



## Federal Purchase Program Specification Frozen Consumer Pack Chicken: August 2024

### I. Purpose

This document provides the procedures USDA, AMS graders (graders) will utilize with the certification of frozen consumer pack chicken to the [August 2024 Federal Purchase Program Specification \(FPPS\)](#). The grader must read this procedure carefully and note what items must be observed during sampling, packaging and packing, labeling, loading and shipping, and the preparation of worksheets and certificates. The grader will not proceed until their supervisor has reviewed the [QAD 620: USDA FPPS – Poultry General Requirements](#) and this procedure with them.

Frozen Consumer Pack Whole Chicken and Chicken Parts must be processed and packed as outlined in the FPPS. The commodity must not be processed and packaged more than 90 calendar days prior to the first day of the delivery period for each sales order. The chilled commodity must be processed, packaged, packed, and placed in a freezer within 7 calendar days after the date of harvest.

Under the [Supplement for Chicken Products Distributed for Federal Nutrition Assistance Programs](#) the contractor is able to select Option A: Grading-Based Monitoring and Certification or Option B: Audit Based Verification for contract compliance and certification of the commodity. Regardless of which option is chosen, all raw material must be graded or certified by the USDA, AMS Grader. For all processing steps following raw material collection, the contractor may request the use of either option. These instructions apply for contractors selecting Option A.

Product & FPPS Item #	<sup>1</sup> Trade Description #	Grade	WOG Wt.	Pack Size	Cases per load	Purchase Unit Size
Whole Chicken (100880)	70101 or 70102	A	3.0-7.0 lbs.	Individually 8-12 per container	variable	39,600 lbs.
Split Breast (111577)	70701 or 70502	A	3.0-6.0 lbs.	6 x 5 lb. packages	1,300	38,610 - 39,000 lbs.
Boneless Skinless Breast (111820)	70605	A	3.0-6.0 lbs.	10 x 3 lb. packages	1,248	37,440 lbs.
Boneless Skinless Breast (111610)	70605	A	3.0-6.0 lbs.	6 x 5 lb. packages	1,300	38,610 - 39,000 lbs.
Boneless Skinless Thighs (111002)	71103	A	N/A	6-8 Thighs per Tray	975	39,204 - 39,600 lbs.

<sup>1</sup>[AMS 71 Trade Descriptions for Poultry - Chicken](#)



## **II. Procedures**

### **A. Processing & Fabrication**

#### **1. Raw Meat Requirements**

The commodities must be prepared from freshly harvested ready-to-cook broilers/fryers. Chicken from other plants may be utilized provided they meet the FPPS requirements in section 530. Frozen or previously frozen chicken may not be utilized.

#### **2. Grading Requirements**

Graders must check 30 whole carcasses or parts for U.S. Grade A to determine compliance with the FPPS requirements using the sampling frequency and acceptance criteria found in SPL-1. Results must be recorded on the LP-232L1.

#### **3. Weight Range**

WOG weights must be checked by weighing ten WOGs for weight requirements as outlined in the FPPS and according to procedures established in [QAD 648: Poultry Weight Range Certification](#). Samples found with weights outside the allowable tolerances (+/- 10% per [QAD 607: Portion Control and Weight Range Certification](#)) will be recorded as a defect. AQL checks exceeding allowable tolerances will require retention of product representing the sampling interval. Results must be recorded on the LP-232L2.

#### **4. Organoleptic Requirements**

The ready to cook chicken and chicken parts must be examined on a continuous basis in accordance with [QAD 614: Organoleptic Examination](#) and FPPS requirements stated in section 560.

### **B. Finished Product Checks**

#### **1. Styling**

If applicable, ten carcasses must be checked for neck and giblet requirements as outlined in the FPPS and according to procedures established in [QAD 643: Poultry Neck and Giblet Count and Styling](#). The sampling frequency and acceptance criteria found in SPL-2 must be used. If packaging label states “with neck and giblets” each carcass that does not contain neck and giblets must be recorded as a defect on the LP-232L2. Samples found with defects exceeding allowable tolerances will require retention of product representing the sampling interval.

#### **2. Net Weight**

The net weight of each delivery unit will be determined at origin by performing an official net weight determination according to procedures outlined in [QAD 611: Net Weight Examination](#). Results from online test weighing will be recorded on LP-232L2 reverse side. Consumer Pack Whole Chicken is a



catch weight product. Ensure that the total weight shipped for each sales order item number meets or exceeds the weight stated on the purchase order.

### **3. Packaging and Packing/Tamper-Evident**

To meet the requirements of the FPPS, the packaging and packing material must 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. Examples include damage to the box from tape being removed, or a hole in the plastic bag from it being torn or cut open that would be obvious to a person inspecting the product. Determination of whether the material meets these requirements may be made by the supervisor. At time of shipment, each lot will undergo an examination for packaging and packing defects per [QAD 617: Packaging and Packing](#).

### **4. Labeling**

Each individual package and shipping container must be commercially labeled. The U.S. Grade A must appear on each package and shipping container. Each shipping container must be identified with a USDA Contract Compliance stamp with the applicable certificate number or date of production. An AMS grader or other authorized personnel under the supervision of the AMS grader must stamp one end of each shipping container at the origin facility. If there is inadequate space available on either end of the shipping container, the stamp may be applied to a side of the container. As an alternative to stamping, the contractor may preprint the stamp on the shipping container or label. Prior approval by the National Poultry Supervisor is required before using this alternative method.

### **5. Freezing Requirements**

All product must be frozen in a manner to bring the internal temperature of the product at the center of the package to 0°F, or below, within 72 hours. The 72 hour freezing requirement begins when the commodity enters the freezer. Split chicken breast and boneless skinless breast must be individually frozen (IF) or individually quick frozen (IQF). Specific guidelines on freezing requirements are outlined in [QAD 613: Frozen Product Examination](#).

**NOTE:** If the contractor chooses to utilize Contractor Checkloading, the grader will not be required to perform any further certification activities once the 0°F in 72 hour freezing requirement is met.

## **C. Certification and Delivery**

### **1. Temperature Requirements**

At time of shipment, product must be 2°F, or below. Product with internal temperatures of 3°F to 5°F, will be tentatively rejected. Tentatively rejected product may be returned to the freezer and may be re-offered for shipment one time only. Product exceeding 5°F, or product that was tentatively rejected and exceeds 2°F when re-offered, must be rejected. Procedures for checking product temperatures are



outlined in [QAD 613: Frozen Product Examination](#). Sampling levels will be according to the processors current freezing history. As an option to checking product at time of shipment and upon review and approval by the supervisor, plants may use the alternate verification procedures as described in QAD 613.

## 2. Certification

Any product not meeting the outlined criteria, or any other specified requirement must be retained. An LP-210P: *Poultry Products Grading Certificate* must accompany each shipment. The Purchase Order, Sales Order, Sales Order Item and Seal numbers must be stated. See attached certificate examples.

## 3. Contractor Checkloading

Contractors have the option to utilize Contractor Checkloading as described in section II. R. of [QAD 620: USDA FPPS - Poultry General Requirements: 2021](#).

### **Exhibits:**

Exhibit 1 - LP-210P Certificate Example

Exhibit 2 - LP-210P Certificate Example – Split Delivery

Exhibit 3 - LP-210P Certificate Example – 111577

---

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, religion, sex, disability, age, marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs). Remedies and complaint filing deadlines vary by program or incident.

Persons with disabilities who require alternative means of communication for program information (e.g., Braille, large print, audiotape, American Sign Language, etc.) should contact the State or local Agency that administers the program or contact USDA through the Telecommunications Relay Service at 711 (voice and TTY). Additionally, program information may be made available in languages other than English.

To file a program discrimination complaint, complete the USDA Program Discrimination Complaint Form, AD-3027, found online at [How to File a Program Discrimination Complaint](#) and at any USDA office or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by: (1) mail: U.S. Department of Agriculture, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue, SW, Mail Stop 9410, Washington, D.C. 20250-9410; (2) fax: (202) 690-7442; or (3) email: [program.intake@usda.gov](mailto:program.intake@usda.gov).

---

USDA is an equal opportunity provider, employer, and lender.



United States  
Department of  
Agriculture

Agricultural  
Marketing  
Service


Quality Assessment Division  
1400 Independence Avenue SW, Stop 0258  
Washington, DC 20250

QAD 621B Procedure  
April 25, 2025  
Page 5 of 7

## EXHIBIT 1

(See reverse side of form for OMB and EEO Statement)

OMB APPROVED: NO. 0581-0128

	<b>U.S. DEPARTMENT OF AGRICULTURE</b> AGRICULTURAL MARKETING SERVICE Livestock and Poultry Program  <b>POULTRY PRODUCTS</b> <b>GRADING CERTIFICATE</b>	This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any of the laws and regulations enforced by the United States Department of Agriculture.	CERTIFICATE NO.
			<b>PPA- 1256880</b>
			PLACE EXAMINED <b>Springfield, IL</b>
			PLANT NUMBER <b>07734</b>

APPLICANT (Name and address, including ZIP)	NAME AND ADDRESS OF SHIPPER OR SELLER <sup>1/</sup>	NAME AND ADDRESS OF RECEIVER OR BUYER <sup>1/</sup>
Excellent Chicken Co. 4545 Poultry Ave Springfield, IL	Same as Applicant	Dept. of Education New York State 555 Albany Ave Albany, NY 12345

LOT NO.	NO. CONTAINERS PER LOT <sup>1/</sup>	NO. CONTAINERS EXAMINED	PRODUCT (KIND, CLASS, TYPE, STYLE, SUBSTYLE)	MARKED WEIGHT OF LOT <sup>1/</sup>	TEST Shortage Overage	TOTAL NET	OFFICIAL U.S. GRADE
1	863	-----	Frozen, RTC Whole Chicken	-----	-----	39,612*	U.S. Grade A

LOT NO.	TYPE AND CONDITION OF CONTAINERS	WHERE HELD AND TEMPERATURE	CONTAINERS WERE STAMPED WITH
1	New Fiber Boxes	Trailer @ -10° F	USDA Contract Compliance with date mm/dd/yy
		Seal # 12345	

### ADDITIONAL CERTIFICATION

Product represented by this certificate meets specification requirements for: FPPS for Consumer Pack Chicken, Frozen  (100880) DATED August 2024			<input checked="" type="checkbox"/> Product derived from poultry of domestic origin. <input checked="" type="checkbox"/> Certification determined by online sampling. <input checked="" type="checkbox"/> The number of containers shown above was counted by the official grader. <input type="checkbox"/> Destination weight and temperature certification.
PURCHASE ORDER # 4100079456	SALES ORDER # 5000854123	ITEM # 100	Test weighing performed on _____ at _____ am/pm.

REMARKS:

\*Net weight limited to 39,600 pounds per the specification requirements.

### CERTIFICATION STATEMENT

In compliance with the Regulations of the Secretary of Agriculture Governing the Grading of Poultry issued pursuant to the Agricultural Marketing Act of 1946, as amended, and any other Act of Congress conferring like authority, it is certified that the product(s) listed hereon were examined and that the class, quality, quantity, and/or condition of the product(s) at the time and on the date shown, were as stated above.

Jane Grader

*Jane Grader*

mm/dd/yyyy

OFFICIAL GRADER (Printed Name & Signature)

DATE

<sup>1/</sup> As stated by applicant or contractor.



United States  
Department of  
Agriculture

Agricultural  
Marketing  
Service

Quality Assessment Division  
1400 Independence Avenue SW, Stop 0258  
Washington, DC 20250

QAD 621B Procedure  
April 25, 2025  
Page 6 of 7

## EXHIBIT 2

(See reverse side of form for OMB and EEO Statement)

OMB APPROVED: NO. 0581-0128

	U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE Livestock and Poultry Program	This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any of the laws and regulations enforced by the United States Department of Agriculture.	CERTIFICATE NO.
			PPA- 1256881
			PLACE EXAMINED Springfield, IL
POULTRY PRODUCTS GRADING CERTIFICATE			PLANT NUMBER 07734

APPLICANT (Name and address, including ZIP)	NAME AND ADDRESS OF SHIPPER OR SELLER <sup>1/</sup>	NAME AND ADDRESS OF RECEIVER OR BUYER <sup>1/</sup>
Excellent Chicken Co. 4545 Poultry Ave Springfield, IL	Same as Applicant	See Remarks

LOT NO.	NO. CONTAINERS PER LOT <sup>1/</sup>	NO. CONTAINERS EXAMINED	PRODUCT (KIND, CLASS, TYPE, STYLE, SUBSTYLE)	MARKED WEIGHT OF LOT <sup>1/</sup>	TEST <input type="checkbox"/> Shortage <input type="checkbox"/> Overage	TOTAL NET	OFFICIAL U.S. GRADE
1	823	-----	Frozen, RTC Whole Chicken	-----	-----	39,624*	U.S. Grade A

LOT NO.	TYPE AND CONDITION OF CONTAINERS	WHERE HELD AND TEMPERATURE	CONTAINERS WERE STAMPED WITH
1	New Fiber Boxes	Trailer @ -10° F	USDA Contract Compliance with date mm/dd/yy

### ADDITIONAL CERTIFICATION

Product represented by this certificate meets specification requirements for: FPPS for Consumer Pack Chicken, Frozen (100880) DATED August 2024	<input checked="" type="checkbox"/> Product derived from poultry of domestic origin. <input checked="" type="checkbox"/> Certification determined by online sampling. <input checked="" type="checkbox"/> The number of containers shown above was counted by the official grader. <input type="checkbox"/> Destination weight and temperature certification.		
PURCHASE ORDER # 4100055690	SALES ORDER # 5000123668	ITEM # See Remarks	Test weighing performed on _____ at _____ am/pm.

### REMARKS:

Stop 1 - Item: 100 Number of containers = 328 Total Net: 15,852 LBS  
New York State  
555 Albany Ave  
Albany, NY 12345

Stop 2 - Item: 200 Number of containers = 495 Total Net: 23,772 LBS  
New Jersey State  
888 Main St  
Newark, NJ 67890

\*Net weight limited to 39,600 pounds per the specification requirements.

Stop 1 Seal: 12345

Stop 2 Seal: 12346 given to the driver

### CERTIFICATION STATEMENT

In compliance with the Regulations of the Secretary of Agriculture Governing the Grading of Poultry issued pursuant to the Agricultural Marketing Act of 1946, as amended, and any other Act of Congress conferring like authority, it is certified that the product(s) listed hereon were examined and that the class, quality, quantity, and/or condition of the product(s) at the time and on the date shown, were as stated above.

Jane Grader

*Jane Grader*

OFFICIAL GRADER (Printed Name & Signature)

mm/dd/yyyy

DATE

<sup>1/</sup> As stated by applicant or contractor.





United States  
Department of  
Agriculture

Agricultural  
Marketing  
Service


Quality Assessment Division  
1400 Independence Avenue SW, Stop 0258  
Washington, DC 20250

QAD 621B Procedure  
April 25, 2025  
Page 7 of 7

### EXHIBIT 3

(See reverse side of form for OMB and EEO Statement)

OMB APPROVED: NO. 0581-0128

	<b>U.S. DEPARTMENT OF AGRICULTURE</b> AGRICULTURAL MARKETING SERVICE Livestock and Poultry Program  <b>POULTRY PRODUCTS</b> <b>GRADING CERTIFICATE</b>	This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any of the laws and regulations enforced by the United States Department of Agriculture.	CERTIFICATE NO.
			<b>PPA- 1256879</b>
			PLACE EXAMINED <b>Springfield, IL</b>
			PLANT NUMBER <b>07734</b>

APPLICANT (Name and address, including ZIP)	NAME AND ADDRESS OF SHIPPER OR SELLER <sup>1/</sup>	NAME AND ADDRESS OF RECEIVER OR BUYER <sup>1/</sup>
Excellent Chicken Co. 4545 Poultry Ave Springfield, IL	Same as Applicant	New York State 555 Albany Ave Albany, NY 12345

LOT NO.	NO. CONTAINERS PER LOT <sup>1/</sup>	NO. CONTAINERS EXAMINED	PRODUCT (KIND, CLASS, TYPE, STYLE, SUBSTYLE)	MARKED WEIGHT OF LOT <sup>1/</sup>	TEST <input type="checkbox"/> Shortage <input type="checkbox"/> Overage	TOTAL NET	OFFICIAL U.S. GRADE
1	1300	-----	Frozen, Split Chicken Breast	-----	-----	39,000	U.S. Grade A

LOT NO.	TYPE AND CONDITION OF CONTAINERS	WHERE HELD AND TEMPERATURE	CONTAINERS WERE STAMPED WITH
1	New Fiber Boxes	Trailer @ -10° F	USDA Contract Compliance with date mm/dd/yy
		Seal # 12345	

#### ADDITIONAL CERTIFICATION

Product represented by this certificate meets specification requirements for: FPPS for Consumer Pack Chicken, Frozen  (111577) DATED August 2024			<input checked="" type="checkbox"/> Product derived from poultry of domestic origin. <input checked="" type="checkbox"/> Certification determined by online sampling. <input checked="" type="checkbox"/> The number of containers shown above was counted by the official grader. <input type="checkbox"/> Destination weight and temperature certification.
PURCHASE ORDER # 4100055689	SALES ORDER # 5000123654	ITEM # 100	Test weighing performed on _____ at _____ am/pm.

REMARKS:

#### CERTIFICATION STATEMENT

In compliance with the Regulations of the Secretary of Agriculture Governing the Grading of Poultry issued pursuant to the Agricultural Marketing Act of 1946, as amended, and any other Act of Congress conferring like authority, it is certified that the product(s) listed hereon were examined and that the class, quality, quantity, and/ or condition of the product(s) at the time and on the date shown, were as stated above.

Jane Grader

*Jane Grader*

mm/dd/yyyy

OFFICIAL GRADER (Printed Name & Signature)

DATE

<sup>1/</sup> As stated by applicant or contractor.