



Approved

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

Federal Purchase Program Specification (FPPS) for Consumer Pack Chicken, Frozen

Supersedes: FPPS Consumer Pack Chicken July 2018 –
Changes from previous requirements in [blue](#)

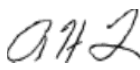
Effective: [August 2024](#)

100 Item Description

- 101 Consumer Pack Whole Chicken (100880) – Frozen U.S. Grade A ready-to-cook broiler/fryer chickens, with or without neck and giblets. Individual chickens shall weigh 3.0 to 7.0 pounds per carcass without neck and giblets. The commodity shall be commercially labeled and packed in individual plastic-film bags with necks and giblets or without neck and giblets and packed 8-12 chickens per fiberboard container. A delivery unit shall total 39,600 pounds.
- 102 Consumer Pack Split Chicken Breast (111577) – Individually frozen U.S. Grade A Split Chicken Breast produced from ready-to-cook broiler/fryer chicken weighing between 3.0 to 6.0 pounds without neck and giblets. The commodity shall be packaged in six 5-pound re-sealable (Ziploc-style) commercially labeled bag. A delivery unit must consist of 1,300 cases and shall total 38,610 – 39,000 pounds.
- 103 Consumer Pack Boneless Skinless Chicken Breast ([111820](#)) – Individually frozen U.S. Grade A Boneless Chicken Breast produced from ready-to-cook broiler/fryer chicken weighing between 3.0 to 6.0 pounds without neck and giblets. The commodity shall be packaged in ten 3-pound commercially labeled bag. A delivery unit must consist of [1,248 cases and shall total 37,440](#) pounds.
- 104 Consumer Pack Boneless Skinless Chicken Breast (111610) – Individually frozen U.S. Grade A Boneless Chicken Breast produced from ready-to-cook broiler/fryer chicken weighing between 3.0 to 6.0 pounds without neck and giblets. The commodity shall be packaged in six 5-pound commercially labeled bag. A delivery unit must consist of 1,300 cases and shall total 38,610 – 39,000 pounds.
- 105 Consumer Pack Boneless Skinless Chicken Thighs (111002) – U.S. Grade A Boneless Skinless Chicken Thighs. The commodity shall be packaged 6 to 8 thighs in a commercially acceptable tray-pack-style package. Each delivery unit must consist of 975 cases and shall total 39,204 – 39,600 pounds.

200 Applicable Documents

- 210 The following documents are incorporated as part of this USDA, AMS, [SSD](#) FPPS – Consumer Pack Chickens, Frozen – [August 2024](#):

Approved by:  RHL
Date Issued: 03/30/2023
Date Revised: [08/01/2024](#)

- 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. The contractor shall ensure that all raw material is graded or 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 § 381.
- 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, LP Program's QAD field office or the Director of QAD, LP Program, AMS, USDA, Room 2092-S, STOP 0258, 1400 Independence Avenue, SW, Washington, DC 20250-0258, telephone (202) 690-3147.
- 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 certification 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 including raw material 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:
- 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 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 A – 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.
- 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.
- 551 Meat Time Requirements – The chilled commodity shall be processed, packaged,
packed, and placed in a freezer within 7 calendar days after the harvest date.
- 551.1 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).
- 551.1.1 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.
- 560 Organoleptic Requirements – The chilled ready-to-cook chicken and parts shall be
examined on a continuous basis. Meat shall:
- 560.1 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
- 560.2 shall have a bright color and show no evidence of dehydration or freezing and
thawing.
- 570 Freezing
- 571 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.
- 572 Determination of the commodity for 72-hour freezing verification shall be made as
the commodity exits the in-line freezing system as follows:

572.1 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.

572.2 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 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 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 or packing materials with one or more indicators or barriers to entry, which, if breached or missing, can reasonably be expected to provide visible evidence that tampering has occurred. All packaging material shall comply with FSIS regulations (9 CFR § 381.144(c)).

621 Consumer Pack Whole Chicken (100880)

621.1 Option 1 – Commodity may be individually packaged in commercially acceptable plastic-film bags. A drip pad, or single sheet of similarly constructed material, shall be placed under the commodity to absorb purge. Each bag shall snugly adhere to the commodity and be sealed to enclose the commodity and prevent leaking; or

621.2 Option 2 – Commodity may be vacuum packaged using commercial practices to prevent leaking and purge. The bag used for this method shall be designed specifically to be used without a drip pad.

622 Consumer Pack Split Chicken Breast (111577) and Boneless Skinless Breast (111820 and 111610) – Commercially acceptable plastic-film bags (i.e., roll stock, or wicketed bags); consumer-labeled, and re-sealable (Ziploc-style).

622.1 Only one re-sealable Ziploc-style shall be used in any one delivery unit.

623 Consumer Pack Boneless Skinless Chicken Thighs (111002) – Commercially acceptable tray-pack-style packages, or similarly constructed materials comparable in design and style to commercial tray-pack packages.

623.1 A drip pad, or single sheet of similarly constructed material, shall be placed under the commodity to absorb purge.

623.2 Each package of commodity shall be wrapped or covered with plastic-film wrap, or similar material to enclose both the package and the commodity to prevent leaking.

- 624 Closure methods shall be approved by a QAD representative.
- 630 Packing
- 631 Consumer Pack Whole Chicken (100880) – 8-12 individual packages in a fiberboard shipping container.
- 632 Consumer Pack Split Chicken Breast (111577) – Six (6) 5-pound individual packages in a fiberboard shipping container.
- 633 Consumer Pack Boneless Skinless Chicken Breast (111820) – Ten (10) 3-pound individual packages in a fiberboard shipping container.
- 634 Consumer Pack Boneless Skinless Chicken Breast (111610) – Six (6) 5-pound individual packages in a fiberboard shipping container.
- 635 Consumer Pack Boneless Skinless Chicken Thighs (111002) – Twenty-four (24) tray-packs in a fiberboard shipping container.
- 636 The Contracting Officer may designate a specific packing orientation which shall be provided in the Solicitation.
- 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 Commercial Labeling Requirements
- 711 USDA Grademark – U.S. Grade A shall appear on each package and shipping container.

- 712 Each individual package and shipping container shall be commercially labeled in accordance with FSIS requirements. Labeling shall be approved by FSIS prior to acceptance for use under this FPPS. Individual packages shall comply with retail consumer labeling requirements and must meet the Commodity/Packaging Labeling Requirements Section of the current MSCP-D.
- 712.1 Labels shall be adhered directly on individual package or printed label.
- 713 Commercial labels shall be the processor's own commercial retail label. Distributors' labels are not permitted.
- 720 Traceable Product – 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).
- 730 Nutrition Facts, Ingredients and Allergen Statements on Individual Packages – Nutrition Facts shall be provided. The ingredient statement, even for single ingredient foods, shall be included as a statement separate from the name of the product, e.g. Ingredients: _____. The allergen statement shall be provided in the format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA), and 9 CFR § 317.2(b), 9 CFR 381.116(a) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; e.g. Allergen: This product contains _____. For additional guidance refer to the Compliance Guidance at:
- <https://www.fsis.usda.gov/sites/default/files/import/Allergens-Ingredients.pdf>
- 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.
- 750 Free Along Side (FAS) Vessel Deliveries
- 751 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 Packaging Defects – Packages in a delivery unit shall be examined for defects that affect protection, expose product, or 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).
- 820 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.
- 830 Delivery Unit
- 831 Consumer Pack Whole Chicken (100880) – Commodity shall total 39,600 pounds.
- 831.1 A weight variation of minus 1 percent (39,204 pounds) is permitted on each delivery unit. USDA shall pay only for the amount of commodity delivered within the required weight range.
- 832 Consumer Pack Split Chicken Breast (111577) and Boneless Skinless Chicken Breast (111610) must consist of 1,300 cases with a net weight of 38,610 – 39,000 pounds.
- 833 Boneless Skinless Chicken Breast (111820) must consist of 1,248 cases with a net weight of 37,440 pounds.
- 834 Consumer Pack Boneless Skinless Thighs (111002) – Must consist of 975 cases with a net weight of 39,204 – 39,600 pounds.
- 835 A bill of lading shall also be included for acceptance of the designated commodity for all shipments.
- 835.1 Refer to the current MSCP-D.
- 840 Net Weight – Net weight for each delivery unit shall be determined at origin during checkloading per QAD's Policies and Procedures.
- 840.1 As an alternative to test weighing at time of checkloading, Contractor may request on-line verification of net weights. Upon receiving the request, a Federal-State Supervisor (or his/her designee) shall determine that the facilities and procedures are in accordance with the applicable LP Program's instructions for this FPPS.
- 850 Loading and Shipping Frozen Commodity
- 851 Visual Inspection – Frozen commodity showing any evidence of defrosting, refreezing, or freezer deterioration shall be rejected for use under this FPPS.
- 852 Internal Product Temperature

- 852.1 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.
- 852.2 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.
- 860 Inspection and Checkloading
- 861 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 staff prior to production. The requirements for selection are as follows:
- 862 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.
- 862.1 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 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) 690-5705.
- 862.2 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.
- 863 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.

- 863.1 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 1). 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.
- 863.2 Contractor Checkloading shall be reviewed by USDA under AMS LP QAD 623 Contractor Checkloading Surveillance Program at the cost of the Contractor.
- 863.2.1 Contractor 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.

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 MSCS-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 Products 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.

1120 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.

1130 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 – The Contractor shall guarantee that the product complies with all FPPS requirements and provisions set forth in the current 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 (CP) Program Contracting Officer for review and determination. Full list of CP Program 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, and 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. 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 CONSUMER PACK (Insert Product Name Here)

CERTIFICATE OF CONFORMANCE

I certify the following:

(1) On [insert delivery date(s)], [insert Contractor's name] furnished the [insert product name and material code] called for by [insert Purchase Order Number] via [insert Carrier Name] under [insert Sales Order Number/Item Number(s)].

(2) The [insert product name and material code] 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: _____