



United States
Department of
Agriculture

Room -3522-S, Stop 0239
1400 Independence Ave., SW
Washington, DC 20250

AMENDMENT 1 TO SUPPLEMENT 210 TO AMS MASTER SOLICITATION

SEPTEMBER 2011

PURCHASE OF BEEF, ROAST (FROZEN) FOR DISTRIBUTION TO CHILD NUTRITION AND OTHER FEDERAL FOOD AND NUTRITION ASSISTANCE PROGRAMS

This amendment is being issued to: 1) change title of supplement; 2) modify attribute question number 1 in AMS Master Solicitation; 3) modify Section II, Product Specifications and audit services to include diced beef, frozen; 4) modify Section III. A. 2., Contractor Checkloading; 5) insert a new Attachment IA for Item Description and Checklist of Requirements for Diced Beef, Frozen, September 2011, 6) correct the FAR 52.211-16 Variation in Quantity (April 1984) of the permissible tolerance amount; and 7) replace Exhibit A.

Delete supplement title in its entirety and replace with:

PURCHASE OF MISCELLANOUS BEEF, ITEMS (FROZEN) FOR DISTRIBUTION TO CHILD NUTRITION AND OTHER FEDERAL FOOD AND NUTRITION ASSISTANCE PROGRAMS

I. SUBMISSION OF OFFERS

Delete Question 1 of the Master Solicitation in its entirety, are replace with the following:

1. **Offer** is made subject to the Master Solicitation; Supplement 210, Amendment 1, the Specification(s); Invitation No. ____; and FAR/AGAR.

II. PRODUCT SPECIFICATIONS AND AUDIT SERVICES

Delete Part A in its entirety and replace with the following:

A. The specification for frozen beef roasts and frozen diced beef are identified in Exhibit A. If AMS amends documents, Exhibit A will be updated to include appropriate references.

III. AMS.CLAUSES

A. Contractor Checkloading

Deleted Item 2 in its entirety and replace with the following:

2. Sales Order and **Sales Order Item** Number;

IV. PROVISIONS INCORPORATED BY REFERENCE- as show in Section X of the AMS Master Solicitation**A. FAR Provisions: are modified as shown below:**

Delete the following:

Alterations in Solicitation (52.252-3)

FAR 52.211-16 Variation in Quantity (April 1984)

(a) A variation in quantity the frozen beef roasts under this contract will not be accepted unless the variation has been caused by conditions of loading, shipping, or packaging, or allowances in manufacturing processes, then only to the extent, if any, specified in paragraph (b) below.

(b) The permissible variation shall be limited to:

60 pounds decrease; contractor will submit an invoice for the actual pounds that were delivered as evidence by the Goods Receipt entered by the recipient agency. Payment will only be made if the delivery unit that is not less than 35,940 pounds and not exceed 36,000 pounds.

This decrease shall apply to the total quantity of each purchase order item number without regard to destination. (Split destinations will be combined to determine the total pounds delivered under the awarded solicitation item number).

Replace with:

Alterations in Solicitation (52.252-3)

FAR 52.211-16 Variation in Quantity (April 1984)

(c) A variation in quantity the frozen beef roasts under this contract will not be accepted unless the variation has been caused by conditions of loading, shipping, or packaging, or allowances in manufacturing processes, then only to the extent, if any, specified in paragraph (b) below.

(d) The permissible variation shall be limited to:

60 pounds decrease; contractor will submit an invoice for the actual pounds that were delivered as evidence by the Goods Receipt entered by the recipient agency. Payment will only be made if the delivery unit that is not less than 39,940 pounds and not exceed 40,000 pounds.

This decrease shall apply to the total quantity of each purchase order item number without regard to destination. (Split destinations will be combined to determine the total pounds delivered under the awarded solicitation item number).

Delete Exhibit A, dated July 2011 and replace with Exhibit A, dated September 2011.

Insert new Attachment IA, IDCR for Diced Beef, Frozen, dated September 2011.

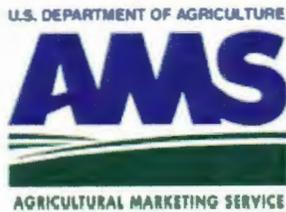

Director
Commodity Procurement Division
Agricultural Marketing Service

Attachments



**CHECKLIST AND REFERENCES TO APPLICABLE BID AND CONTRACT PROVISIONS
SUPPLEMENT 210 TO AMS MASTER SOLICITATION, FOR BEEF ROASTS, FROZEN**

PRODUCT DESCRIPTIONS (SECTION 1. A. (GENERAL))					BID/CONTRACT PROVISIONS			
Product/ Commodity Box Code	Specifications Listed in Priority Order	WBCSM Material Number	Packaging and Packing	Minimum Offer Unit Size/Shipping Unit	Tolerance Section.	Shipping/Delivery Period.	Federal/State Plants Section I.C.	Competition (See Invitation)
Beef Round Roast -- 100166 (Select/Choice/ Prime)	Item Description and Checklist of Requirements (IDCR) for Fresh Beef Round Roasts, Boneless, Frozen, effective September 2009 Institutional Meat Purchase Specification (IMPS) for Fresh Beef--Series 100, effective June 1996	100166	Roast will be individually wrapped or vacuum packaged and packed to a net weight of approximately 40 lbs (Roast will range from 2 to 3 lbs.)	40,000 lbs (approx. 1000 cases)	Minus 60 pounds -- delivery unit must be between 39,940 and 40,000 lbs	First half/last half delivery period	Federal & State	Full & Open
Beef, Diced Frozen - 110196	Item Description and Checklist of Requirements (IDCR) for Diced Beef, Frozen, effective September 2011	110196	This item may be prepared from any portion of the carcass which yields product that meets finished product limitations. Dices shall be of a size equivalent to not less than a ½-inch cube and not more than a ¾-inch cube with no individual surface being more than 1.0-inch in length. Fat content shall not exceed 10 grams per 100 gram basis. The diced beef will be bulk packed without the use of plastic liner directly into leak-proof shipping containers to a net weight of 60 pounds.	42,000 lbs. (700 cases)	No Tolerance	First half/last half delivery period	Federal Only	Full & Open



APPROVED

ITEM DESCRIPTION AND CHECKLIST OF REQUIREMENTS (IDCR) FOR DICED BEEF, FROZEN

Contracting Officer Technical Representative (COTR)
Livestock and Seed Program, Standardization Division
Room 2607 S-Bldg, Phone: (202) 260-8295

Effective: September 2011

I. ITEM DESCRIPTION

Diced Beef – This item may be prepared from any portion of the carcass which yields product that meets finished product limitations. Dices shall be of a size equivalent to not less than a ½-inch cube and not more than a ¾-inch cube with no individual surface being more than 1.0-inch in length. Fat content shall not exceed 10 grams per 100 gram basis.

II. CHECKLIST OF REQUIREMENTS

All items must be produced in accordance with Food Safety and Inspection Service (FSIS) regulations and the checklist of requirements. The contractor's production plan, submitted to the Contracting Officer, must adhere to the following checklist requirements.

A. MATERIALS

1. MEAT COMPONENT

The contractor's production plan shall describe the necessary processing steps (including pictures) to comply with the item below.

Diced Beef may be prepared from any portion of the carcass which yields product that meets the end-item requirements by either hand or mechanical dicing (grinding is not permitted). Shank, detached cutaneous muscles, and heel meat shall be excluded. Dices shall be of a size equivalent to not less than a ½-inch cube and not more than a ¾-inch cube with no individual surface being more than 1.0-inch. To facilitate dicing, boneless beef cuts may be frozen and/or tempered, one time only.

- a. Domestic Origin Of Meat Component – Beef must originate from U.S. produced livestock as defined in the Supplement.

- b. Harvesting (Slaughtering) – Cattle will be harvested in facilities that comply with the following requirements:

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Date Issued: 09/12/11
Date Revised: N/A

- (1) Humane Handling – All cattle shall be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.
 - (2) Pathogen Intervention Steps – Include at least two pathogen (Shiga-toxigenic *Escherichia coli* O157 [including O157:H7 and O157:Non-Motile (NM)]; herein referred to as *E. coli* O157:H7]) intervention steps. One of the intervention steps must be a critical control point (CCP) in the FSIS recognized slaughter process Hazard Analysis Critical Control Point (HACCP) plan.
 - (3) Spinal Cord Removal – All spinal cord tissue will be removed during the harvesting process.
 - (4) Carcass Testing – Routinely test carcasses for *E. coli* O157:H7 to verify effectiveness of interventions at CCP.
- c. Boneless Beef – Only fresh-chilled boneless beef which complies with the following requirements will be allowed:
- (1) Traceability – Contractors are responsible for providing sufficient product traceability and must have records to verify the source of raw materials used in each production lot.
 - (2) Handling – All boneless beef must be maintained in excellent condition. The contractor's production plan shall include detailed production scheduling that addresses time and temperature controls necessary to maintain excellent condition of the boneless beef.
 - (3) Objectionable Materials – The following objectionable materials shall be excluded: Major lymph glands (*prefemoral*, *popliteal*, and *prescapular*), thymus gland, and the *sciatic* (*ischiatric*) nerve (lies medial to the outside round). All bone, cartilage, and the following heavy connective tissues:
 - (i) White fibrous – Shoulder tendon, elbow tendon, silver skin (from the outside round), *sacrociatic* ligament, opaque *periosteum*, *serous* membrane (*peritoneum*), tendinous ends of shanks, *gracilis* membrane, *patellar ligament* (associated with the stifle joint), and *achilles* tendon.
 - (ii) Yellow elastin – Back strap and *abdominal tunic*.

- d. Mechanically Separated – Beef that is mechanically separated from bone with automatic deboning systems or advanced meat (lean) recovery (AMR) systems is not permitted.

2. FINISHED PRODUCT LIMITATIONS

- a. Fat - Surface and/or seam fat shall not exceed 1/8-inch at any point. The maximum surface fat thickness at any one point is evaluated by visually determining the areas on the edges of either side of the dice which have the thickest amount of fat and measuring the thickness of fat in these areas. The maximum seam fat thickness at any one point is evaluated by visually determining the areas of fat between layers of lean on any side of the dice which have the thickest deposits of fat and measuring the width in these areas. The resulting fat content shall not exceed 10 grams per 100 gram basis.
- b. Dimensions - Dices shall be of a size equivalent to not less than a 1/2-inch cube and not more than a 3/4-inch cube with no individual surface being more than 1.0- inch.
- c. Objectionable Materials - Dices shall be free of objectionable materials listed in Section A.1.c.3.
- d. Dices not meeting these requirements shall not exceed 10 percent, by weight, of the finished product.

3. GRADE REQUIREMENT

Quality Grade – USDA Select or higher.

4. STATE OF REFRIGERATION

Product will be frozen to an internal temperature of not higher than 0°F (-17.8°C) within 72 hours from the time of final fabrication of the production lot.

B. PREPARATION FOR DELIVERY

The contractor's production plan will 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.

1. PACKAGING

Product shall be bulk packaged without use of plastic liner material directly into leak-proof shipping containers with fiberboard that is wax impregnated, has a moisture barrier coating, or have plastic laminated interior panels.

2. PACKING

Diced Beef shall be packed to a net weight of 60 pounds.

3. CLOSURE

Shipping containers will be closed by strapping or taping.

4. LABELING

Shipping containers will be labeled to include all information required by FSIS regulations. Shipping container labels will be illustrated in the contractor's production plan and contain the following information:

- a. USDA shield at least 2 inches high and appearing on the top of the container or on the principle display panel.
- b. Applicable purchase order number.
- c. A traceability code that is traced back to establishment number, production lot, and date.
- d. Material Number: 110196
- e. The product name "Diced Beef, Frozen"
- f. Ingredient declaration (including single ingredient products).
- g. Nutrition facts panel based on actual nutritional analysis of the product.
- h. The words "For Further Processing into Fully Cooked Product" will appear on the principal display panel.
- i. An allergen statement in a format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; e.g. Allergen: This product contains _____.

**C. PALLETIZED UNIT LOADS**

All product shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic, unless otherwise specified in the invitation. Pallet loads shall be stacked in a manner that minimizes the overhang of the shipping containers over the edges of the pallets and exposes each shipping container's principle display panel to facilitate certification examinations.

D. DELIVERY UNIT

The delivery unit shall be 700 shipping containers with a net weight of 42,000 pounds. No tolerance will be allowed.

Approved by _____ MEO

Date Issued: 07/12/11

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E. DELIVERED PRODUCT**1. SIZE AND STYLE OF CONTAINER**

Only one size and style of shipping container may be used in any one delivery unit.

2. TEMPERATURE

Product temperature will not exceed 0°F at the time of shipment and delivery.

3. SEALING

All products must be delivered to AMS destinations under seal with tamper proof, tamper resistant, serially numbered, high security seals that meet the American Society for Testing and Materials Standard F 1157-04.

F. PRODUCT ASSURANCE**1. WARRANTY AND COMPLAINT RESOLUTION**

- a. Warranty – The contractor will guarantee that the product complies with all specification requirements, production plan declarations, and provisions set forth in the program Supplement.
- b. Complaint Resolution – Customer complaint resolution procedures will be included in the production plan. These procedures will include: a point of contact, investigation steps, intent to cooperate with AMS, and product replacement or monetary compensation. The procedures will be used to resolve product complaints from recipient agencies or AMS.

2. NON-CONFORMING PRODUCT

The contractor must include a plan to assure that non-conforming product is not delivered under USDA contracts. The plan must address 1) control and segregation of non-conforming product, 2) removal of any USDA markings, and 3) disposition of non-conforming product, including vendor notification in writing to the Contracting Officer of final disposition (e.g., diverted to commercial production, cooked product or destroyed).

3. AMS MONITORING AND PRODUCTION ASSESSMENT

An AMS Grading and Verification Division (GVD) agent must be present during the production of the finished product. The GVD agent will monitor and verify the processing steps, quality assurance activities, and any corrective actions to assure that all requirements outlined in the approved production plan are complied with. The GVD agent will be conducting the monitoring and production verification in accordance with the Monitoring and Evaluation Protocol for Conformity Assessment of IDCR Specifications and applicable GVD instructions. Any deviations to contractual requirements will be reported to the contractor and Contracting Officer. The Contracting Officer will make all determinations as to the acceptability of the product relative to findings documented by the GVD agent.

Approved by _____ MEO
Date Issued: 07/12/11
Date Revised: N/A