



APPROVED

Agricultural Marketing Service (AMS)
Livestock, Poultry and Seed (LPS) Program
Food Safety and Commodity Specification (FSCS) Division
Room 2624 S-Bldg, Phone: (202) 692-0342

SUPPLEMENT 404 TO THE AMS MASTER SOLICITATION FOR PURCHASE OF FROZEN COOKED BEEF AND PORK PRODUCTS FOR DISTRIBUTION TO FEDERAL FOOD AND NUTRITION ASSISTANCE PROGRAMS

Effective: **March 2016**

100 OVERVIEW

110 This document provides additional program requirements for the purchase of Frozen Cooked Beef and Pork Products by the Department of Agriculture (USDA), including the applicable Federal Purchase Program Specification (FPPS) (**Exhibit A**).

200 INSTRUCTIONS TO POTENTIAL SUPPLIERS

210 The frozen cooked beef and pork products shall be purchased on a competitive bid basis from qualified suppliers who have met the requirements described in this Section. Interested suppliers may submit sample(s) and technical proposal at any time during the purchase program. Suppliers should allow 10 working days, from USDA's receipt of the product sample(s) and technical proposal for notification of evaluation results. A supplier is deemed eligible upon notification of approval of the sample(s) and technical proposal by the FSCS Division.

220 Submission of sample(s) and technical proposal is not binding on USDA. Additional procurement requirements shall be described in the AMS Master Solicitation and Solicitations.

230 Documentation Requirements

231 Technical Proposal Requirement

231.1 Include a detailed description of the cooked beef and pork products offered and each of the production steps that are taken to meet or exceed the minimum product requirements set forth in the FPPS. (Plan/Do)

231.2 Describe all the quality assurance methods used to verify conformance to all requirements. This shall 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)

Approved by  CMS

Date Issued: 06/10/12

Date Revised: 03/03/16

- 231.3 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)
- 231.4 The technical proposal shall follow the format as shown in **Exhibit B**. Technical proposals should be brief and concise.
- 231.5 The technical proposal shall be preceded by the following, as required by the template:
- 231.5.1 Table of Contents listing the major areas as they appear in the technical proposal; and
- 231.5.2 List of attachments, forms provided with the technical proposal, if appropriate with the applicable document name and reference number.
- 232 The FSCS Division shall review each technical proposal to determine if the proposal is adequate and shall notify the supplier of the status of their technical proposal and their eligibility to bid.
233. Animal Welfare Requirements
- 233.1 All contractors and subcontractors shall meet the animal handling and welfare requirements set forth in the Federal Purchase Program Specification (FPPS) For Animal Handling and Welfare, effective January 2015 (**Exhibit C**).
- 240 Product Sample
- 241 Potential suppliers shall submit samples that are produced in accordance with their submitted technical proposal.
- 242 Supplier shall submit one 5-pound sample (or two samples if a sample unit is less than 5-pounds) along with a legible product label which illustrates the ingredient statement, Nutrition Facts, and allergen declaration (if applicable). All samples shall arrive in the frozen state (0 °F or lower).

300 INSTRUCTIONS FOR SUBMISSION OF TECHNICAL PROPOSAL

- 310 The following procedures establish the acceptable minimum requirements for the format and content of the technical proposal:
- 310.1 The Government has provided a technical proposal format which is to be used in preparing the technical proposal (see **Exhibit B**). The supplier shall submit the technical proposal as an email file attachment to AMS (Darin.Doerscher@ams.usda.gov and Steve.Whisenant@ams.usda.gov). The technical proposal shall be saved in a non-portable document file format (not PDF; e.g., Microsoft Word). The technical proposal shall be submitted in its entirety. If the file size of the technical proposal is too large to send in a single email, it may be divided and sent in multiple emails (i.e., Part 1, Part 2, Part 3, etc.). The collection of attachments and appendices may be submitted as a separate document as well.
- 310.2. The technical proposal shall be submitted by an authorized agent of the company.

Approved by  CMS

Date Issued: 06/10/12

Date Revised: 03/03/16

310.3 While it is not the desire of the Government to penalize an offeror for non-compliance 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 shall not be required to search other subsections or sections of the offeror's technical proposal for information requested in the evaluation.

320 Technical Proposal Revisions

321 Changes to a supplier's technical proposal may be submitted at any time or at the request of the FSCS Division. All technical proposal revisions shall meet the following criteria:

321.1 Any changes to a technical proposal made by the supplier after its initial submittal shall be accomplished by submitting an entire technical proposal. A cover letter shall be submitted with the changes identified and an explanation of the need for the change. The supplier shall include the revision date and the appropriate page number(s).

321.2 Changes from the original technical proposal shall be **highlighted** and deletions in ~~strikeouts~~.

400 QUALITY ASSESSMENT (QA) DIVISION

410 Once a supplier is notified by the FSCS Division that the technical proposal meets the applicable criteria, the QA Division shall contact the supplier to set up a pre-award onsite capability assessment audit of the facility's processes, food defense plan, and quality control program used to produce the product(s) to determine the supplier's ability to meet contractual requirements.

420 Pre-Award Onsite Capability Assessment Audit

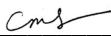
421 Food Defense Assessment

421.1 The QA Division shall conduct a food defense audit that shall include, but is not limited to, a thorough evaluation of the potential contractors' and subcontractors' food defense plan. Documentation shall support the contractor's or subcontractor's food defense plan. If the report demonstrates that the food defense plan is inadequate, the applicant shall be notified by the FSCS Division that they are ineligible to bid. The applicant shall have an opportunity to correct identified deficiencies, modify their food defense plan and resubmit a brief description for further consideration. Eligibility shall depend on whether the modifications demonstrate compliance with their food defense plan.

422 Documentation shall support:

422.1 the production of the cooked products that complies with the applicable specification and the potential contractor's approved technical proposal, and

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

Approved by  CMS

Date Issued: 06/10/12

Date Revised: 03/03/16

- 423 Upon completion of the onsite capability assessment, the auditor shall provide either a verbal or email notification of the audit findings to the FSCS Division to determine (based on the audit findings), supplier eligibility to bid. Supplier shall be notified by the FSCS Division and the official final report shall be sent once released from the QA Division.
- 423.1 If the audit findings demonstrate that the process or food defense plan is inadequate, the applicant shall be notified by the FSCS Division that it is ineligible to bid. The supplier shall have an opportunity to correct identified deficiencies, modify its process, food defense plan, and/or technical proposal, and resubmit for further consideration.
- 423.2 Eligibility shall depend on whether the modifications demonstrate that:
- 423.2.1 the process is capable of delivering canned meat products in compliance with the FPPS,
- 423.2.2 the supplier is in compliance with its food defense plan,
- 423.2.3 includes the applicable assessment by USDA, and
- 423.2.4 the supplier complies with other applicable contractual requirements.
- 430 Post-Award Assessment Audit
- 431 Eligible suppliers who receive contracts shall have their documented food defense plan, technical proposal, and supporting documentation readily available for review by the FSCS Division or other AMS agents. Records may be maintained on hard copy or electronic media. However, records maintained as electronic media shall be made available in printed form immediately upon request by the FSCS Division or other AMS agents.
- 432 The QA Division shall 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 shall be conducted as determined by the FSCS Division, 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 FSCS Division, more frequent audits may be conducted when audit deficiencies are detected.
- 440 Post-Award Actions
- 441 Any deviation from contractual requirements shall be immediately reported by the contractor to the Contracting Officer and FSCS Division. The Contracting Officer or FSCS Division shall notify the contractor regarding eligibility to continue to participate as a contractor.
- 442 Contractor shall assure that the delivered product complies with the provisions of the FPPS, the applicable assessment by USDA, and the contractor's technical proposal approved by the FSCS Division.
- 450 The cost of all audit, product monitoring, and certification services performed by the AMS agents shall be borne by the contractor. This includes, but is not limited to, audits, examinations, supervision, official documentation, and related services.

Approved by  CMS

Date Issued: 06/10/12

Date Revised: 03/03/16

- 460 AMS Monitoring and Production Assessment
- 461 The contractor has the option for using an AMS monitoring and production assessment system.
- 462 If the contractor uses the AMS monitoring and production assessment system, a QA Division agent shall be present during the production of the finished product for all USDA contracts. The QA Division agent shall monitor and verify the processing steps, quality assurance activities, and any corrective actions to assure that all requirements outlined in the approved technical proposal and FPPS are complied with. The QA Division agent shall conduct the monitoring and production assessment in accordance with applicable QA Division procedures. Any deviations to contractual requirements shall be reported to the contractor and AMS (FSCS Division and QA Division). The Contracting Officer shall make all determinations as to the acceptability of the product relative to findings documented by the QA Division agent.
- 463 Should a contractor choose to use the AMS monitoring and production assessment system, a concurrent, performance-based audit system shall apply in lieu of the audit frequency discussed in Section 432 of this Supplement.
- 463.1 Performance-based Audit System
- 463.2 MONTHLY – Until two (2) consecutive successfully passed audits are attained, an audit shall be conducted on a MONTHLY basis.
- 463.3 QUARTERLY – Once two (2) consecutive successfully passed MONTHLY audits are attained, audit frequency shall move to a QUARTERLY basis. If at any time an audit identifies a major (or higher) nonconformance while in the QUARTERLY phase, auditing shall be required to be conducted on a MONTHLY basis once corrective and preventative actions have been approved by the FSCS Division, implemented and proven effective.
- 463.4 SEMI-ANNUAL – Once two (2) consecutive successfully passed QUARTERLY audits are attained, audit frequency shall move to a SEMI-ANNUAL basis. If at any time an audit identifies a major (or higher) nonconformance while in the SEMI-ANNUAL phase, auditing shall be required to be conducted on a MONTHLY basis once corrective and preventative actions have been approved by the FSCS Division, implemented and proven effective.
- 463.5 FOR-CAUSE – Any non-conformances cited by QA Division graders during monitoring and production assessment or if finished product complaints are identified by recipients a FOR-CAUSE audit shall be initiated. Subsequent audit frequency shall be determined by results of the AMS audit, as described above. AMS monitoring and production assessment shall continue as prescribed.
- 464 Under the AMS monitoring and production assessment system, the contractor shall remain responsible for conducting its own checkloading activities as referenced in Section 700 of this Supplement.

Approved by  CMS

Date Issued: 06/10/12

Date Revised: 03/03/16

470 Questions concerning charges and the availability of AMS agents can be directed to USDA/AMS, LPS Program's QA Division field office or the Director of the QA Division, LPS Program, AMS, USDA, Room 3953-S, STOP 0258, 1400 Independence Avenue, SW, Washington, DC 20250-0258, telephone (202) 720-3271.

500 DOMESTIC ORIGIN CERTIFICATION CLAUSE

510 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 shall be shipped in containers labeled as "Domestic Only Product" on the principle display panel and the bill of lading accompanying the shipment shall contain the statement "Domestic Only Product."

600 CERTIFICATE OF CONFORMANCE (COC)

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

700 CONTRACTOR CHECKLOADING

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

710.1 Purchase Order Number,

710.2 Sales Order and Sales Order Item Number,

710.3 Name of product,

710.4 Shipping Date,

710.5 Production lot number(s) and date each lot was produced,

710.6 Count of shipping containers and total projected net weight in each production lot,

710.7 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable

710.8 Contractor certification that product conforms with the FPPS,

710.9 Count and projected net weight verified, and

710.10 Signature of company official responsible for checkloading.

Approved by  CMS

Date Issued: 06/10/12

Date Revised: 03/03/16

800 CHILD NUTRITION (CN) LABELING

- 810 The CN Labeling Program is run by USDA's Food and Nutrition Service (FNS) directly with commercial food processing firms and in cooperation with AMS and FSIS and other Federal agencies. The Program requires an evaluation of a product's formulation by FNS to determine its contribution toward meal pattern requirements.
- 811 To carry a CN label, the eligible product's formulation shall be evaluated by FNS to verify its contribution toward meal pattern requirements using yields in the USDA Food Buying Guide for Child Nutrition Programs.
- 812 The manufacturer shall have an approved QC Program in order to participate, and products shall be produced under Federal inspection.
- 813 Cooked Pork Items 100145, 100144, [110730](#) and Cooked Beef Items 100130, 110321, 110322, 100134, 110264, [110711](#) require CN Labels.
- 814 For information on the CN Labeling Program, see the section on Food Manufacturers/Industry on the FNS website www.fns.usda.gov/cnd/cnlabeling and contact the following:
- 814.1 Child Nutrition Labeling Program Operations Office
USDA, AMS, FV, PPB Stop 0247, Room 0710-S
1400 Independence Ave., SW Washington, DC 20250
Email: CNLabeling@ams.usda.gov
Phone Number: 202-720-9939
Fax Number: 202-690-3824

900 EXHIBITS

Approved by  CMS

Date Issued: 06/10/12

Date Revised: [03/03/16](#)



APPROVED

FEDERAL PURCHASE PROGRAM SPECIFICATION (FPPS) FOR COOKED BEEF ITEMS

Agricultural Marketing Service (AMS)
Livestock, Poultry and Seed (LPS) Program
Food Safety and Commodity Specification (FSCS) Division
Room 2628 S-Bldg, Phone: (202) 692-0342

Supersedes: FPPS for Cooked Beef Items [March 2015](#) –
changes from previous requirements in [blue](#)

Effective: [March 2016](#)

100 ITEM DESCRIPTIONS

- 101 Beef Patties with SPP, Homestyle, Fully Cooked – These items consist of ground beef with soy protein product (SPP) with a handmade appearance and Individually Quick Frozen (IQF) for use as sandwiches or a stand-alone item. Portion Weight – 1.7, 2.2 and 2.7 ounces.
- 102 Beef Taco Filling, Fully Cooked – This item consists of ground beef cooked in lightly seasoned ingredients for use in a variety of applications, including taco fillings, burritos, enchiladas and similar items.
- 103 Beef Sloppy Joe Mix, Fully Cooked – This item consists of ground beef cooked in seasoned tomato product for use in a variety of applications, including sandwich fillings and similar items.
- 104 Breaded Beef Patties, Fully Cooked – This item consists of ground beef that is formed into round or oval patties, breaded and IQF for use as sandwiches or a stand-alone item. Portion Weight – 3.0 ounces.
- 105 Beef Crumbles, Fully Cooked – This item consists of ground beef with SPP that is lightly seasoned to a crumble size of ¼-inch maximum for use in a variety of applications such as chili, sloppy joe, tacos, spaghetti sauce, pizza, lasagna, casseroles, pasta dishes, and any recipe that calls for ground beef.
- 106 Beef Crumbles, Fully Cooked (LFTB Optional) – This item consists of ground beef with SPP that is lightly seasoned to a crumble size of ¼-inch maximum for use in a variety of applications such as chili, sloppy joe, tacos, spaghetti sauce, pizza, lasagna, casseroles, pasta dishes, and any recipe that calls for ground beef. Lean Finely Textured Beef (LFTB) may be used in the product formulation as outlined in Section 327 below.

- 107 [Beef Patties, Homestyle, Fully Cooked](#) – This item consist of ground beef, containing no binders or extenders, with a handmade appearance and IQF for use as sandwiches or a stand-alone item. Portion Weight – 2.2 ounces.
- 110 Formula – Beef shall comprise at least 75 percent of the raw formula for all items with the exception of [Beef Patties, Homestyle, Fully Cooked](#). For this item, beef shall comprise at least 95 percent of the raw formula.
- 120 Non-Meat Component – Non-meat components shall comprise no more than 25 percent of the raw formula for all items with the exception of [Beef Patties, Homestyle, Fully Cooked](#). For this item, non-meat components shall comprise no more than 5 percent of the raw formula.
- 130 Fat – Fat shall not exceed 13 g per 100 g basis.
- 140 Sodium – The sodium content shall not exceed 340 mg per 100 g basis.
- 150 Packing – Four (4) 10-pound, five (5) 8-pound, eight (8) 5-pound, or twenty (20) 2-pound immediate containers (packages) shall be packed in a 40-pound (net weight) shipping container.
- 160 Delivery Unit – Each delivery unit shall consist of 1,000 cases and 40,000 pounds, except for [Beef Patties with SPP, Homestyle, Fully Cooked](#) – 1.7, 2.2 and 2.7 ounces and [Beef Patties, Homestyle, Fully Cooked](#) – 2.2 ounces, which shall consist of 950 cases and 38,000 pounds.

200 CHECKLIST OF REQUIREMENTS

- 210 All items shall be produced in accordance with Food Safety and Inspection Service (FSIS) regulations. The contractor's technical proposal, submitted to the FSCS Division, shall adhere to the following Checklist of Requirements.

300 MATERIALS

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

320 MEAT COMPONENT

- 321 Beef shall be the only meat component allowed.
- 322 Domestic Origin of Meat Component – All cattle shall originate from U.S. produced livestock as described in the Master Solicitation and Supplement.
- 323 Harvesting – Cattle shall be harvested in facilities that comply with the following requirements:

- 323.1 Humane Handling – Cattle shall be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.
- 323.2 Non-Ambulatory Disabled Animals – Meat from carcasses of non-ambulatory disabled livestock shall not be included in USDA Purchase Programs.
- 323.3 Spinal Cord Removal – All spinal cord tissue shall be removed during the harvesting process.
- 324 Boneless Beef – Boneless beef shall comply with the following requirements:
- 324.1 Traceability – Contractors shall provide sufficient product traceability and shall have records to verify the source of raw materials used in each lot of product.
- 324.2 Handling – All boneless beef shall 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 beef. Frozen boneless beef may be used provided it is processed into the final product within 60 days from the date of pack.
- 324.3 Objectionable Materials – The following objectionable materials shall be excluded: Major lymph glands (*prefemoral*, *popliteal*, and *prescapular*), *thymus* gland, the *sciatic (ischiatric)* nerve (lies medial to the outside round), all bone, cartilage, shoulder tendon, elbow tendon, silver skin, *sacrociatic* ligament, opaque *periosteum*, *serous* membrane (*peritoneum*), tendinous ends of shanks, *gracilis* membrane, *patellar* ligament (associated with the *stifle* joint), *achilles* tendon, back strap and *abdominal tunic*.
- 325 Mechanical Separation – Beef that is mechanically separated from bone with automatic deboning systems, advanced lean (meat) recovery (AMR) systems, or powered knives shall not be allowed.
- 326 Pathogen Testing – Boneless and ground beef previously tested and found positive for any pathogen shall not be allowed.
- 327 LFTB – When specified, LFTB, or meat components produced using similar methods may be used as a raw material in the production of material number 110264. When LFTB is used, the following criteria shall be met:
- 327.1 LFTB may be used at a rate not to exceed 15 percent of the meat component.
- 327.2 Red Color – The producer of LFTB shall assure that the product has a discernible redness in color. The LFTB shall maintain the same redness in color until time of processing to minimize the effect of the color to the finished ground beef.
- 327.3 Fat Content - Does not exceed 10 percent fat.

330 NON-MEAT COMPONENTS

- 331 Domestic Origin of Non-Meat Component – Significant ingredients (more than 1 percent) shall be derived from U.S. produced products.
- 332 Seasoning and Ingredient – Seasonings and other ingredients shall be used to produce products with mild flavor profiles suitable for institutional feeding systems. For crumbles and patties, seasonings and other ingredients shall comprise no more than 2 percent of the raw formula.
- 333 The following non-meat ingredients shall be precluded from use in the formulation:
- 333.1 MSG – Monosodium Glutamate (MSG).
- 333.2 Gluten-containing ingredients.
- 334 Soy Protein Product (SPP) – Beef Patties with SPP, Homestyle, Fully Cooked and Beef Crumbles, Fully Cooked shall contain SPP in the raw formula that meets the following requirements:
- 334.1 The source of the SPP shall be soy and shall be hydrated to yield no less than 18 percent protein (as-is basis).
- 334.2 The physical characteristics of SPP, in the dry form, shall be either granular or textured. The types of soy that may be used are soy concentrate or isolate (65 percent and 85 percent as-is basis, respectively).
- 335 Batter and Breading – For Breaded Beef Patties, Only – If flour is used in the batter and breading combination, it shall be enriched.

400 PROCESSING**410 GRINDER PLATE**

- 411 The size of the grinding plate for grinding boneless beef shall be declared.

420 BONE COLLECTOR / EXTRUDER SYSTEM

- 421 A bone collector/extruder system shall be in operation to effectively remove bone, cartilage, and heavy connective tissue during the final grind.

430 PATTIES

- 431 Beef Patties with SPP, Homestyle, Fully Cooked and Beef Patties, Homestyle, Fully Cooked, only – Patties shall comply with the following:
- 431.1 Handmade Appearance – Patties shall have a “handmade” appearance.

- 431.2 Grill Marks – At least one side of the patties shall have grill (char) marks.
- 432 Breaded Beef Patties, Fully Cooked, only – Patties shall have a round or oval shape.
- 433 Raw Weight – The raw weight of the patties shall be declared and charted on control charts featuring average weight and range.
- 434 IQF – Patties shall be IQF so the individual pieces do not stick together after they are packaged and packed.
- 435 Pink Appearance – Patties with pink appearance after cooking shall not be allowed.

440 CRUMBLES

- 441 Size – The size of the crumbles shall be ¼-inch maximum with an allowance of five percent ‘fines’ (¹/₁₆-inch) in each immediate package. ‘Fines’ per immediate package shall be charted on control charts featuring average value and range.
- 442 IQF – The crumbles shall be IQF or may be produced from IQF’s materials to prevent it from sticking together after freezing.
- 443 Flavor – Crumbles shall not have a ‘char-broil’ flavor.

450 COOKING TEMPERATURE

- 451 All products shall be fully cooked in accordance with FSIS regulations.

460 METAL DETECTION

- 461 All products shall be free of metal contaminants. Detection of stainless steel, ferrous, and non-ferrous (e.g., lead, copper, and aluminum) metals is required. The contractor's technical proposal shall identify and describe the equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures.

500 FINISHED PRODUCT LIMITATIONS

- 510 The declared serving size, fat content and sodium level shall be stated on the nutrition facts panel on each label according to FSIS nutritional labeling regulations.

520 FAT

- 521 The fat content of the finished product shall not exceed 13 percent
- 522 (Percent Fat = (Total Fat ÷ Serving Size (racc)) x 100).

530 SODIUM

531 Sodium level shall not exceed 340 mg per 100 g basis

532 ((Declared Sodium Level (mg) X 100) ÷ Declared Serving Size (grams - racc) ≤ 340)).

540 MEAT / MEAT ALTERNATES

541 Beef Patties with SPP, Homestyle, Fully Cooked and Beef Patties, Homestyle, Fully Cooked, only – Patties shall comply with the following Meat / Meat Alternate (MMA) designations:

<u>Material Number</u>	<u>Portion Weight (ounces)</u>	<u>MMA (ounces)</u>
110321	1.7	1.5
110322, 110711	2.2	2.0
100130	2.7	2.5

550 MICROBIAL

551 The contractor shall have a documented plan to comply with the current FSIS *Salmonella* and *Listeria monocytogenes* requirements for ready-to-eat foods. Product tested positive for any pathogen shall not be allowed as rework or delivery to USDA.

600 HEATING INSTRUCTIONS

610 Heating instructions for the end-user shall be provided in the contractor’s technical proposal and shall be included on the immediate container and/or in the shipping container (e.g. flyer, included on the package label, etc.) as specified for a particular packing orientation discussed in Section 722.4 below. Finished product shall be processed so that the end-user may prepare them in a conventional or microwave type oven for serving.

700 PREPARATION FOR DELIVERY

710 PACKAGING AND PACKING

711 Packaging – All products shall be vacuum packaged or packed in a sealed (tamper proof) immediate package. In addition, beef taco fillings and sloppy joe mix shall be hot-filled into reheatable high oxygen and high moisture barrier pouches.

712 Packing^{1/} – Four (4) 10-pound, five (5) 8-pound, eight (8) 5-pound, or twenty (20) 2-pound immediate containers (packages) shall be packed in a 40-pound (net weight) shipping container.

^{1/}The contracting officer shall designate the packing orientation permitted for each solicitation.

720 LABELING^{2/}

- 721 The shipping containers shall be in compliance with the National Motor Freight Classification, or the Uniform Freight Classification, as applicable. Both immediate and shipping containers shall be labeled to include all information required by FSIS regulations.
- 722 Immediate Container Labels – Immediate container labels shall contain the following information:
- 722.1 A “Best-If-Used-By” date.
- 722.2 A nutrition facts panel based on actual nutritional analysis of the product.
- 722.3 A traceability code that is traced back to establishment number, production lot, and date.
- 722.4 For the twenty (20) 2-pound packing orientation, the heating instructions shall be included on the immediate container. The heating instructions for the four (4) 10-pound, five (5) 8-pound and eight (8) 5-pound packing orientations shall be included in/on the shipping container and/or on the immediate container.
- 722.5 Ingredient declaration (including single ingredient products).
- 723 Shipping Container Labels – Shipping container labels shall contain the following information:
- 723.1 USDA shield at least 2 inches high and appearing on the top of the container or on the principal display panel.



- 723.2 Applicable purchase order number.
- 723.3 A traceability code that is traced back to establishment number, production lot, and date.
- 723.4 A nutrition facts panel based on actual nutritional analysis of the product.

^{2/}All labeling illustrations shall be provided.

723.5 The appropriate product name and material number listed in the table below for each of the items.

<u>Item</u>	<u>Material Number</u>
Beef Patties with SPP, Homestyle, Fully Cooked – 1.7 oz. (MMA 1.5 oz.)	110321
Beef Patties with SPP, Homestyle, Fully Cooked – 2.2 oz. (MMA 2.0 oz.)	110322
Beef Patties with SPP, Homestyle, Fully Cooked – 2.7 oz. (MMA 2.5 oz.)	100130
Beef Taco Filling, Fully Cooked	100131
Breaded Beef Patties, Fully Cooked	100132
Beef Sloppy Joe Mix, Fully Cooked	100133
Beef Crumbles, Fully Cooked	100134
Beef Crumbles, Fully Cooked (LFTB Opt)	110264
Beef Patties, Homestyle, Fully Cooked – 2.2 oz. (MMA 2.0 oz.)	110711

723.6 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 _____.

730 CLOSURE

731 Shipping containers shall be closed by strapping, taping or gluing. When strapping is used, the initial closure (usually the bottom of container) shall be secured by the gluing or taping method.

740 PALLETIZED UNIT LOADS

741 All product 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.

800 DELIVERY UNIT

810 Each delivery unit shall consist of 1,000 cases and 40,000 pounds except for Beef Patties with SPP, Homestyle, Fully Cooked – 1.7, 2.2 and 2.7 ounces and Beef Patties, Homestyle, Fully Cooked – 2.2 ounces, which shall consist of 950 cases and 38,000 pounds.

900 DELIVERED PRODUCT**910 SIZE AND STYLE OF CONTAINER**

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

920 TEMPERATURE

921 All products shall not exceed 0°F at the time of shipment and delivery.

930 SEALING

931 Sealing - All products shall be delivered to AMS assigned destinations under seal with tamper proof, tamper resistant, serially numbered, high security seals that meet the American Society for Testing and Materials Standard (ASTM) F 1157-04 and/or the International Organization for Standards (ISO) 17712-2010 as required under the Master Solicitation. Seals shall be $\geq \frac{1}{8}$ th inch diameter cable, high-security bolt, or equivalent.

1000 PRODUCT ASSURANCE**1010 WARRANTY AND COMPLAINT RESOLUTION**

1011 Warranty – The contractor shall guarantee that the product complies with all contractual requirements required under the Master Solicitation and Supplement.

1012 Complaint Resolution – The contractor’s technical proposal shall 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).

1020 AMS MONITORING AND PRODUCTION ASSESSMENT

1021 The contractor has the option for using an AMS audit-based system or an AMS monitoring and production assessment system.

1022 If the contractor uses the AMS monitoring and production assessment system, it shall be implemented in accordance with Sections 460 and 470 of Supplement 404.

1023 The contractor’s technical proposal shall identify the AMS oversight option employed.

1030 NON-CONFORMING PRODUCT

1031 The contractor shall include a plan and supporting documentation to assure that non-conforming product is not delivered under USDA contracts. The plan shall address 1) control and segregation of non-conforming product, 2) removal of any USDA markings, and 3) disposition of non-conforming product, including vendor documentation of final disposition (e.g., diverted to cooked product or destroyed).

1040 CONTRACTOR CHECKLOADING

1041 Contractor shall perform checkloading examinations at the time of shipment and issue a contractor's certificate to accompany each shipment that includes all of the following information:

1041.1 Purchase Order Number/Purchase Order Line Item Number;

1041.2 Sales Order Number/Sales Order Line Item Number;

1041.3 Destination of shipment;

1041.4 Name of Product and applicable Material Number;

1041.5 Shipping Date;

1041.6 Production lot number(s) and date each lot was produced along with shipping container and immediate container code(s) and the code used that provides traceability to establishment number, production lot and date;

1041.7 Count of shipping containers and total projected net weight in each production lot;

1041.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable;

1041.9 Contractor certification that product conforms with the applicable specification (FPPS-CB-2016);

1041.10 Count and projected net weight verified and;

1041.11 Signature of company official responsible for checkloading.



APPROVED

FEDERAL PURCHASE PROGRAM SPECIFICATION (FPPS) FOR COOKED PORK ITEMS

Agricultural Marketing Service (AMS)
Livestock, Poultry and Seed (LPS) Program
Food Safety and Commodity Specification (FSCS) Division
Room 2628 S-Bldg, Phone: (202) 692-0342

Supersedes: FPPS for Cooked Pork Items [March 2015](#) –
changes from previous requirements in [blue](#)

Effective: [March 2016](#)

100 ITEM DESCRIPTIONS

- 101 Pork Taco Filling, Fully Cooked – This item consists of ground pork cooked in lightly seasoned ingredients for use in a variety of applications, including taco fillings, burritos, enchiladas and similar items.
- 102 Pork Sloppy Joe Mix, Fully Cooked – This item consists of ground pork cooked in seasoned tomato product for use in a variety of applications, including sandwich filling and similar items.
- 103 Breaded Pork Patties, Fully Cooked – This item consists of ground pork that is formed into round or oval patties, breaded and Individually Quick Frozen (IQF) for use as sandwiches or a stand-alone item. Portion Weight – 3.0 ounces.
- 104 Pork Patties with SPP, Fully Cooked - 2.7 oz. – This item consists of ground pork with soy protein product (SPP) and sausage seasonings, formed into round or oval patties, fully cooked, and then IQF for use as sandwiches or a stand-alone item. Portion Weight – 2.7 ounces.
- 105 Pork Patties with SPP, Fully Cooked – 1.2 oz. – This item consists of ground pork with SPP and sausage seasonings, formed into round or oval patties, fully cooked, and then IQF for use as sandwiches or a stand-alone item. Portion Weight – 1.2 ounce.
- 106 Pork Patty Links with SPP, Skinless, Fully Cooked – This item consists of ground pork with SPP and sausage seasonings, processed into skinless links cylindrical in shape, fully cooked, and then IQF for use as a stand-alone item. Portion Weight - 1.0 ounce.

- 107 Pork Patty Crumbles, Fully Cooked – This item consists of ground pork with SPP that is lightly seasoned and processed to a crumble size of ¼-inch maximum for use in a variety of applications such as chili, sloppy joe, tacos, spaghetti sauce, pizza, lasagna, casseroles, pasta dishes, and any recipe that calls for ground pork.
- 110 Formula – Pork will comprise at least 75 percent of the raw formula for all items.
- 120 Non-Meat Component – Non-meat components will comprise no more than 25 percent of the raw formula.
- 130 Fat – Fat will not exceed 13 g per 100 g basis.
- 140 Sodium – The sodium content will not exceed 440 mg per 100 g basis.
- 150 Packing – Four (4) 10-pound, five (5) 8-pound, eight (8) 5-pound, or twenty (20) 2-pound immediate containers (packages) will be packed in a 40-pound (net weight) shipping container.
- 160 Delivery Unit – Each delivery unit will consist of 1,000 cases and 40,000 pounds, except for the pork patties 1.2/2.7 ounces which will consist of 950 cases and 38,000 pounds.

200 CHECKLIST OF REQUIREMENTS

- 210 All items must be produced in accordance with Food Safety and Inspection Service (FSIS) regulations. The contractor's technical proposal, submitted to the FSCS Division, must adhere to the following Checklist of Requirements.

300 MATERIALS

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

320 MEAT COMPONENT

- 321 Pork (shall be derived from suitable lean from any portion of the sow and/or hog carcass) will be the only meat component allowed. Pork derived from boars is not permissible.
- 322 Domestic Origin of Meat Component – All sows and/or hogs will originate from U.S. produced livestock as defined in the Supplement.
- 323 Harvesting (Slaughtering) – All sows and/or hogs will be harvested in facilities that comply with the following requirements:
- 323.1 Humane Handling – All sows and/or hogs will be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.

- 323.2 Non-Ambulatory Disabled Animals – Meat from carcasses of non-ambulatory disabled livestock will not be included in USDA Purchase Programs.
- 323.3 Raw Material Type^{1/} – The type of boneless pork utilized shall be specified from the following options:
- 323.3.1 Type I – Sow Trimmings Only
- 323.3.2 Type II – Hog Trimmings Only
- 323.3.3 Type III – Combination of Sow and Hog Trimmings^{2/}
- 323.4 The contracting officer will designate the raw material type permitted for each solicitation.
- 324 Boneless Pork – Boneless pork will comply with the following requirements:
- 324.1 Traceability – Contractors are responsible for providing sufficient product traceability and must have records to verify the source of raw materials used in each lot of product.
- 324.2 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. Frozen boneless pork may be used provided it is processed into the final product within 60 days from the date of pack.
- 324.3 Objectionable Materials – Boneless pork shall be free of skin, bones, cartilages, organ tissue, heavy connective tissue, significant glandular tissue, spinal cord, and foreign materials.
- 325 Mechanical Separation – Meat that is mechanically separated from bone with automatic deboning systems, advanced lean (meat) recovery (AMR) systems, or powered knives will not be allowed.
- 326 Pathogen Testing – Boneless pork previously tested and found positive for any pathogen will not be allowed.
- 330 NON-MEAT COMPONENTS**
- 331 Domestic Origin of Non-Meat Component – Significant ingredients (more than one percent) will be derived from U.S. produced products.

^{1/}One, two, or all of these types may be represented in the contractor's technical proposal.

^{2/}The contractor shall specify the ratio of these two raw material types in their technical proposal.

- 332 Seasonings and Other Ingredients – Seasonings and other ingredients will be used to produce products with mild flavor profiles suitable for institutional feeding systems. For pork patty crumbles and breaded patties, seasonings and other ingredients will comprise no more than 2 percent of the raw formula.
- 333 The following non-meat ingredients shall be precluded from use in the formulation:
- 333.1 MSG – Monosodium Glutamate (MSG).
- 333.2 Gluten-containing ingredients.
- 334 Soy Protein Product (SPP) – Pork Patties with SPP, Pork Patty Links with SPP, and Pork Patty Crumbles must contain SPP in the raw formula that meets the following requirements:
- 334.1 The SPP will be hydrated to yield no less than 18 percent protein (as-is basis).
- 334.2 The physical characteristics of SPP, in the dry form, must be either granular or textured. The types of soy that may be used are soy concentrate or isolate (65 percent and 85 percent as-is basis, respectively).
- 335 Batter and Breading – For Breaded Pork Patties, Only – If flour is used in the batter and breading combination, it must be enriched.
- 400 PROCESSING**
- 410 GRINDER PLATE**
- 411 The size of the grinding plate for grinding boneless pork will be declared.
- 420 BONE COLLECTOR / EXTRUDER SYSTEM**
- 421 A bone collector/extruder system must be in operation to effectively remove skin, bone, cartilage, and heavy connective tissue during the final grind.
- 430 PATTIES**
- 431 Raw Weight – The raw weight of the patties will be declared and charted on control charts featuring average weight and range.
- 432 Individually Quick Frozen (IQF) – Patties will be IQF so the individual pieces do not stick together after they are packaged and packed.
- 433 Pink Appearance – Patties with pink appearance after cooking will not be allowed.

434 Shape – Patties will be round or oval shape.

440 LINKS

441 Skinless – Casing must be removed.

442 Weight - Target packaged weight per cooked link will be 1.0 ounce. The raw weight of links shall be declared. All weights will be charted on control charts featuring average weight and range.

443 IQF – Links will be IQF so individual links do not stick together after they are packaged.

444 Pink Appearance – Links with pink appearance after cooking will not be allowed.

450 CRUMBLES

451 Size – The size of the crumbles will be ¼-inch maximum with an allowance of five percent ‘fines’ (<¹/₁₆-inch) in each immediate package. ‘Fines’ per immediate package will be charted on control charts featuring average value and range.

452 IQF – The crumbles will be IQF or may be produced from IQF’s materials to prevent it from sticking together after freezing.

453 Flavor – Crumbles must not have a ‘char-broil’ flavor.

460 COOKING TEMPERATURE

461 All products will be fully cooked in accordance with FSIS regulations.

470 METAL DETECTION

471 All products will be free of metal contaminants. Detection of stainless steel, ferrous, and non-ferrous (e.g., lead, copper, and aluminum) metals is required. The contractor’s technical proposal must identify and describe the equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures.

500 FINISHED PRODUCT LIMITATIONS

510 The declared serving size, fat content and sodium level will be stated on the nutrition facts panel on each label according to FSIS nutritional labeling regulations.

520 FAT

521 The fat content of the finished product will not exceed 13 percent

522 (Percent Fat = (Total Fat ÷ Serving Size) x 100).

530 SODIUM

531 Sodium level, must not exceed 440 mg per 100 g basis

532 ((Declared Sodium Level (mg) X 100) ÷ Declared Serving Size (grams - racc*) < 440)).

540 MICROBIAL

541 Contractor will have documented plan to comply with the latest FSIS Salmonella and Listeria monocytogenes requirements for ready-to-eat foods. Product tested positive for any pathogen will not be allowed as rework or delivery to USDA.

600 HEATING INSTRUCTIONS

610 Heating instructions for the end-user will be provided in the contractor's technical proposal and must be included on the immediate container and/or in the shipping container (e.g. flyer, included on the package label, etc.) as specified for a particular packing orientation discussed in Section 722.4 below. Finished product will be processed so that the end-user may prepare them in a conventional or microwave type oven for serving.

700 PREPARATION FOR DELIVERY**710 PACKAGING AND PACKING**

711 Packaging – All products will be vacuum packaged or packed in a sealed (tamper proof) immediate package. In addition, pork taco fillings and sloppy joe mix will be hot-filled into reheatable high oxygen and high moisture barrier pouches.

712 Packing^{3/} – Four (4) 10-pound, five (5) 8-pound, eight (8) 5-pound, or twenty (20) 2-pound immediate containers (packages) will be packed in a 40-pound (net weight) shipping container.

^{3/}The contracting officer will designate the packaging orientation permitted for each solicitation.

720 LABELING^{4/}

721 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.

722 Immediate Container Labels – Immediate container labels will contain the following information:

722.1 A “Best-If-Used-By” date.

722.2 A nutrition facts panel based on actual nutritional analysis of the product.

722.3 A traceability code that is traced back to establishment number, production lot, and date.

722.4 For the twenty (20) 2-pound packing orientation, the heating instructions must be included on the immediate container. The heating instructions for the four (4) 10-pound, five (5) 8-pound and eight (8) 5-pound packing orientations must be included in/on the shipping container and/or on the immediate container.

722.5 Ingredient declaration (including single ingredient products).

723 Shipping Container Labels – Shipping container labels will contain the following information:

723.1 USDA shield at least 2 inches high and appearing on the top of the container or on the principal display panel.



723.2 Applicable purchase order number.

723.3 A traceability code that is traced back to establishment number, production lot, and date.

723.4 A nutrition facts panel based on actual nutritional analysis of the product.

^{4/}All labeling illustrations must be provided.

723.5 The appropriate product name and material number listed in the table below for each of the items.

<u>Item</u>	<u>Material Number</u>
Pork Taco Filling, Fully Cooked	100150
Breaded Pork Patties, Fully Cooked	100149
Pork Sloppy Joe Mix, Fully Cooked	100148
Pork Patties with SPP, Fully Cooked, 2.7 ounce	100145
Pork Patties with SPP, Fully Cooked, 1.2 ounce	100146
Pork Patty Links, Skinless, Fully Cooked, 1.0 ounce	100143
Pork Patty Crumbles, Fully Cooked	100144

723.6 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 _____.

730 CLOSURE

731 Shipping containers will be closed by strapping, taping or gluing. When strapping is used, the initial closure (usually the bottom of container) shall be secured by the gluing or taping method.

740 PALLETIZED UNIT LOADS

741 All product 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.

800 DELIVERY UNIT

810 Each delivery unit will consist of 1,000 cases and 40,000 pounds, except for pork patties 1.2/2.7 ounces which will consist of 950 cases and 38,000 pounds.

900 DELIVERED PRODUCT

910 SIZE AND STYLE OF CONTAINER

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

920 TEMPERATURE

921 All products will not exceed 0°F at the time of shipment and delivery.

930 SEALING

931 Sealing - All products must be delivered to AMS assigned destinations under seal with tamper proof, tamper resistant, serially numbered, high security seals that meet the American Society for Testing and Materials Standard (ASTM) F 1157-04 and/or the International Organization for Standards (ISO) 17712-2010 as required under the Master Solicitation. Seals shall be $\geq \frac{1}{8}$ th inch diameter cable, high-security bolt, or equivalent.

1000 PRODUCT ASSURANCE**1010 WARRANTY AND COMPLAINT RESOLUTION**

1011 Warranty – The contractor will guarantee that the product complies with all contractual requirements required under the Master Solicitation and Supplement.

1012 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).

1020 AMS MONITORING AND PRODUCTION ASSESSMENT

1021 The contractor has the option for using an AMS audit-based system or an AMS monitoring and production assessment system.

1022 If the contractor uses the AMS monitoring and production assessment system, it shall be implemented in accordance with Sections 460 and 470 of Supplement 404.

1023 The contractor’s technical proposal shall identify the AMS oversight option employed.

1030 NON-CONFORMING PRODUCT

1031 The contractor shall include a plan and supporting documentation to assure that non-conforming product is not delivered under USDA contracts. The plan shall address 1) control and segregation of non-conforming product, 2) removal of any USDA markings, and 3) disposition of non-conforming product, including vendor documentation of final disposition (e.g., diverted to cooked product or destroyed).

1040 CONTRACTOR CHECKLOADING

1041 Contractor will perform checkloading examinations at the time of shipment and issue a contractor’s certificate to accompany each shipment that includes all of the following information:

- 1041.1 Purchase Order Number/Purchase Order Line Item Number;
- 1041.2 Sales Order Number/Sales Order Line Item Number;
- 1041.3 Destination of shipment;
- 1041.4 Name of Product and applicable Material Number;
- 1041.5 Shipping Date;
- 1041.6 Production lot number(s) and date each lot was produced along with shipping container and immediate container code(s) and the code used that provides traceability to establishment number, production lot and date;
- 1041.7 Count of shipping containers and total projected net weight in each production lot;
- 1041.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable;
- 1041.9 Contractor certification that product conforms with the applicable specification ([FPPS-CP-2016](#));
- 1041.10 Count and projected net weight verified and;
- 1041.11 Signature of company official responsible for checkloading.



APPROVED

**FEDERAL PURCHASE
PROGRAM SPECIFICATION
(FPPS) FOR FULLY COOKED
PULLED PORK, FROZEN**

Agricultural Marketing Service (AMS)
Livestock, Poultry and Seed (LPS) Program
Food Safety and Commodity Specification (FSCS) Division
Room 2628 S-Bldg, Phone: (202) 692-0342

Effective: March 2016

100 ITEM DESCRIPTION

- 101 Pulled Pork, Fully Cooked – This fully cooked pork item shall have a coarsely striated appearance (i.e. shredded with minimal chunking; not ground or comminuted) and be mildly seasoned for use in a variety of applications such as barbeque, chili, burritos, casseroles and pasta dishes.
- 110 Formula – Pork shall comprise at least 90 percent of the raw formula.
- 120 Non-Meat Component – Non-meat components shall comprise no more than 10 percent of the raw formula.
- 130 Fat – Fat shall not exceed 9 g / 100 g basis.
- 140 Sodium – Sodium content shall not exceed 440 mg / 100 g basis.
- 150 Packing – Eight (8) 5-pound immediate containers (packages) shall be packed in a 40-pound (net weight) shipping container.
- 160 Delivery Unit – Each delivery unit shall consist of 1,000 cases and 40,000 pounds.

200 CHECKLIST OF REQUIREMENTS

- 210 All items shall be produced in accordance with Food Safety and Inspection Service (FSIS) regulations. The contractor's technical proposal, submitted to the FSCS Division, shall adhere to the following Checklist of Requirements.

300 MATERIALS

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

320 MEAT COMPONENT

321 Pork shall be derived from suitable lean (e.g. Boston butt and leg cushion; shank meat precluded) from any portion of the sow and/or hog carcass and be the only meat component allowed. Pork derived from boars is not permissible.

322 Domestic Origin of Meat Component – All sows and/or hogs shall originate from U.S. produced livestock as defined in the Supplement.

323 Harvesting (Slaughtering) – All sows and/or hogs shall be harvested in facilities that comply with the following requirements:

323.1 Humane Handling – All sows and/or hogs shall be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.

323.2 Non-Ambulatory Disabled Animals – Meat from carcasses of non-ambulatory disabled livestock shall not be included in USDA Purchase Programs.

324 Boneless Pork – Boneless pork shall comply with the following requirements:

324.1 Traceability – Contractors are responsible for providing sufficient product traceability and shall have records to verify the source of raw materials used in each lot of product.

324.2 Handling – All boneless pork shall 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. Frozen boneless pork may be used provided it is processed into the final product within 90 days from the date of pack.

324.3 Objectionable Materials – Boneless pork shall be free of skin, bones, cartilages, organ tissue, heavy connective tissue, significant glandular tissue, spinal cord, and foreign materials.

325 Mechanical Separation – Meat that is mechanically separated from bone with automatic deboning systems, advanced lean (meat) recovery (AMR) systems, or powered knives shall not be allowed.

326 Pathogen Testing – Boneless pork previously tested and found positive for any pathogen shall not be allowed.

330 NON-MEAT COMPONENTS

331 Domestic Origin of Non-Meat Component – Significant ingredients (more than one percent) shall be derived from U.S. produced products.

332 Seasonings and Other Ingredients – Seasonings and other ingredients shall be used to produce a finished product with mild flavor profiles suitable for institutional feeding systems and shall comprise no more than 10 percent of the raw formula.

333 The following non-meat ingredients shall be precluded from use in the formulation:

333.1 MSG – Monosodium Glutamate (MSG).

333.2 Soy Protein Products (SPP).

333.3 Gluten-containing ingredients.

400 PROCESSING

410 AGGREGATION

411 The pulled pork shall be aggregated such that it is coarsely striated in appearance (i.e. shredded with minimal chunking; not ground or comminuted).

420 COOKING TEMPERATURE

421 All products shall be fully cooked in accordance with FSIS regulations.

430 METAL DETECTION

431 All products shall be free of metal contaminants. Detection of stainless steel, ferrous, and non-ferrous (e.g., lead, copper, and aluminum) metals is required. The contractor's technical proposal shall identify and describe the equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures.

500 FINISHED PRODUCT LIMITATIONS

510 The declared serving size, fat content and sodium level shall be stated on the nutrition facts panel on each label according to FSIS nutritional labeling regulations.

520 FAT

521 The fat content of the finished product shall not exceed nine (9) percent

522 (Percent Fat = (Total Fat ÷ Serving Size) x 100).

530 SODIUM

531 Sodium level, shall not exceed 440 mg / 100 g basis

532 ((Declared Sodium Level (mg) X 100) ÷ Declared Serving Size (grams - racc*) < 440)).

540 MICROBIAL

541 Contractor shall have documented plan to comply with the latest FSIS Salmonella and Listeria monocytogenes requirements for ready-to-eat foods. Product tested positive for any pathogen shall not be allowed as rework or delivery to USDA.

600 HEATING INSTRUCTIONS

610 Heating instructions for the end-user shall be provided in the contractor's technical proposal and shall be included on the immediate container and/or in the shipping container (e.g. flyer, included on the package label, etc.).

700 PREPARATION FOR DELIVERY

710 PACKAGING AND PACKING

711 Packaging – All products shall be vacuum packaged or packed in a sealed (tamper proof) immediate package.

712 Packing – Eight (8) 5-pound immediate containers (packages) shall be packed in a 40-pound (net weight) shipping container.

720 LABELING^{1/}

721 CN Labeling information or a Product Formulation Statement demonstrating product contribution to the National School Lunch Program meal pattern requirements is required. For more information on the CN Labeling Program, see the section for Food Manufacturers/Industry on the FNS website:

<http://www.fns.usda.gov/cnlabeling/child-nutrition-cn-labeling-program>

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

723 Immediate Container Labels – Immediate container labels shall contain the following information:

723.1 A “Best-If-Used-By” date.

723.2 A nutrition facts panel based on actual nutritional analysis of the product.

^{1/}All labeling illustrations shall be provided.

- 723.3 A traceability code that is traced back to establishment number, production lot, and date.
- 723.4 Ingredient declaration.
- 724 Shipping Container Labels – Shipping container labels shall contain the following information:
- 724.1 USDA shield at least 2 inches high and appearing on the top of the container or on the principal display panel.



- 724.2 Applicable purchase order number.
- 724.3 A traceability code that is traced back to establishment number, production lot, and date.
- 724.4 A nutrition facts panel based on actual nutritional analysis of the product.
- 724.5 Material number: 110730
- 724.6 Product Name: Fully Cooked Pulled Pork, Frozen
- 724.7 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 _____.

730 CLOSURE

- 731 Shipping containers shall be closed by strapping, taping or gluing. When strapping is used, the initial closure (usually the bottom of container) shall be secured by the gluing or taping method.

740 PALLETIZED UNIT LOADS

- 741 All product 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.

800 DELIVERY UNIT

810 Each delivery unit shall consist of 1,000 cases and 40,000 pounds.

900 DELIVERED PRODUCT**910 SIZE AND STYLE OF CONTAINER**

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

920 TEMPERATURE

921 All products shall not exceed 0°F at the time of shipment and delivery.

930 SEALING

931 Sealing - All products shall be delivered to AMS assigned destinations under seal with tamper proof, tamper resistant, serially numbered, high security seals that meet the American Society for Testing and Materials Standard (ASTM) F 1157-04 and/or the International Organization for Standards (ISO) 17712-2010 as required under the Master Solicitation. Seals shall be $\geq \frac{1}{8}$ th-inch diameter cable, high-security bolt, or equivalent.

1000 PRODUCT ASSURANCE**1010 WARRANTY AND COMPLAINT RESOLUTION**

1011 Warranty – The contractor shall guarantee that the product complies with all contractual requirements required under the Master Solicitation and Supplement.

1012 Complaint Resolution – The contractor’s technical proposal shall 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).

1020 AMS MONITORING AND PRODUCTION ASSESSMENT

1021 The contractor has the option for using an AMS audit-based system or an AMS monitoring and production assessment system.

1022 If the contractor uses the AMS monitoring and production assessment system, it shall be implemented in accordance with Sections 460 and 470 of Supplement 404.

1023 The contractor’s technical proposal shall identify the AMS oversight option employed.

1030 NON-CONFORMING PRODUCT

1031 The contractor shall include a plan and supporting documentation to assure that non-conforming product is not delivered under USDA contracts. The plan shall address 1) control and segregation of non-conforming product, 2) removal of any USDA markings, and 3) disposition of non-conforming product, including vendor documentation of final disposition (e.g., diverted to cooked product or destroyed).

1040 CONTRACTOR CHECKLOADING

1041 Contractor shall perform checkloading examinations at the time of shipment and issue a contractor's certificate to accompany each shipment that includes all of the following information:

1041.1 Purchase Order Number/Purchase Order Line Item Number;

1041.2 Sales Order Number/Sales Order Line Item Number;

1041.3 Destination of shipment;

1041.4 Name of Product and applicable Material Number;

1041.5 Shipping Date;

1041.6 Production lot number(s) and date each lot was produced along with shipping container and immediate container code(s) and the code used that provides traceability to establishment number, production lot and date;

1041.7 Count of shipping containers and total projected net weight in each production lot;

1041.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable;

1041.9 Contractor certification that product conforms with the applicable specification (FPPS-PP-2016);

1041.10 Count and projected net weight verified and;

1041.11 Signature of company official responsible for checkloading.

Cover Page:

Company Name

Company Address

Contact Person, including title, phone number, including emergency contact information, e-mail address (shall be authorized to represent the company).

Technical Proposal for: [Supplement Number] and [FPPS]

Table of Contents (all pages and attachments shall be number and identified – all attachments shall be identified and referenced in the Technical Proposal).

The technical proposal should document a quality control program that includes procedures, records, forms, pictures, etc., which demonstrates conformance with the following checklist of requirements:

100	ITEM DESCRIPTION
200	CHECKLIST OF REQUIREMENTS
300	MATERIALS
320	MEAT COMPONENT
321	Domestic Origin of Meat Component
322	Harvest (Slaughter)
322.1	Humane Handling
322.2	Non-Ambulatory Cattle
322.3	Spinal Cord Removal
323.1	Traceability
330	NON-MEAT COMPONENTS
390	PACKING
400	PROCESSING
420	LABELING
430	PALLETIZED UNIT LOADS
440	DELIVERY UNIT

Approved by  CMS

Date Issued: 06/10/12

Date Revised: 03/03/16

- 450 DELIVERED PRODUCT
- 460 SIZE AND STYLE OF CONTAINER
- 470 TEMPERATURE
- 480 SEALING
- 500 PRODUCT ASSURANCE
- 510 WARRANTY AND COMPLAINT RESOLUTION
 - 511 Warranty
 - 512 Complaint Resolution
- 600 NON-CONFORMING PRODUCT
- 700 AMS MONITORING AND PRODUCTION ASSESSMENT

Attachments or Appendixes - Please attach all referenced documents with the applicable document name and reference number.



APPROVED

FEDERAL PURCHASE PROGRAM SPECIFICATION (FPPS) FOR ANIMAL HANDLING AND WELFARE

Agricultural Marketing Service (AMS)
Livestock, Poultry and Seed (LPS) Program
Food Safety and Commodity Specification (FSCS) Division
Room 2628 S-Bldg, Phone: (202) 692-0342

Supersedes: FPPS-AHW-2014 June 2014 – Changes
from previous requirements in [blue](#)

Effective: [January 2015](#)

100 GENERAL

101 This document is for use by the Department of Agriculture (USDA), AMS, LPS Program to ensure that the animal handling and welfare requirements for Federal nutrition assistance programs reflect industry best practices.

110 PROGRAM APPROACH

111 All animal harvest facilities that supply raw materials from bovine, porcine and ovine species for the production of AMS destined finished products must develop and implement a written program that is consistent with a systematic approach to humane animal 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 of the animal.

120 PROGRAM SUBMISSION

121 The program will be submitted as a supporting document to the organization's approved technical proposal and must address the requirements outlined in **Section 200 – PROGRAM COMPONENTS**.

200 PROGRAM COMPONENTS

201 The contractor must ensure that any facility that harvests animals has a:

210 MANAGEMENT COMMITMENT

211 Steering Committee (internal) which is ultimately accountable for animal handling and welfare initiatives within the organization.

212 Mission Statement on animal handling and welfare that is distributed to all employees and conspicuously displayed at the premises.

220 TRAINING PROGRAM

221 Training program on Animal Handling and Welfare that:

221.1 is provided to all employees interacting with animals;

221.2 covers the AMI *Recommended Animal Handling Guidelines and Audit Guide 2013 Edition*;

221.3 is facilitated by an employee that has earned and maintained a certification of animal handling and welfare training, such as that offered through the Professional Animal Auditor Certification Organization (PAACO) or an equivalent.

221.4 is conducted no less frequently than once a year for each designated employee; and,

221.5 requires signed documentation from each employee and confirmation by signature of the designated, certified trainer upon successful completion of training.

230 QUALITY MANAGEMENT PLAN

231 Written quality management plan (internal) which addresses all provisions of Chapter 3: Transportation Audit Guidelines, 7 Core Criteria and Chapter 4: Auditing Animal Handling and Stunning, 7 Core Criteria, of the AMI *Recommended Animal Handling Guidelines and Audit Guide 2013 Edition*, found at the following web site address:

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

232 This internal quality management plan must also provide for routine assessment and monitoring of humane handling through the use of a numerical scoring system conducted by a trained employee.

233 All animal harvest facilities that supply raw materials from bovine, porcine and ovine species for the production of AMS destined finished products must have a fully functioning back-up stunning device onsite wherever animal stunning is performed.

240 NON-AMBULATORY AND U.S. SUSPECTS**241 CATTLE**

242 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.

243 HOGS AND SHEEP

244 Written protocol in-place and enforced that ensures all animals designated by Food Safety Inspection Service (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.

300 PROGRAM EVALUATION AND ELIGIBILITY

301 The program will be audited (external) by AMS or a firm accredited by AMS. The accreditation of the firm will be conducted by the Quality Assessment Division (QAD) through the **USDA ISO Guide 65 Program**. Alternatively, at the option of the organization, the audits can be performed by QAD auditors.

302 Audit findings thought to be in conflict with Food Safety and Inspection Service (FSIS) regulations will be communicated to the establishment's FSIS Inspector in Charge (IIC) or designee.

310 AUDIT FORMAT

311 AMS or the AMS accredited auditing firm will conduct audits utilizing the following format:

312 TRANSPORTATION SEGMENT (*CHAPTER 3: AMI RECOMMENDED ANIMAL HANDLING GUIDELINES AND AUDIT GUIDE 2013 EDITION*)

312.1 Audited organizations must pass Core Criteria 1 and 6 with a minimum scoring of excellent, Core Criteria 2 through 5 with a minimum scoring of acceptable and Core Criteria 7 must be adhered to with full compliance (zero tolerance) each time an audit is performed.

313 ANIMAL HANDLING AND STUNNING SEGMENT (*CHAPTER 4: AMI RECOMMENDED ANIMAL HANDLING GUIDELINES AND AUDIT GUIDE 2013 EDITION*)

313.1 Audited organizations must adhere to Core Criteria 1, 2, 6 and 7 with full compliance (zero tolerance) and to Core Criteria 3, 4 and 5 with a minimum scoring of Acceptable each time an audit is performed.^{1/}

313.2 The auditor shall inform FSIS and organization officials in writing of all audit findings, including any observations of missed stuns and/or animals regaining sensibility following stunning, upon completion of the audit during the exit interview.

^{1/}Religious harvest (Kosher and Halal) shall be exempt from the AMS auditing of Core Criteria 1: Effective Stunning.

320 INITIAL AUDIT

321 Initial audit must be performed prior to award of contracts.

330 AUDIT FAILURE

331 If an audit is failed for any of the Core Criteria, the organization is not eligible to provide product until such a time that corrective and preventative actions are approved by the [Food Safety and Commodity Specification \(FSCS\) Division](#), implemented and proven effective.

340 AUDIT FREQUENCY AND STATUS

341 STANDARD - Until four (4) consecutive successfully passed audits are attained, an audit must be conducted within 3 months of the previous audit.

342 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 [FSCS Division](#), implemented and proven effective. This schedule will be for a period of time until four (4) successive audits are found to meet the passing requirements noted in **SECTION 310 – AUDIT FORMAT**; at which time audits shall be conducted on the STANDARD basis.

343 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.

344 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.

345 FOR-CAUSE – Any official enforcement actions issued by FSIS for missed stuns or for an animal regaining sensibility following stunning shall result in an immediate for-cause animal handling and welfare audit by AMS. Subsequent audit frequency will be determined by results of the AMS audit, as described above.

400 FSCS Division

401 The [FSCS Division](#) can declare an organization's Animal Handling and Welfare Program out of compliance at any time.

402 The organization shall immediately notify the [FSCS Division](#) when any animal handling and welfare official enforcement action is issued by FSIS.

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

**CERTIFICATE OF CONFORMANCE FOR
 THE PROCUREMENT OF COOKED BEEF AND
 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 as approved by the AMS, LPS Program, FSCS Division.
- (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 Master Solicitation Section I.E.

Date: _____

Signature: _____

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

Title: _____