



United States
Department of
Agriculture

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

SUPPLEMENT 507 TO AMS MASTER SOLICITATION

JULY 2011

**PURCHASE OF CANNED PINK SALMON
FOR DISTRIBUTION TO
FEDERAL FOOD AND NUTRITION PROGRAMS**

This document provides additional USDA requirements and specifications for the purchase of canned pink salmon 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 specifications used in the production of the canned pink salmon products (see Attachment I).

I. INSTRUCTIONS TO POTENTIAL BIDDERS

A. The canned pink salmon products will be purchased on a competitive bid basis from suppliers who are operating in accordance with the applicable Food and Drug Administration (FDA) regulations and under the Department of Commerce (DOC), National Marine Fisheries Service (NMFS) Type I inspection, which may include Integrated Quality Assurance (IQA) or Hazard Analysis Critical Control Point (HACCP) Quality Management Program (HACCP-QMP).

Actual purchases will be on a competitive bid basis as described in the Master Solicitation, this Supplement, and separately issued [solicitations](#).

B. Responsibility/Eligibility

Facilities used in fulfilling USDA contracts must be operating in accordance with the applicable Food and Drug Administration (FDA) regulations and under the DOC, National Marine Fisheries Service (NMFS) inspection which may include Type I Inspection, which may include Integrated Quality Assurance (IQA) or Hazard Analysis Critical Control Point (HACCP) Quality Management Program (HACCP-QMP). Facilities to be used in fulfilling USDA contracts must be operating in accordance with the applicable Salmon Control Plan (by year).

Subcontractors or suppliers of canned pink salmon products 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 in accordance with the applicable FDA regulations and under the DOC, NMFS Type I Inspection which may include IQA, or HACCP-QMP, Salmon Control Plan (by year); or (3) have been suspended or debarred under the provisions of 48 C.F.R. Subpart 9.4.

C. 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.

D. Domestic Requirements

The contractor agrees to include this domestic origin certification clause in its entirety in all subcontracts for fresh and frozen pink salmon or pink salmon 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 including pink salmon 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."

Prior to performance on USDA contracts or subcontracts, contractors, and pink salmon subcontractors must obtain approval of its domestic product program from the NMFS.

II. INSTRUCTIONS FOR SUBMISSION OF CONTRACT DOCUMENTS

- A. Contract documents will be submitted in an electronic format through the company's external portal site maintained by the Livestock and Seed Program (see **Exhibit B** for instructions to obtain an external portal site). Contract documents shall be saved in the portable document file (PDF) format. This format and electronic form provided will aid in the administration of the contract documents.
- B. Offers must upload the electronic PDF document by the same individual that signed the original paper copy of the contract document. The contract document must be submitted by an authorized agent of the company.

Note: All hard copies shall be mailed 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

III. PRODUCT SPECIFICATIONS AND CERTIFICATION SERVICES

- A. Canned pink salmon delivered pursuant to this Announcement and the applicable Invitations shall be packed in the United States in accordance with: (1) the Item Description and Checklist of Requirement for canned pink salmon, effective July 2011, (2) the Federal Food and Drug Administration Standard of Identity and Fill of Container for Canned Salmon, 21 C.F.R. 161.70; (3) the Good Manufacturing Practice regulations (21 C.F.R. Part 110); and (4) additional requirements as prescribed in the applicable Salmon Control Plan (by year).
- B. Specifications for the canned pink salmon will be set forth in the IDCR, dated July 2011. If documents are amended, appropriate amendments must be referenced.
- C. Product must be produced under the applicable Salmon Control Plan (by year), FDA regulations and under the NMFS Type I Inspection, which may include IQA or HACCP-QMP or Type II Lot Inspection.

D. Questions concerning charges and the availability of NMFS inspectors should be discussed with the Western Regional Inspection Office in Seattle, Washington at (206) 526-4259.

IV. INVOICES AND PAYMENT

Replace Item 2. of the AMS Master Solicitation with: 2. Original DOC Memorandum Report of Inspection issued at the time of delivery.

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.

V. 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 311711.
- (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., Room 3524-S; Washington, DC 20250-0253

VI. Inquiries concerning **inspection** should be directed to either:

Deputy Director
National Seafood Inspection Program
DOC-NOAA-NMFS-F-SI
1315 East-West Highway
Room 10842
Silver Spring, MD 20910
Telephone: (301)713-2355

Director, Southeast Inspection Branch
National Seafood Inspection Program
DOC- NOAA-NMFS
Koger Building
9721 Executive Center Drive North, Suite 133
St. Petersburg, FL 33702
Telephone: (727)570-5383

Director, Western Regional Inspection Office
Chief, Western Regional Inspection Office
National Seafood Inspection Program
DOC-NOAA-NMFS
7600 Sand Point Way NE Bldg 32
Seattle, WA 98115
Telephone: (206) 526-4259

Director, Northeast Inspection Branch
National Seafood Inspection Program
DOC, NOAA, NMFS
11-15 Parker Street
Gloucester, MA 01930
Telephone: (978) 281-9292



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 July 2011
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**CHECKLIST AND REFERENCES TO APPLICABLE BID AND CONTRACT PROVISIONS
SUPPLEMENT 507 TO AMS MASTER SOLICITATION, FOR CANNED SALMON PRODUCTS**

PRODUCT DESCRIPTIONS (SECTION 1. A. (GENERAL))					BID/CONTRACT PROVISIONS		
Product/ Commodity Box Code	Specifications Listed in Priority Order	Commodity Purchase Code	Packaging and Packing	Minimum Offer Unit Size/Shipping Unit	Tolerance Section.	Delivery Period	Competition (See Invitation)
Canned Pink Salmon 100198	Item Description and Checklist of Requirements for Canned Pink Salmon (IDCR), Effective July 2011	100198	24/14.75 oz cans are packed per shipping container	1600 cases/35,4000 pounds	NONE	First Half/Last Half of month delivery period.	Full and Open



APPROVED

ITEM DESCRIPTION AND CHECKLIST OF REQUIREMENTS (IDCR) FOR CANNED PINK SALMON

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

Effective: **July 2011**

I. ITEM DESCRIPTION

Canned Pink Salmon – Twenty four (24) 14.75 ounce cans per case.

II. CHECKLIST OF REQUIREMENTS

Product will be produced by facilities operating in accordance with the applicable Food and Drug Administration (FDA) regulations and the U.S. Department of Commerce Seafood Inspection Program, Continuous Inspection or Lot Inspection Program. For information regarding Seafood Inspection, use the following link:

<http://seafood.nmfs.noaa.gov/ServicesBrochure.pdf>

A. FISH FLESH / PRODUCT CHARACTERISTICS

Contractors must describe in detail the necessary processing steps, supported with digital images, to comply with the requirements below.

1. Domestic Origin of Fish Flesh - Only pink salmon produced in the United States will be used. United States produced pink salmon must be manufactured from pink salmon landed by American flagged vessels, and be completely processed in the United States, its territories, possessions, Puerto Rico, or the Trust Territories of the Pacific Islands and shall be of the following specie and style:
 - a. Specie - *Oncorhynchus gorbuscha* (pink).
 - b. Style – Regular (skin and bones included).
2. Product Characteristics
 - a. Color shall be pink to buff.
 - b. Texture shall be moderately firm to slightly soft.
 - c. Color of oil will be pink to light yellow.

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Date Revised: 07/20/11

- d. Sodium content shall not exceed 270 mg/63 g serving as declared on the Nutrition Facts panel on the can label.
- e. Objectionable Materials – The contractor must assure that all heads, gills, tails, viscera, blood marks, bruising, collar cartilage, and fins have been excluded.

B. PREPARATION FOR DELIVERY

1. Cans and Cases - Individual cans of salmon will have a net weight of 14.75 ounces. Twenty-four (24) cans will be unitized to a net weight of 22.125 pounds.
2. All cans will be unitized into cases by packing into new fiberboard shipping containers, placing on fiberboard trays with plastic shrink wrap or plastic shrink wrap only. Only one size and style of unitized cases may be offered in an individual delivery unit.
3. Palletization - All cases shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic.
4. Labeling –Both immediate and shipping containers will be labeled to include all information required by USDC regulations.
 - a. Cans (immediate container) – All cans shall bear a code that is traceable to production establishment, production lot and date and back to the source of the harvested salmon to ensure compliance with domestic origin requirements.
 - b. Shipping Containers – Commercially marked shipping containers will include 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) Purchase order number.
 - 3) A traceability code that identifies the establishment number, production date and production lot.
 - 4) Nutrition facts panel based on actual nutritional analysis of the product.
 - 5) Product name – Canned Pink Salmon.



6) Material number – 100198.

*Shipping container labels will be illustrated in the contractor's technical proposal.

C. DELIVERED PRODUCT

1. Delivery Unit - Each delivery unit will consist of 1,600 cases with a net weight of 35,400 pounds.
2. 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.

D. QUALITY ASSURANCE

All canned pink salmon will be produced under the National Marine Fisheries Service (NMFS) Type I inspection, which may include Integrated Quality Assurance (IQA) or HACCP Quality Management Program (HACCP-QMP). The contractors must declare the type of NMFS inspection program they are operating under in their technical proposal.

E. WARRANTY AND COMPLAINT RESOLUTION

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

F. NON-CONFORMING PRODUCT

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

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G. ACCEPTANCE AND CERTIFICATION

The USDC Seafood Inspector shall certify acceptable product and set forth on either: 1) a lot inspection certificate, 2) a Certificate of inspection, or 3) a Memorandum Report of Inspection, as appropriate, the following:

1. Purchase Order Number.
2. Sales Order Number.
3. Material Number and Material Description.
4. Can (*traceability*) code(s) and the month and year of production.
5. Count of cases and total projected net weight of product in each lot.
6. Total projected net weight per delivery unit.
7. Identity of car or truck (car numbers and letters, seals, truck license, etc.).
8. A statement that "Product conforms with the Item Description and Checklist of Requirements (IDCR) for Canned Pink Salmon and projected net weights certified."

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Date Issued: 05/01/08
Date Revised: 07/20/11