

SUPPLEMENT 302 TO AMS MASTER SOLICITATION

June 2011

**PURCHASE OF FROZEN BONELESS PORK PICNICS AND LEG ROAST ITEMS
FOR DISTRIBUTION TO CHILD NUTRITION AND OTHER FEDERAL
FOOD AND NUTRITION PROGRAMS**

This document provides additional USDA requirements and specifications for the purchase of frozen pork products described in the attached References to the Applicable Bid and Contract Provisions (Exhibit A). In addition to product descriptions, this exhibit also provides information on the applicable Item Description and Checklist of Requirements (IDCR) for each boneless pork item. (Attachment I).

I. INSTRUCTIONS TO POTENTIAL BIDDERS

A. The frozen pork products will be purchased on a competitive bid basis from suppliers who have met the requirements described in Section I.B. Interested suppliers may submit a technical proposal at any time during this purchase program. Suppliers should allow 10 working days from receipt of technical proposal by USDA for notification of the results of the evaluation of the technical proposal from the Contracting Officer. A supplier is deemed eligible to bid after notification by the Contracting Officer.

Submission of a technical proposal is not binding on USDA. Actual purchases will be on a competitive bid basis as described in the Master Solicitation, this Supplement, and separately issued Invitations for Bid (IFB).

B. Documentation and Assessment Requirements

To become an eligible supplier, the following must be submitted to the Contracting Officer, Agricultural Marketing Service, U.S. Department of Agriculture, Room 3524-South Building, 1400 Independence Avenue, SW., Washington, D.C. 20250-0253, for evaluation and approval prior to bidding:

- a. Technical Proposal Requirement:
 - 1) Include a detailed description of item and each of the production steps that are taken to meet or exceed the minimum product requirements set forth in the applicable IDCR. (Plan/Do)
 - 2) Describe all the quality assurance methods used to verify conformance to all requirements. This will include the monitoring and measurements taken during the process to verify conformance with each requirement. All measurement results shall be recorded and made available to AMS. (Check)

- 3) Identify all corrective actions to be taken if deviations from contractual and specification requirements occur during production, and all preventative actions to be taken to preclude a reoccurrence. (Act)
- 4) The technical proposal shall follow the format as describe in Section III. Technical Proposal format. Offeror's proposal should be brief and concise.
- 5) The technical proposal shall be preceded by the following, as required by the template:
 - a) Table of Contents listing the major areas as they appear in the technical proposal template; and
 - b) List of attachments, forms provided with the proposal, if appropriate.
- 6) The technical proposal should be written in the following format:
 - a) Plan and Do - A description of the planning and production steps taken to meet each requirement.
 - b) Check - Describes all the quality assurance methods that will be used to verify conformances to each requirement. This will include the monitoring and measurement taken during the process (all measurements results shall be recorded and made available to AMS upon request).
 - c) Act - Identifies all corrective actions to be taken if deviations from contractual and specification requirements occur during production and all preventative actions taken to preclude reoccurrences.

The Contracting Officer Technical Representative (COTR) will review each technical proposal to determine if the proposal is adequate. The Contracting Officer will notify the supplier of the status of their technical proposal.

Once a supplier is notified by the Contracting Officer that the technical proposal meets the applicable criteria, the [Grading and Verification \(GV\) Division](#) will contact the supplier to set up a pre-award onsite capability assessment.

b. Assessment by the [GV Division](#)

After the technical proposal(s) are evaluated and approved, a [GV Division](#) auditor will perform an onsite assessment of the facility(s), processes, food security plan, and quality control program used to produce the product(s) to determine the supplier's ability to meet contractual requirements. The following assessments will apply:

1) Pre-Award Onsite Capability Assessment

1) Pre-Award Onsite Assessment Audit

The pre-award onsite assessment (audit) will include, but is not limited to, a thorough evaluation of the potential contractors' and subcontractors' facility(s), processes, food security plan, quality control program, equipment, procedures, and the appropriate documents and forms used during the production of the boneless pork item. Documentation must support: 1) the production of the boneless pork item that complies with the applicable IDCR and the potential contractor's approved technical proposal, and 2) the contractor's or

subcontractor's food security plan. In addition, the audit will consist of the review of records related to purchasing, receiving, production, quality control, inventory and shipping records, and interviews with management and production personnel.

Upon completion of the onsite capability assessment, the auditor will provide a report to the Contracting Officer for final review. After the supplier has satisfactorily completed the pre-award onsite capability assessment, the supplier will receive written notification from the Contracting Officer of their eligibility to bid.

If the report demonstrates that the technical proposal or food security plan is inadequate, the applicant will be notified by the Contracting Officer that they are ineligible to bid. The applicant will have an opportunity to correct identified deficiencies, modify their process, food security plan, and/or technical proposal, and resubmit for further consideration. Eligibility will depend on whether the modifications demonstrate that: 1) the process is capable of delivering fresh boneless pork in compliance with the IDCR, 2) they are in compliance with their food security plan, 3) includes the applicable assessment by USDA, and 4) they comply with other applicable contractual requirements.

2) Post-Award Assessment

Eligible suppliers who receive contracts must have their documented food security plan, technical proposals, and supporting documentation readily available for review by the COTR or AMS agents. Records may be maintained on hard copy or electronic media. However, records maintained as electronic media will be made available in printed form immediately upon request by AMS or its agents.

The [GV Division](#) will conduct an onsite audit of the contractor's and subcontractor's facility(s) and processes when production commences for the first contract awarded. Additional audits will be conducted as determined by the Contracting Officer, but not less than once per month for contractors or subcontractors with continuous or multiple contracts, or once per contract for intermittent contractors. At the discretion of the Contracting Officer, more frequent audits may be conducted when audit deficiencies are detected.

3) Post-Award Actions

Any deviation from contractual requirements will be immediately reported by the contractor to the Contracting Officer. The Contracting Officer will notify the contractor regarding eligibility to continue to participate as a contractor.

Contractor will assure that the delivered product complies with the provisions of the applicable IDCR, the applicable assessment by USDA, and the contractor's technical proposal approved by the Contracting Officer.

Once a supplier is eligible to bid, the [supplier must follow instructions stated in the AMS Master Solicitation](#).

C. Animal Welfare Requirements

[All contractors and subcontractors must meet the animal handling and welfare requirements set forth in Attachment II- Technical Requirements Schedule - Animal Handling and Welfare 2010 \(TRS-AHW-2010\), effective May 2010.](#)

D. Responsibility/Eligibility

Facilities used in fulfilling USDA contracts must be operating under the provisions of the Federal Meat Inspection Act (FMIA), 21 U.S.C. 601 et seq., and the regulations issued thereunder.

Subcontractors or suppliers of pork are: (1) ineligible if they are currently delivering late on USDA contracts, or USDA-approved subcontracts and late delivery is not due to causes beyond their control; and (2) nonresponsible if they are not operating under the provisions of the Federal Meat Inspection Act or have been suspended or debarred under the provisions of 48 C.F.R. Subpart 9.4

E. Loading and Sealing of Vehicles ([AMS Master Solicitation Section G.](#))

Loading of the vehicle may also be conducted by a person authorized in a contractor's approved technical proposal.

F. Domestic Requirements

The contractor agrees to include this domestic origin certification clause in its entirety in all subcontracts for meat or meat products used in fulfilling any contracts awarded under this Supplement and Master Solicitation. The burden of proof of compliance is on the Contractor. All raw materials will be shipped in containers labeled as "Domestic Only Product" on the principle display panel and the bill of lading accompanying the shipment will contain the statement "Domestic Only Product."

II. SUBMISSION OF OFFERS

The following Item will be included in the attribute section of the offer submitted in [Web Based Supply Chain Management \(WBSC\)](#).

9. Offeror certifies that all products conforms with the applicable Item Description and Checklist of Requirements and no changes to the production process or technical proposal have occurred without proper approval by the Contracting Officer.

Does

III. INSTRUCTIONS FOR SUBMISSION OF TECHNICAL PROPOSAL

The following procedures establish the acceptable minimum requirements for the format and content of the proposals:

- A. The Government has provided a technical proposal format which is to be used in preparing the technical proposal (see **Exhibit B**). The offeror shall submit technical proposal in both hard copies and an electronic format through the company’s external portal site maintained by the Livestock and Seed Division (see **Exhibit C** for instructions to obtain an external portal site). The technical proposal shall be saved in the portable document file (PDF) format. This format and electronic form provided will aid in the evaluation of the technical proposal.
- B. Offers must upload the electronic PDF document by the same individual that signed the original paper copy of the technical proposal. By signing both the technical proposal and uploading the document in the company’s external portal site, this individual will be attesting to the data in both formats being identical. The technical proposal must be submitted by an authorized agent of the company.
- C. The offeror will submit the appropriate number of copies as stated in the table below:

Description	Number of Hard Copies	Electronic Document
Technical proposal 1. 8 ½” x 11” White Paper; 2. One sided-single spaced, (12 point font); 3. Proposal is to be provided in protected document holder; and 4. Proposal submitted with all capital letters will be returned to offeror without further review.	1 Original	Uploaded in company’s external portal site

- D. While it is not the desire of the Government to penalize an offeror for noncompliance with formatting instructions, technical evaluators may have difficulty evaluating the technical proposal to the fullest extent possible if the proposal is not presented in the proper format. Technical evaluators will not be required to search other subsections or sections of the offeror’s technical proposal for information requested for evaluation.

Note: All hard copies shall be mailed to the Contracting Officer at the address stated in the Section I.B.

E. Technical Proposal Revisions

Changes to an offeror’s technical proposal may be submitted based on the Government’s Amendments, Clarification Request, pre-award and post-award assessments, monitoring program, or at the request of the offeror. Maintenance of the integrity and clarity of each technical proposal is critical. All technical proposal revisions must meet the following criteria:

1. Any changes to a technical proposal made by the offeror after its initial submittal shall be accomplished by submitting replacement pages or an entire technical proposal package. A cover letter must be submitted with the changes identified and an explanation of the need for the change. The offeror shall include the revision date and the appropriate page number(s).
2. Changes must be submitted in the same number of copies as the initial technical proposal and must have the same information provided electronically. The revised electronic PDF format should contain only the pages that are being changed. Additional pages should be numbered using a page number suffix (e.g. 1.1, 1.2, 1.a., 1.b).
3. Submit changes to the technical proposals as a complete page change for each page on which a change occurs. Changes from the original page shall be on blue colored paper and the changes in text shall be **highlighted** or **bolded** and deletions in ~~strikeouts~~.

Note: Revisions to the approved technical proposal may be submitted by electronic (PDF) format in their external portal site and provide an e-mail notification to the Contracting Officer. Hard copies of the changes must be mailed to the Contracting Officer at the address stated in Section I.B.

IV. PRODUCT SPECIFICATIONS AND AUDIT SERVICES

- A. Specification for the boneless pork products is identified in the Exhibit A. If documents are amended, appropriate amendments must be referenced.
- B. Compliance with processing requirements as described in the applicable IDCR and contractor's/subcontractor's process documentation and quality control program will be verified through audits by AMS agents. The cost of all audits, including the pre-award, onsite assessment, must be borne by the contractor.
- C. Questions concerning AMS auditors should be discussed with the [GV Division, Deputy Director on \(202\) 669-5252 or Program Manager on \(202\) 309-1506](#).

V. QUALITY INSPECTION PLAN

[Not required under this Supplement.](#)

V. INVOICES AND PAYMENT

In addition to the referenced payment documents in the Master Solicitation, please include a copy of the Contractor's Certificate of Conformance; (see Exhibit D).

[Purchases of the materials under this supplement require that a "three-way match" must be completed in WBSM, i.e., Purchase Order \(PO\), Good Receipt, and Invoice with supporting documents attached.](#)

VI. AMS CLAUSES

- A. Contractor Checkloading

Contractor will perform checkloading examinations as described in the applicable specification at the time of shipment and issue contractor's certificate to accompany each shipment that includes all of the following information:

1. [Purchase Order](#) Number;
2. [Sales Order](#) Number;
3. Name of product;
4. Shipping Date;
5. Production lot number(s) and date each lot was produced;
6. Count of shipping containers and total projected net weight in each production lot;
7. Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable;
8. Contractor certification that product conforms with the IDCR;
9. Count and projected net weight verified; and
10. Signature of company official responsible for checkloading.

VII. PROVISIONS INCORPORATED BY REFERENCE as show in Section X of the AMS Master Solicitation

A. FAR Provisions: are modified as shown below:

(a) (1) The North American Industry Classification System code for this acquisition is 311611.

(2) The small business size standard is 500 employees.

2. Type of Contract--The Government contemplates award of a firm-fixed price contract(s).

3. Service of Protest: address for the Contracting Officer is: 1400 Independence Ave. S.W., Mail Stop 0253, Room 2610-S; Washington, DC 20250-0253.

5. Alterations in Solicitation (52.252-3)

FAR 52.211-16 Variation in Quantity (April 1984)

(a) A variation in quantity the pork, fresh, leg 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](#)).

/s/ David Tuckwiller 6/22/11

Director

Commodity Procurement Division

Agricultural Marketing Service

Attachments



Commodity
Procurement
Branch

1400 Independence Avenue, SW.
Room 3452-S, STOP 0256
Washington, DC 20250-0256

EXHIBIT A DATED June 2011
PAGE 1 OF 1

**CHECKLIST AND REFERENCES TO APPLICABLE BID AND CONTRACT PROVISIONS
SUPPLEMENT 302 TO AMS MASTER SOLICITATION, FOR FROZEN PORK PRODUCTS**

PRODUCT DESCRIPTIONS (SECTION 1. A. (GENERAL))					BID/CONTRACT PROVISIONS			
Product/ Commodity Box Code	Specifications Listed in Priority Order	WBSCM Material Number	Packaging and Packing	Minimum Offer Unit Size/Shipping Unit	Tolerance Section.	Delivery Period	Federal/State Plants Section I.D..	Competition (See Invitation)
Pork, Fresh, Leg Roasts 100173	Item Description and Checklist of Requirements (IDCR) for Pork Leg (Fresh Ham) Roasts, Boneless,	100173	Individual Roasts must be vacuum packaged and packed 36-42 lbs net weight per shipping container	40,000 lbs. 1,000 cases	Minus 60 pounds – delivery unit must be between 39,940 and 40,000 lbs	1 st half/last half of month delivery period	Federal & State	Full & Open
Pork, Frozen Boneless Picnics-For further processing 100193	Trimmed and Pork Leg (Fresh Ham) and Shoulder, Picnics, Boneless, Frozen July 2010, and Errata page, April 2011	100193	Packed into a shipping container (without bags or liners) to a net weight of 60 lbs. Containers must be wax impregnated or interior panels wax lined or plastic film laminated.	40,020 lbs 667 cases	NONE	1 st half/last half of month delivery period	Federal	Full & Open
Pork, Leg Roast Bulk 110138		110138	Bulk packing in shipping container (without bags or liners) to a net weight of 60 lbs. Containers must be was impregnated or interior panels wax lined or plastic film laminated.	42,000 lbs. 700 cases	NONE	1 st half/last half of month delivery period	Federal	Full & Open

Cover Page:

[Company Name]

[Company Address]

Contact Person, including title, phone number, including emergency contact information, e-mail address (must be authorized to represent the company).**Technical proposal for: [Supplement Number] and [Specification]****Table of Contents (all pages and attachments must be number and identified--any attachments must be identified and referenced in the Technical proposal)***The technical proposal should include all phases of production that meets or exceeds the requirements stated in the specification to produce complying product.***I. ITEM DESCRIPTION**

Brief Description of what the company plans to do to meet the requirements stated in the applicable specification (including the applicable documents).

II. CHECKLIST OF REQUIREMENTS

A. ITEMS - Please provide the necessary processing steps with pictures to comply for the applicable item(s).

B. MATERIAL – Please provide a brief description of the planning, production steps (do), check and corrective/preventive (act) measures that the company will do to assure compliance with the material section of the specification.

1. Meat Component – (plan, do, check, act)

- a. Domestic Origin
- b. Harvesting (Slaughtering)
 - (1) Humane Handling
 - (2) Non-Ambulatory Hogs
 - (3) Spinal Cord Removal
- c. Boneless Pork
 - (1) Traceability
 - (2) Handling
 - (3) Lean Quality
 - (4) Objectionable Materials
- d. Fresh-Chilled Pork
- e. Mechanically Separated

2. FAT LIMITATIONS– (plan, do, check, act)

- a. **Pork Leg Roasts**
- b. **Pork Leg**
- c. **Pork Shoulder Picnics**

3. WEIGHT RANGE– (plan, do, check, act)

- a. **Pork Leg Roasts**
- b. **Pork Leg and Shoulder Picnics**

4. **NETTING AND TYING– (plan, do, check, act)**
 - a. **Pork Leg Roasts**
 - b. **Pork Leg and Shoulder Picnics**
5. **STATE OF REFIGERATION**

C. PREPARATION FOR DELIVERY - Please provide a brief description of the planning, production steps (do), check and corrective/preventive (act) measures that the company will do to assure compliance with the Preparation for Delivery section of the specification.

1. **Packaging (plan, do, check, act)**
 - a. **Pork Leg Roasts**
 - b. **Pork Leg and Shoulder Picnics**
2. **Packing – (plan, do, check, act)**
 - a. **Pork Leg Roasts**
 - b. **Pork Shoulder Picnics**
3. **Labeling – (plan, do, check, act)**
 - a. **Immediate Container**
 - b. **Shipping Container**

All labeling shall be illustrated in the Offeror’s technical proposal.

- D. PALLETIZED UNIT LOADS** - Please provide a brief description of the planning, production steps (do), check and corrective/preventive (act) measures that the company will do to assure compliance with the Palletized Unit Load section of the specification
- E. DELIVERY UNIT** - Please provide a brief description of the planning, production steps (do), check and corrective/preventive (act) measures that the company will do to assure compliance with the Packaging and Packing section of the specification
- F. DELIVERD PRODUCT** - Please provide a brief description of the planning, production steps (do), check and corrective/preventive (act) measures that the company will do to assure compliance with the Packaging and Packing section of the specification
- G. PRODUCT ASSURANCE** - Please provide a brief description of the planning, production steps (do), check and corrective/preventive (act) measures that the company will do to assure compliance with the Packaging and Packing section of the specification
1. **Warranty and Complaint Resolution– (plan, do, check, act)**
 - a. **Warranty**
 - b. **Complaint Resolution**
 2. **Control of Non-Conforming Product - (plan, do, check, act)**

Attachments or Appendixes

Please attach all referenced documents with the applicable document name and reference number.

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

CERTIFICATE OF CONFORMANCE FOR
THE PROCUREMENT OF PORK PRODUCTS, FROZEN

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 [Contractor's name] Technical Proposal or Production plan as approved by the AMS, Commodity Procurement Program, Contracting Officer.
- (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 Supplement 302, section I.G and **AMS Master Solicitation Section I.E.**

Date: _____

Signature: _____
(Signed by an officer or representative authorized to represent the company)

Title: _____



APPROVED

ITEM DESCRIPTION AND CHECKLIST OF REQUIREMENTS (IDCR) FOR PORK LEG (FRESH HAM) ROASTS, BONELESS, FROZEN, PORK LEG (FRESH HAM) BULK, BONELESS, FROZEN AND PORK SHOULDER, PICNICS, BULK, BONELESS, FROZEN

Contracting Officer Technical Representative (COTR)
Standards, Analysis, and Technology Branch
Room 2607 S-Bldg, Phone: (202) 720-4486

Effective: April 2011

ERRATA PAGE

With the implementation of the Web Base Supply Chain Management (WBSCM) system, all Food and Nutrition Service’s product codes have been converted to material numbers. Product produced for July 1, 2011 and after delivery periods must now reflect the following product code change for products produced under this IDCR.

Please replace the following references:

- “Invitation” with “Solicitation”
- “Contract Number” to “Purchase Order Number”

See Section VIII. of this supplement as it provides a change to the tolerance of the delivery unit net weight for Pork Leg Roast, Boneless, Frozen, Material Number 100173.

Item	Old Product Code (FNS)	New Material Number
Pork Leg (Fresh Ham) Roasts, Boneless, Frozen	A672	100173
Pork Leg (Fresh Ham), Bulk, Boneless, Frozen	A734	110138
Pork Shoulder, Picnics, Bulk, Boneless, Frozen	A632	100193



APPROVED

Contracting Officer Technical Representative (COTR)
Standards, Analysis, and Technology Branch
Room 2607-South Bldg. Phone: (202) 720-4486

Effective: **July 2010**

ITEM DESCRIPTION AND CHECKLIST OF REQUIREMENTS (IDCR) FOR PORK LEG (FRESH HAM) ROASTS, BONELESS, FROZEN, PORK LEG (FRESH HAM), BULK, BONELESS, FROZEN AND PORK SHOULDER, PICNICS, BULK, BONELESS, FROZEN

I. ITEM DESCRIPTION

- Items –
- (1) Pork Leg (Fresh Ham) Roasts, Boneless, Frozen – This item consists of a boneless ham with the shank removed and divided into approximately two equal roasts which are netted and vacuum packaged.
 - (2) Pork Leg (Fresh Ham) Bulk, Boneless, Frozen – This item consists of boneless ham with shank removed which are bulk packaged in leak-proof shipping containers.
 - (3) Pork Shoulder, Picnics, Bulk, Boneless, Frozen – This item consists of boneless picnics which are bulk packaged in leak-proof shipping containers.

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 technical proposal, submitted to the Contracting Officer, must adhere to the following checklist of requirements.

A. ITEMS

Contractors must describe the necessary processing steps to comply with the items below.

1. PORK LEG (FRESH HAM) ROAST, BONELESS, FROZEN

This item is a netted, boneless pork leg with all shank meat ((inner shank (*gastrocnemius* and *flexor digitorum superficialis*) and outer shank)) excluded. In addition, all bones, cartilages, skin, flank muscle (*rectus abdominus*), *cutaneous trunci*, fat and lean above the aitch bone and **significant glandular material** shall be excluded. The item will be trimmed practically free of surface fat and star fat. Also, the boneless item will be divided into two approximate equal portions (roasts) by a cut perpendicular to the longest dimension of the netted roast.

Approved by MEO MEO
Date Issued: 10/01/09
Date Revised: 07/01/10

2. PORK LEG (FRESH HAM), BONELESS, BULK, FROZEN

This item is a boneless pork leg with all shank meat ((inner shank (*gastrocnemius* and *flexor digitorum superficialis*) and outer shank)) excluded. In addition, all bones, cartilages, skin, flank muscle (*rectus abdominus*), *cutaneous trunci*, fat and lean above the aitch bone and significant glandular material shall be excluded.

3. PORK SHOULDER, PICNICS, BONELESS, BULK, FROZEN

This item is a boneless pork picnic with the cushion (*triceps brachii* group) attached. In addition, all bones, cartilage, and skin shall be excluded.

B. MATERIALS

The contractor's technical proposal must include procedures to address conformance with the following material requirements.

1. MEAT COMPONENT

Pork will be the only meat component allowed.

a) Domestic Origin Of Meat Component – Pork must originate from U.S. produced livestock as defined in this [supplement](#).

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

(1) Humane Handling – All hogs shall be humanely handled in accordance with all applicable FSIS regulations, directives, notices [and AMS requirements](#).

(2) Non-Ambulatory Hogs – Meat from carcasses of non-ambulatory hogs will not be included in USDA purchased boneless pork product.

(3) [Spinal Cord Removal](#) – All spinal cord tissue must be removed during the harvest process.

c) Boneless Pork – Boneless pork will comply with the following requirements:

(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 pork must be maintained in excellent condition. The contractor's technical proposal shall include detailed production scheduling that addresses time and temperature controls necessary to maintain excellent condition of the boneless pork.

(3) Lean Quality – Fresh-chilled pork must be reasonably uniform in color (slightly two tone color is permissible) ranging from light pink to light red. The pork muscles must not exhibit any evidence of pale, soft, and/or exudative conditions.

(4) [Objectionable Materials](#) – Pork will be free of skin, bone, cartilage, organ tissue, significant glandular tissue, heavy connective tissue and foreign materials.

Approved by MEO MEO
Date Issued: 10/01/09
Date Revised: 07/01/10

- d) Fresh-Chilled Pork – Only fresh-chilled pork which has never been previously frozen will be allowed.
- e) Mechanically Separated – Pork that is mechanically separated from bone with automatic deboning systems or advanced meat (lean) recovery (AMR) systems is not allowed.

2. FAT LIMITATIONS

- a) Pork Leg Roasts – The pork leg roasts will be trimmed so they are practically free of surface and star fat. There shall be at least 75 percent lean/seam surface exposed and the remaining fat shall not exceed 1/8-inch (3 mm) in thickness at any one point.
- b) Pork Leg Bulk - There shall be at least 75 percent lean/seam surface exposed and the average fat thickness shall be 1/4-inch (6 mm) and the maximum fat thickness at any one point shall be 1/2-inch (13 mm) or less.
- c) Pork Shoulder Picnics Bulk – The maximum average fat thickness for pork shoulder picnics shall be 1/4-inch (6 mm) and the maximum fat thickness at any one point shall be 1/2-inch (13 mm) or less.

3. WEIGHT RANGE

- a) Pork Leg Roasts – Individual pork leg roasts will weigh 6-10 pounds.
- b) Pork Leg and Shoulder Picnics Bulk – A weight range is not required.

4. NETTING AND TYING

- a) Pork Leg Roasts – Roasts will be netted or tied so that all portions are held intact, without any portions protruding through the ends of the netting to make roasts firm and compact.
- b) Pork Leg and Shoulder Picnics Bulk – Netting and tying is not allowed.

5. 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 lot.

C. PREPARATION FOR DELIVERY

1. PACKAGING

- a) Pork Leg Roasts – Each leg roast will be vacuum packaged.
- b) Pork Leg and Shoulder Picnics Bulk – Bulk pork legs and picnics will be bulk packaged in leak-proof shipping containers.

Approved by MEO MEO
Date Issued: 10/01/09
Date Revised: 07/01/10

2. PACKING

- a) Pork Leg Roasts – Vacuum packaged pork leg roasts will be placed into shipping containers to a net weight ranging 36–42 pounds. Box liners are not required.
- b) Pork Leg and Shoulder Picnics Bulk – Bulk pork legs and picnics will be bulk packaged in leak-proof shipping containers without the use of plastic liner bags to a net weight of 60 pounds.

3. LABELING*

The shipping containers will be in compliance with the National Motor Freight Classification, or the Uniform Freight Classification, as applicable. Both immediate and shipping containers will be labeled to include all information required by FSIS regulations.

- a) Immediate Container Labels – Immediate container labels shall contain a traceability code that is traced back to establishment number, production lot, and date.
- b) Shipping Container Labels – Shipping container labels will contain the following information:
 - (1) USDA shield at least 2 inches high and appearing on the top of the container or on the principle display panel.
 - (2) Applicable contract number.
 - (3) A traceability code that is traced back to establishment number, production lot, and date.
 - (4) The appropriate product code listed in the table below for each of the items.



<u>Item</u>	<u>Code</u>
Pork Leg (Fresh Ham) Roast, Boneless, Frozen	A672
Pork Leg (Fresh Ham), Bulk, Boneless, Frozen**	A734
Pork Shoulder, Picnics, Bulk, Boneless, Frozen**	A632

*All labeling illustrations must be provided.

**The phrase “For Further Processing” shall appear on the principle display panel.

D. 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.

E. DELIVERY UNIT**1. PORK LEG ROASTS**

The delivery unit will be 40,000 pounds net weight (plus or minus 30 pounds).

2. PORK LEG BULK

The delivery unit will be 42,000 pounds net weight (700 shipping containers).

3. PORK SHOULDER PICNICS BULK

The delivery unit will be 40,020 pounds net weight (667 shipping containers).

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

Only one size and style of **immediate** and shipping containers may be offered in an individual shipping unit.

2. TEMPERATURE

All products 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 as required under the AMS Master Solicitation.

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

a) Warranty – The contractor will guarantee that the product complies with all contractual requirements required under this Supplement LS-401.

b) Complaint Resolution – The contractor's technical proposal must provide steps taken to resolve complaints received on the product (i.e. point of contact, cause and effect analysis, corrective and preventative actions taken, and product replacement).

2. NON-CONFORMING PRODUCT

The contractor must have documented procedures that assure nonconforming product identification, segregation, and disposition in order to prevent misuse and that nonconforming product is not delivered to USDA. 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.

Approved by MEO MEO
Date Issued: 10/01/09
Date Revised: 07/01/10



Martin E. O'Connor

APPROVED

**TECHNICAL REQUIREMENTS
SCHEDULE – ANIMAL HANDLING AND
WELFARE 2010 (TRS-AHW-2010)**

Contracting Officer Technical
Representative (COTR) Standards,
Analysis, and Technology Branch
Room 2607 S-Bldg, Phone: (202) 720-
4486

Effective: May 2010

Animal Handling and Welfare

1.0 General

1.1 Program Approach

The contractor and all subcontractors must develop and implement a written program that is consistent with a systematic approach to humane handling and welfare as outlined in 69 FR 54625. The program will ensure proper animal handling and welfare techniques are conducted from the time the transportation conveyance enters the facility's premises through the stunning and exsanguination processes of the animal.

1.2 Program Submission

The program will be submitted as a supporting document to the firm's approved technical proposal and must address the requirements outlined in **Section 2.0 – Program Components**.

2.0 Program Components

The contractor must ensure that any facility that harvests animals for the program has a:

2.1 Mission Statement

Mission Statement on Animal Handling and Welfare that is distributed to all employees and conspicuously displayed at the premises.

2.2 Training Program

Training program on Animal Handling and Welfare that:

- is provided to all employees interacting with animals;
- [covers Chapter 3: Transportation Audit Guidelines, Core Criteria 1 and 3 of the AMI Recommended Animal Handling Guidelines and Audit Guide 2010 Edition;](#)

- covers Chapter 4: Auditing Animal Handling and Stunning 7 Core Criteria of the AMI *Recommended Animal Handling Guidelines and Audit Guide 2010 Edition*;
- is conducted no less frequently than once a year for each designated employee; and,
- requires signed documentation from each employee and confirmation by signature of the designated trainer upon successful completion of training.

2.3 Quality Management Plan

Written quality management plan (internal) which addresses the provisions of [Chapter 3: Transportation Audit Guidelines, Core Criteria 1 and 3](#), and Chapter 4: Auditing Animal Handling and Stunning, 7 Core Criteria, of the AMI *Recommended Animal Handling Guidelines and Audit Guide 2010 Edition*, found at the following web site:

<http://www.animalhandling.org/ht/d/sp/i/26752/pid/26752>

2.4 Non-Ambulatory and U.S. Suspects

2.4.1 Cattle

Written protocol in-place and enforced that precludes the receipt of or having non-ambulatory, disabled cattle on the harvest facility premise. In the event that animals become non-ambulatory or disabled at any time while present at the harvest facility, the animal will be humanely euthanized and the carcass removed from the premise in a timely manner through contracted services or other means.

2.4.2 Hogs and Sheep

Written protocol in-place and enforced that ensures all animals designated by FSIS as U.S. Suspects (9 CFR 301.2) that are slaughtered are appropriately segregated during the harvest and production processes and precluded from inclusion in any products purchased by AMS.

3.0 Program Evaluation and Eligibility

The program will be audited (external) by a firm accredited by AMS. The accreditation of the firm will be conducted by the Audit, Review and Compliance Branch through the **LS ISO Guide 65 Program**. Alternatively, at the option of the contractor or subcontractor, the audits can be performed by AMS auditors.

3.1 Audit Format

The AMS accredited auditing firm must conduct audits utilizing the following format:

3.1.1 [Transportation Segment \(Chapter 3: AMI Recommended Animal Handling Guidelines and Audit Guide 2010 Edition\)](#)

[Audited firms must pass Core Criteria 1 with a minimum scoring of excellent and Core Criteria 3 with a minimum scoring of acceptable each time an audit is performed.](#)

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3.1.2 **Animal Handling and Stunning Segment (Chapter 4: AMI Recommended Animal Handling Guidelines and Audit Guide 2010 Edition)**

Audited firms must pass Core Criteria 1 through 5 with a minimum scoring of acceptable while Core Criteria 6 and 7 must be adhered to with full compliance (zero tolerance) each time an audit is performed.

3.2 **Initial Audit**

Initial audit must be performed prior to award of contracts.

3.3 **Audit Failure**

If an audit is failed for any of the Core Criteria, the firm is not eligible to provide product until such a time that corrective and preventative actions are approved by the Contracting Officer, implemented and proven effective.

3.4 **Audit Frequency and Status**

- STANDARD - Until four (4) consecutive successfully passed audits are attained, an audit must be conducted within 3 months of the previous audit.
- MONTHLY - If at any time an audit identifies any of the Core Criteria not meeting the pass requirements while in the STANDARD phase, auditing will be required to be conducted on a monthly basis once corrective and preventative actions have been approved by the Contracting Officer, implemented and proven effective. This schedule will be for a period of time until four (4) successive audits are found to meet the pass requirements noted within Chapter 3 (Core Criteria 1 and 3) and Chapter 4 (Core Criteria 1 through 7) of the AMI Recommended Animal Handling Guidelines and Audit Guide 2010 Edition; at which time audits shall be conducted on the STANDARD basis.
- If four successfully conducted audits are sequentially completed within a one year period while in STANDARD auditing phase, the facility may move to a SEMI-ANNUAL audit basis.
- SEMI-ANNUAL - Semi-annual audits may continue until such time that a failed audit is reported or a period of greater than six months has elapsed without any audits being performed; at which time the audits must resume as described for STANDARD audits.

4.0 **Contracting Officer**

The contracting officer can declare a contractor's and/or subcontractor's Animal Handling and Welfare Program out of compliance at any time.

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