

February 2013

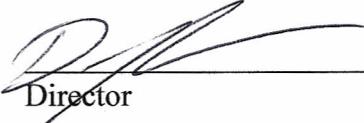
**AMENDMENT NO. 1**

**SUPPLEMENT 509 TO AMS MASTER SOLICITATION**

**PURCHASE OF FROZEN, ALASKA POLLOCK BLOCKS  
FOR FURTHER PROCESSING FOR DISTRIBUTION TO CHILD NUTRITION AND  
OTHER FEDERAL FOOD AND NUTRITION ASSISTANCE PROGRAMS**

Supplement 509 to the AMS Master Solicitation is amended as follows:

- 1) The Item Description and Checklist of Requirements (IDCR) for Once-Frozen Alaska Pollock Blocks –A747, dated November 2009 is replaced with the attached version, dated January 2013.

  
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Director

Attachment



# APPROVED

## ITEM DESCRIPTION AND CHECKLIST OF REQUIREMENTS (IDCR) FOR ONCE-FROZEN ALASKA POLLOCK BLOCKS

Contracting Officer Technical Representative (COTR)  
Livestock, Poultry and Seed Program  
Food Safety and Commodity Specification Division  
Room 2608 S-Bldg, Phone: (202) 260-8295

Effective: **January 2013**

### 100 ITEM DESCRIPTION

- 110 Once-Frozen Alaska Pollock Blocks
- 120 U.S. Grade A
- 130 Fish blocks will weigh approximately 16- $\frac{1}{3}$  pounds and will be packed three (3) blocks to a master carton with a net weight of 49 pounds.

### 200 CHECKLIST OF REQUIREMENTS

- 210 Product will be produced under the Food and Drug Administration regulations and all applicable federal Acts and regulatory references cited therein that are in effect on the date of production.

### 300 MATERIALS

- 310 FISH FLESH
- 311 Domestic Origin of Fish Flesh – The Alaska Pollock (*Theragra chalcogramma*) will be derived from fillets that are caught and processed in U.S. waters on a U.S. flagged vessel or caught in U.S. waters and processed in a facility based in the U.S. or U.S. Territory.
- 312 U.S. Grade A - United States Standards for Grades of Frozen Fish Fillet Blocks. Standards for Grades will be implemented in accordance with the guidance set forth in part II of the National Oceanic and Atmospheric Administration (NOAA) Handbook 25, "Inspector's Instructions for Grading Frozen Fish Blocks."

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- 313 The U.S. Standards for Grades will apply to once-frozen fish blocks that are rectangular shaped masses made from Alaska Pollock flesh.
- 314 The blocks will be made from whole fillets that are skinless and boneless (pin bone out).
- 315 The blocks shall not contain minced or comminuted fish flesh. The blocks shall not be made by restructuring (reworking) pieces of fish blocks into the shape of a fish block.
- 316 The blocks shall not contain sodium phosphates.
- 317 The blocks shall never be allowed to thaw and shall have been stored at temperatures of 0°F or less for no more than 12 months.
- 318 The Pollock blocks will be practically free of voids and ice pockets.
- 320 METAL DETECTION
- 321 [Detection of stainless steel, ferrous, and non-ferrous \(e.g., lead, copper, and aluminum\) metals is required. The equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures will be identified and described.](#)

#### **400 PREPARATION FOR DELIVERY**

##### **410 PACKAGING AND PACKING**

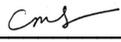
- 411 Packaging – Fresh (never previously frozen) Alaska Pollock fillets shall be layered into a block mold and deep frozen to produce fish blocks that are used as the raw material for further processing into high quality breaded and battered fish products. The once-frozen Alaska Pollock Blocks shall be wrapped or sealed to protect blocks from freezer deterioration, physical damage, and contamination.
- 412 Fish blocks will weigh approximately 16- $\frac{1}{3}$  pounds and will be packed three (3) to a master carton with a net weight of 49 pounds.
- 413 The once-frozen blocks will be protected by a paperboard block liner and then packed in a cardboard master case, which reduces the likelihood of freezer burn or rancidity. The packaging should be uniform and completely cover the product.
- 414 Shipping container labeling must declare a net weight, meaning actual product weight.

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- 415 Style and Size of Container – Only one size and style of bags and cases may be offered in an individual shipping unit. The shipping containers will be in compliance with the National Motor Freight Classification, or the Uniform Freight Classification, as applicable.
- 416 Labeling - Cases will be labeled to include all information required by United States Department of Commerce (USDC) regulations and the required information listed below.
- 416.1 USDA Shield – The shield will be at least 2 inches high and will appear on top or on the principle display panel of each case.



- 416.2 The applicable [purchase order number](#).
- 416.3 A traceability code that includes information regarding production establishment, production date and production lot.
- 416.4 USDC Inspection Mark and Grade – The Processed Under Federal Inspection “PUFI” mark along with the Grade A Shield.
- 416.5 [Material Number – 100892](#).
- 416.5 [Product Name – Once-Frozen Alaska Pollock Blocks](#).
- 420 PALLETIZED UNIT LOADS
- 421 All cases shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic.
- 500 PRODUCT ASSURANCE**
- 510 QUALITY ASSURANCE
- 511 All frozen Pollock Blocks will be produced under the USDC, National Marine Fisheries Service (NMFS) Type I inspection, which may include Integrated Quality Assurance (IQA) or Hazard Analysis and Critical Control Point (HACCP) Quality Management Program (HACCP-QMP). The contractors must declare the type of NMFS inspection program they are operating under.

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**520 DELIVERED PRODUCT**

521 Delivery Unit - Each delivery unit will consist of 816 shipping containers with a net weight of 39,984 pounds. No tolerances will be allowed.

522 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.

**530 WARRANTY AND COMPLAINT RESOLUTION**

531 Warranty – The contractor will guarantee that the product complies with all contractual requirements.

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

**600 NON-CONFORMING PRODUCT**

610 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 COTR of final disposition (e.g., diverted to commercial production, cooked product or destroyed).