall be responsible for raw material certification of compliance with the requirements of this FPPS for chilled chicken carcasses and parts.

523.1 Based on the option selected, the AMS Grader and/or Auditor shall be responsible for certification or verification of packaging and packing; freezing; labeling and marking; sampling; and net weight.

523.2 Under AMS QAD Grading-Based Monitoring and Certification, all steps in the manufacturing process shall be under the direct supervision of an AMS Grader and as outlined in QAD Policies and Procedures for quality and compliance with the product requirements. The AMS Grader may also select samples for laboratory analyses or inspect the commodity at any point including transit and after delivery to point of destination.

523.3 Under AMS QAD Audit-Based Verification except for raw material certification, all steps in the manufacturing process shall be verified through routine audits performed by an AMS Auditor according to the Contractor's and/or Subcontractor's approved technical proposal and the applicable FPPS.

530 Chicken from Other Plants – Chicken carcasses and parts may be transferred or obtained from other processing plants provided it:

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- 530.1 has been processed, handled, and identified in accordance with this FPPS, and
- 530.2 complies with the freshly harvested, organoleptic, temperature, and other applicable requirements of this FPPS as evidenced by USDA certification. USDA certification may occur either at the plant of origin or at the receiving plant [by the AMS Grader](#).
- 531 Type, class and specific name of the product, or grade; [harvest](#) date as applicable; and the USDA-assigned plant number shall be shown on each shipping container.
- 531.1 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/or parts from ready-to-cook chickens shall conform to the definitions and standards in AMS 70.201 and 70.210.
- 532 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 of origin to destination.
- 540 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.
- 541 Cut-up (111361) – U.S. Grade A.
- 542 Leg Quarters (110092 and 110094) [and Kosher Leg Quarters \(111761\)](#) – U.S. Grade B or Better.
- 543 Drumsticks (110090) and Thighs [without Back Portion](#) (110195) – U.S. Grade A for all factors except U.S. Grade B quality for exposed flesh.
- 544 [Material Code \(111761\) Only – Kosher Chicken Leg Quarters](#) shall comply with applicable dietary (kosher) laws as established by the “613 Council of Kashruth.” Manufacturing plants shall be certified for compliance with the requirement by contacting the Board of Jewish Education of Greater New York (BJENY) at [646-472-5368](tel:646-472-5368). [Additional information regarding practices and protocols required for Kosher certified production for BJENY schools can be found at the following link:](#)

<https://www.ams.usda.gov/sites/default/files/media/BJENYKosherResource.pdf>.

At no cost to the vendor, a rabbinic supervisor shall be sent to certify compliance of the manufacturing plant with the dietary (kosher) laws.

- 544.1 Offeror shall certify that their manufacturing plant is capable of meeting applicable dietary (kosher) laws as established by the “613 Council of Kashruth” and certification by BJENY.

- 550 Weight Requirements – Carcasses shall be examined for compliance prior to packaging with the individual weight requirements. A sample of 10 carcasses shall be randomly drawn and weighed. The frequency of sampling and the number of defects allowed shall be those outlined in the LP Program’s Sample Plan Level-2.
- 550.1 As an alternative, other methods may be utilized to verify carcass weight requirements. Prior approval by QAD is required before implementing any such alternative method.
- 560 Meat Time Requirements – The chilled commodity shall be processed, packaged, packed, and placed in a freezer within 7 calendar days after the harvest date.
- 560.1 Within this 7-day timeframe, the commodity shall be placed in a freezer within 48 hours after packaging. If the commodity is not placed in a freezer immediately after packing, the product shall be held at a temperature between 26°F (-3.3°C) and 36°F (2.2°C).
- 560.1.1 Packaged commodity shall be frozen by lowering the internal product temperature to 0°F (-17.8°C) or lower within 72 hours from the time of entering the freezer. When packaged product is held at a temperature below 26°F (-3.3°C), the commodity shall be considered to be in a freezer and subject to the 72-hour freezing requirement which begins at the end of the shift the commodity enters the 26°F (-3.3°C) or lower facility.
- 570 Organoleptic Requirements – The chilled ready-to-cook chicken and parts shall be examined on a continuous basis. Meat shall:
- 570.1 not be rancid; have a fruity, sulfide-like, cardboardy, tallowy, oily, metallic, chlorine-like, or other foreign or off-odors; contain foreign materials (e.g., glass, paper, rubber, metal, plastic, wood); or show evidence of mishandling or deterioration; and
- 570.2 shall have a bright color and show no evidence of dehydration or freezing and thawing.
- 580 Freezing
- 581 When ice glazing methods are used for the Individually Frozen (IF) product, the AMS Grader shall randomly weigh 10 parts according to established LP Program procedures for determining tare weight for ice glazed products. Both unglazed and glazed parts shall be weighed to determine the tare weight.
- 582 Determination of the commodity for 72-hour freezing verification shall be made as the commodity exits the in-line freezing system as follows:
- 582.1 individually frozen commodity exiting an in-line freezing system with internal product temperatures higher than 0°F (-17.8°C) shall be packaged and placed in a freezer. Internal product temperature shall be lowered to 0°F (-17.8°C) or lower within 72 hours from the time the commodity enters the freezer.

582.2 Individually frozen commodity exiting an in-line freezing system with internal product temperatures 0°F (-17.8°C) or lower is compliant with the 72-hour freezing requirement.

600 Packaging and Packing

610 Packaging – All packaging material shall comply with FSIS regulations (9 CFR § 381.144 Packaging Materials). Chicken parts shall be packed in polyethylene-film bags with a wall thickness of not less than 2 mil (0.002 inch) and sealed (tamper evident).

610.1 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), 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)).

611 Metal wire ties, paper-coated wire ties, or staples shall not be used for sealing polyethylene-film bags.

612 Closure methods shall be approved by a QAD representative.

620 Packing

621 Chicken Cut-up, Frozen (111361), Chicken Leg Quarters, Frozen (110094), and [Kosher Chicken Leg Quarters \(111761\)](#) – A minimum of four (4) 10-pound immediate containers (packages) with approximately equal amounts per package shall be packed in a 40-pound (net weight) shipping container.

622 Chicken Leg Quarters, Frozen (110092), Chicken Drumsticks, Frozen (110090), and Chicken Thighs [without Back Portion](#), Frozen (110195) – A minimum of eight (8) 5-pound immediate containers (packages) with approximately equal amounts per package shall be packed in a 40-pound (net weight) shipping container.

623 The Contracting Officer may designate a specific packing orientation in the Solicitation.

630 Pack Tolerances for [Chicken](#) Cut-up (111361)

630.1 Individual Shipping Containers – Chicken parts or pieces (breast portions, thighs with back portions, drumsticks, and wings) in an individual shipping container shall be proportional in number and kind to those found in a whole chicken. The parts may either be packaged in natural proportion in each individual bag or by part in each individual bag. The method used by the [Contractor](#) shall be approved by QAD.

- 630.2 Thighs, Drumsticks, Breast Pieces and Wings – In a shipping container, the difference between the part having the least pieces and the part having the most pieces shall not be more than four. The wings shall not exceed the number of pieces of the other parts (breast pieces, thighs, or drumsticks) in the shipping container having the greatest number of pieces.
- 630.3 Example – A shipping container has 28 breast pieces, 31 thigh pieces, 30 drumsticks, and 32 wings. In this example, the thigh pieces, drumsticks, and breast pieces are within the permitted range of 4, but since the wings exceed the number of pieces of the other part with the greatest number of pieces in the shipping container (32 wings exceed 31 thigh pieces), the commodity does not meet requirements.
- 631 As an alternative, parts may be packed in individual bags if the piece tolerance in Section 630.2 is met.
- 631.1 Example – A shipping container has an 18-lb bag of breast pieces, 12-lb bag of thighs, 5.5-lb bag of drumsticks, and 4.5-lb bag of wings. In this example, bag weight is being utilized to meet the piece count tolerance. If the piece count tolerance is being met, and QAD approves the method, it is an acceptable process.
- 640 Shipping Containers – Shipping containers shall:
- 640.1 be good commercial fiberboard containers that are acceptable by common or other carrier 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.
- 642 Items utilized to enhance the freezing process of the commodity, such as pallet spacers, shall be clean, dry, and not contain any residue from previous usage.

700 Labeling

- 710 Shipping containers shall comply with the National Motor Freight Classification, or the Uniform Freight Classification, as applicable. Both **individual** (packaging material) and shipping containers shall be labeled to include all information required by FSIS regulations.

- 711 Commodity destined for Institutional use (ex- Schools, etc.), labeling of the individual (packaging) is not required.
- 712 Commodity destined for Household use (ex- Food Banks, etc.), labeling of the individual (packaging) is required.
- 720 Nutrition Facts, Ingredients and Allergen Statements shall be on shipping containers. 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 the Food Allergy Safety, Treatment, Education, and Research (FASTER) Act which define milk, egg, fish, Crustacean shellfish, tree nuts, wheat, peanuts, and soybeans, and sesame as well as any food ingredient that contains protein derived from one of these foods, with the exception of highly refined oils, as “major food allergens.”; e.g. Contains: _____.
- 730 Commercial (retail, consumer) labeling or USDA labeling shall be used. When commercial or USDA labeling is selected, the 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.
- 731 Commercial Labeling Requirements
- 731.1 Commercially labeled packages and shipping containers shall be labeled in accordance with FSIS requirements for use under this FPPS. Packages shall comply with commercial labeling requirements and must meet the Commodity/Packaging Labeling Requirements Section of the MSCP-D.
- 731.2 Labels shall be the processor’s own commercial label and include:
- 731.2.1 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).
- 732 USDA Labeling Requirements
- 732.1 Labeling and marking information shall be water-fast, non-smearing, of a contrasting color, clear and readable.

- 732.2 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 thru 5**.
- 732.3 Each **individual package** and shipping container is required to have a traceability code that is traced back to establishment number, production lot, and date.
- 732.4 Universal Product Code (UPC)
- 732.4.1 Cut-up Chicken (111361) – **Primary Container – 7 15001 11361 0. Secondary Container - 1 07 15001 11361 7.**
- 732.4.2 Drumsticks (110090) – **Primary Container – 7 15001 10090 0. Secondary Container - 1 07 15001 10090 7.**
- 732.4.3 Leg Quarters (110092) – **Primary Container – 7 15001 10092 4. Secondary Container - 1 07 15001 10092 1.**
- 732.4.4 Leg Quarters (110094) – **Primary Container – 7 15001 10094 8. Secondary Container - 1 07 15001 10094 5.**
- 732.4.5 **Kosher Leg Quarters (111761) – Primary Container – 7 15001 11761. Secondary Container - 1 07 15001 11761 5.**
- 732.4.6 Thighs **without Back Portion** (110195) – **Primary Container – 7 15001 10195 2. Secondary Container - 1 07 15001 10195 9.**
- 733 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.
- 740 Unacceptable Labeling
- 741 Commercial labels that do not have a processor traceability system and code.
- 742** Distributor Commercial Labels
- 743** Two or more different commercial labels in the same purchase unit.
- 744** Commercial labels and USDA labels in the same purchase unit.
- 750 Free Along Side (FAS) Vessel Deliveries
- 751 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.

800 Final Examination of Packaged and Packed Commodity

810 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 packages.

811 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 (7 CFR § 42).

812 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 QAD sample plan, the delivery unit shall be rejected.

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

830 Net Weight – Net weight for each delivery unit shall be determined at origin per QAD's Policies and Procedures.

830.1 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, QAD, LP Program (or his/her designee) shall determine that the facilities and procedures are in accordance with the applicable LP Program's instructions for this FPPS.

840 Loading and Shipping Frozen Commodity

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

842 Internal Product Temperature

842.1 Frozen – 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.

842.2 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 LP Program's instructions for this FPPS.

- 850 Inspection and Checkloading
- 851 Requirements – For inspection and checkloading at time of shipping, the Contractor shall utilize either USDA Grader or Contractor Checkloading to certify. The Contractor shall notify USDA AMS QAD Supervisor prior to production. The requirements for selection are as follows:
- 852 USDA Grader Checkloading Requirements – Inspection for contract compliance shall be made by a USDA representative, in accordance with 7 CFR § 70, FSIS regulations, and this FPPS, at 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.
- 852.1 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 QAD field office [referenced in the Plant Book Contact Information](#) at:
- <https://www.ams.usda.gov/resources/qad-procedures> or by contacting:
- USDA, AMS, Livestock and Poultry Program, Office of the Deputy Administrator, STOP 0249, 1400 Independence Avenue, S.W., Room 2092-S, Washington, DC 20250-0249, Office Phone Number (202) 720-5705.
- 852.2 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 MSCP-D, Solicitation, and this FPPS.
- 853 Contractor Checkloading Requirements – Inspection for final contract compliance shall be made by the Contractor, in accordance with 7 CFR § 70, FSIS regulations, and this FPPS. The quality, quantity, weight, packaging and packing of the commodity shall be evidenced by a Certificate of Conformance that verifies the designated commodity to be shipped meets all the requirements as stated in this FPPS, MSCP-D and Solicitation.
- 853.1 Procedures – The Contractor shall perform checkloading examinations at the time of shipment – as described in this FPPS starting at the section labeled Loading and Shipping Frozen Commodity and sections thereafter – and shall issue a corresponding Certificate of Conformance (Exhibit 6). The Contractor is required to provide an acceptance document to accompany each shipment. Additional details are found in the Bill of Lading Notations Section of the MSCP-D.
- 853.2 Contractor Checkloading shall be reviewed by USDA under AMS LP QAD 623 Contractor Checkloading Surveillance Program at the cost of the Contractor.
- 853.2.1 Contractors inspection records and checkloading documentation shall be complete and maintained, including the Certificate of Conformance, and made available to

USDA, as requested, to assure Contractor Checkloading compliance. Contractor checkloading activity shall be reviewed by USDA under AMS LP QAD 623 Contractor Checkloading Surveillance Program at the cost of the contactor.

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, including Loading and Sealing, Delivery Notifications and Split Deliveries – Refer to the current [MSCP-D](#).

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

1011.1 [Under QAD Grading-based Monitoring and Certification service](#), each shipping container shall be identified with a USDA Contract Compliance stamp with the applicable [production](#) date. An AMS Grader or other authorized personnel under the supervision of the AMS Grader, shall stamp one end of each shipping container [online](#). If there is inadequate space available on either end of the shipping container, the stamp may be applied to a side of the container.

1011.1.1 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.

1011.2 [Under Audit-Based Verification service](#), each shipping container shall be identified with the USDA Food shield at least 2 inches high on the principle display panel. The Contractor may preprint the USDA shield on the shipping container or label.



1012 A copy of the [Contractor's Certificate of Conformance and Bill of Lading](#) or the original USDA Poultry Grading Certificate [and Bill of Lading](#) issued at time of checkloading shall accompany each shipment.

1100 Destination Examination

- 1110 If requested, 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 – 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) when shipped, during transit, and when received at the destination plant. When any sample exceeds 15°F (-9.4°C) the purchase unit 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 FPPS, MSCP-D and Solicitation.
- 1220 Waiver and/or Contract Amendment Requests – Contractor shall submit all waiver and/or contract amendment requests directly to the Commodity Procurement Program (CPP) Contracting Officer for review and determination. Full list of CPP contacts can be found at:

<https://www.ams.usda.gov/sites/default/files/media/AMSCommodityProcurementStaffContactList.pdf>
- 1230 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.

Exhibit 1
USDA Label Information for Individually Frozen Cut-Up Chicken

Labeling information shall be printed on the principal display panel of each shipping container. Markings shall be legibly preprinted, stamped, stenciled on containers, or printed on a separate self-adhesive label applied to containers. The UPC symbol and 1 07 15001 11361 7 shall be shown in the lower right-hand corner of the principal display panel. The USDA symbol shall be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the principal display panel or top panel. The processor's name, address, and phone number shall be printed on the principal display panel or top 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. The statement, "PERISHABLE-KEEP FROZEN, KEEP AT 0°F (-17.8°C) OR LOWER TEMPERATURE" shall be printed on the top panel.



FROZEN CUT-UP BROILER/FRYER CHICKEN
Without Necks and Giblets

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

Processor's
Name, Address, and Phone

Nutrition Facts Label
Shall Be Placed Here

KEEP FROZEN

Net Weight
40 LBS. (18.14 KG)

DATE PACKED: Month, Day, and Year
UPC Symbol and 1 07 15001 11361 7

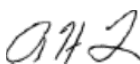
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Exhibit 2

USDA Label Information for Frozen Chicken Drumsticks

Labeling information shall be printed on the principal display panel of each shipping container. Markings shall be legibly preprinted, stamped, stenciled on containers, or printed on a separate self-adhesive label applied to containers. The UPC symbol and 1 07 15001 10090 7 shall be shown in the lower right-hand corner of the principal display panel. The USDA symbol shall be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the principal display panel or top panel. The processor's name, address, and phone number shall be printed on the principal display panel or top 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. The statement, "PERISHABLE-KEEP FROZEN, KEEP AT 0°F (-17.8°C) OR LOWER TEMPERATURE" shall be printed on the top panel.



**Frozen BROILER/FRYER
CHICKEN DRUMSTICKS**

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

Processor's
Name, Address, and Phone

Nutrition Facts Label
Shall Be Placed Here

KEEP FROZEN

Net Weight
40 LBS. (18.14 KG)



DATE PACKED: Month, Day, and Year
UPC Symbol and **1 07 15001 10090 7**

Approved by: *AHL* RHL
Date Issued: 04/18/2013
Date Revised: 03/21/2024

Exhibit 3

USDA Label Information for Frozen Leg Quarters

Labeling information shall be printed on the principal display panel of each shipping container. Markings shall be legibly preprinted, stamped, stenciled on containers, or printed on a separate self-adhesive label applied to containers. The UPC symbol and X XX XXXXX XXXXX X shall be shown in the lower right-hand corner of the principal display panel. The USDA symbol shall be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the principal display panel or top panel. The processor's name, address, and phone number shall be printed on the principal display panel or top 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. The statement, "PERISHABLE-KEEP FROZEN, KEEP AT 0°F (-17.8°C) OR LOWER TEMPERATURE" shall be printed on the top panel.

	
FROZEN BROILER/FRYER LEG QUARTERS	
<i>A thigh or drumstick may be added to the package to complete weight</i>	
Ingredients: (Food Allergen Statement, Shall Be Placed Here)	
Processor's Name, Address, and Phone	Nutrition Facts Label Shall Be Placed Here
KEEP FROZEN	
Net Weight 40 LBS. (18.14 KG)	DATE PACKED: Month, Day, and Year UPC Symbol and X XX XXXXX XXXXX X

Approved by: *AHL* RHL
Date Issued: 04/18/2013
Date Revised: 03/21/2024

Exhibit 4
USDA Label Information for Frozen Leg Quarters

Labeling information shall be printed on the principal display panel of each shipping container. Markings shall be legibly preprinted, stamped, stenciled on containers, or printed on a separate self-adhesive label applied to containers. The UPC symbol and 1 07 15001 11761 5 shall be shown in the lower right-hand corner of the principal display panel. The USDA symbol shall be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the principal display panel or top panel. The processor's name, address, and phone number shall be printed on the principal display panel or top 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. The statement, "PERISHABLE-KEEP FROZEN, KEEP AT 0°F (-17.8°C) OR LOWER TEMPERATURE" shall be printed on the top panel.



**FROZEN KOSHER BROILER/FRYER
LEG QUARTERS**

A thigh or drumstick may be added to the package to complete weight

Ingredients:

(Food Allergen Statement,
Shall Be Placed Here)

Processor's
Name, Address, and Phone

Nutrition Facts Label
Shall Be Placed Here

KEEP FROZEN

Net Weight
40 LBS. (18.14 KG)

DATE PACKED: Month, Day, and Year
UPC Symbol and **1 07 15001 11761 5**

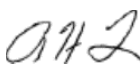
Approved by:  RHL
Date Issued: 04/18/2013
Date Revised: 03/21/2024

Exhibit 5

USDA Label Information for Chicken Thighs **Without Back Portion**

Labeling information shall be printed on the principal display panel of each shipping container. Markings shall be legibly preprinted, stamped, stenciled on containers, or printed on a separate self-adhesive label applied to containers. The UPC symbol and 1 07 15001 10195 9 shall be shown in the lower right-hand corner of the principal display panel. The USDA symbol shall be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the principal display panel or top panel. The processor's name, address, and phone number shall be printed on the principal display panel or top 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. The statement, "PERISHABLE-KEEP FROZEN, KEEP AT 0°F (-17.8°C) OR LOWER TEMPERATURE" shall be printed on the top panel.



**FROZEN BROILER/FRYER
THIGHS**
Without Back Portion

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

Processor's
Name, Address, and Phone

Nutrition Facts Label
Shall Be Placed Here

KEEP FROZEN

Net Weight
40 LBS. (18.14 KG)

DATE PACKED: Month, Day, and Year
UPC Symbol and **1 07 15001 10195 9**

Approved by: *AHL* RHL
Date Issued: 04/18/2013
Date Revised: 03/21/2024

Exhibit 6
Contractor Checkloading and Certificate of Conformance Requirement

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
LIVESTOCK AND POULTRY PROGRAM

CERTIFICATE OF CONFORMANCE FOR
THE PROCUREMENT OF CHICKEN PARTS PRODUCT

CERTIFICATE OF CONFORMANCE

I certify the following:

(1) On [delivery date(s)], [Contractor's name] furnished the (insert the appropriate commodity description) called for by Purchase Order Number _____ via [Carrier] under Sales Order Number/Item number(s): _____.

(2) The (insert the appropriate material name) is of the quality specified and conforms in all respects with the purchase order requirements, including the FPPS, Master Solicitation for Commodity Procurement – Domestic Programs (MSCP-D), and Solicitation.

(3) Product identification, (i.e. production lot number(s)) is in the quantity shown on the attached acceptance document.

(4) Contractor assures all meat or meat products used in fulfilling this contract was produced in the United States as defined in the AMS MSCP-D.

Date: _____

Signature: _____

(Signed by an officer or representative authorized to sign offers)

Title: _____