

August 2012

AMENDMENT NO. 1

**SUPPLEMENT 602 TO AMS MASTER SOLICITATION
PURCHASE OF FROZEN LAMB PRODUCTS
FOR DISTRIBUTION TO
FEDERAL FOOD AND NUTRITION PROGRAMS**

This document amends Supplement 602, in order to 1) amend Sections I and VI; 2) update Exhibit A, Checklist and References to Applicable Bid and Contract Provisions, dated May 2012; 3) amend sections of the Technical Data Supplement for Lamb Leg Roasts and Shoulder Chops, Frozen (TDS-LRC-2012); and 4) provide the USDA, AMS, GVD Monitoring and Evaluation Protocol for Conformity Assessment of IDCRC Specifications, dated September 2011.

Details are as follows:

- 1) Amend Supplement 602, as follows:
 - a. Section I.B.1 is amended to read:

The GVD agent will sample, examine and determine product acceptability based on the applicable specifications. Records may be maintained on hard copy or electronic media; however, records maintained as electronic media will be made available in printed form immediately upon request by AMS or its agents.
 - b. Amend Section VI., FAR 52.211-16 Variation in Quantity (APR 1984) is amended to read:

The permissible variation shall be limited to:
60 pounds decrease; contractor will submit an invoice for the actual pounds that were delivered as evidence by the Goods Receipt entered by the recipient agency. Payment will only be made if the delivery unit that is not less than **39,940 pounds** and not exceed **40,000 pounds**.
- 2) Remove Exhibit A dated May 2012, and replace with Exhibit A dated August 2012.
- 3) Amend TDS-LRC-2012, Technical Data Supplement for Lamb Leg Roast and Shoulder Chops, Frozen, as follows:
 - a. Add:
 - 313.3 IMPS 234 – Leg, Boneless, Tied
 - 313.4 IMPS 234A – Leg, Shank Off, Boneless, Tied
 - 313.5 IMPS 234B – Leg, 2-Way, Boneless
 - 313.6 IMPS 234C – Leg, Bottom, Boneless

b. Delete 314 and replace with:

314 Product shall be certified by USDA, AMS, GVD using the Monitoring and Evaluation Protocol for Conformity Assessment of IDCR Specifications, September 2011. (Attached)

c. Delete 314.1 and replace with:

314.1 Sample units of roasts and chops derived from previously frozen lamb cuts shall be examined for evidence of defrosting or mishandling. Cut surfaces, naturally exposed lean surfaces, and exposed fat shall be evaluated. There shall be no evidence of discoloration, foreign odors, purge, sticky surface slime, or other factors that are not typical of product that has been properly handled, frozen, and stored. Sample units shall be thawed prior to examination to a temperature of at least 36-38° F.

d. Delete 314.2

e. Delete 318 and replace with:

318 Weight Range – IMPS 233A – Cut into portions weighing 3-8 pounds.
IMPS 234, 234A – Cut into portions weighing 3-8 pounds.
IMPS 234B, 234C – 3-8 pounds.

f. Delete 320.2 and replace with:

320.2 Legs shall be derived from Carcass Cutting Instruction for Style A or B.

g. Delete 321 and replace with:

321 Fat Limitations ½ inch maximum at any one point. All fell shall be removed over the fat covered areas.

h. Delete 322.1 and replace with:

322.1 IMPS 1207 – Shoulder Chops – All chops from each square-cut shoulder shall be placed into one flexible container. The rib bones and sternum may remain on the shoulder chops. (See figure 1). Chops derived from previously frozen shoulders shall be cut in the frozen state (tempering to no more than 26° F permitted).

i. Delete 322.2 and replace with:

322.2 IMPS 233A – Leg, Trotter Off – Legs derived from Style A shall be cut into three portions (shank portion, center leg, and sirloin) weighing 3-8 pounds by making the following two cuts as illustrated in Figure 2. Legs derived from Style B shall be cut into two portions (shank portion and center portion) weighing 3-8 pounds by making the posterior cut as illustrated in Figure 2. For legs derived from Style A that are smaller in weight, split the leg in half by cutting posterior to the aitch bone making two portions that are 3-8 pounds as illustrated in Figure 3. For legs derived from Style B that are smaller in weight, the cut may remain intact resulting in a roast

weighing 3-8 pounds. When present, the sirloin portion shall be 'notched' as illustrated in Figure 4. Bone-in leg roasts derived from previously frozen legs shall be cut in the frozen state (tempering to no more than 26° F permitted).

j. Add:

322.3 Lamb Leg Roast, Boneless shall be derived from any combination of the following IMPS items:

322.4 IMPS 234 – Leg, Boneless, Tied – The boneless leg may be cut into two roasts weighing 3-8 pounds by a straight cut perpendicular to the length of the leg. For legs that are smaller in weight, the roast may remain intact resulting in a weight of 3-8 pounds. Roasts derived from previously frozen legs shall be cut in the frozen state (tempering to no more than 26° F permitted). Each roast shall be netted.

322.5 IMPS 234A – Leg, Shank Off, Boneless, Tied - The boneless leg may be cut into two roasts weighing 3-8 pounds by a straight cut perpendicular to the length of the leg. For legs that are smaller in weight, the roast may remain intact resulting in a weight of 3-8 pounds. Roasts derived from previously frozen legs shall be cut in the frozen state (tempering to no more than 26° F permitted). Each roast shall be netted.

322.6 IMPS 234B – Leg, 2-Way, Boneless – The boneless leg shall be separated through the natural seams into two portions, bottom (outside and knuckle) and inside. Each roast will weigh 3-8 pounds and be netted.

322.7 IMPS 234C – Leg, Bottom, Boneless – Each roast will weigh 3-8 pounds and be netted.

k. Delete 410.1 and replace with:

410.1 Roasts (leg portions) from IMPS 233A shall be individually vacuumed packaged. Boneless leg roasts shall be netted and individually vacuumed packaged.

l. Delete 410.3 and replace with:

410.3 Packaged roasts and chops shall be placed into shipping containers to a net weight of 38-40 pounds.

m. Delete 414.4 and replace with:

414.4 Applicable product name - IMPS 1207 – Lamb Shoulder Chops,
IMPS 233A – Lamb Leg Roast,
IMPS 234/234A/234B/234C – Lamb Leg Roast Boneless.

n. Delete 414.6 and replace with:

414.6 Lamb Leg Roast – material number 110290.

o. Delete 414.7 and replace with:


414.7 Lamb Shoulder Chops – material number 110300.

p. Add:

414.8 Lamb Leg Roast Boneless – material number 110291.

q. Delete 431 and replace with:

431 The delivery unit will be 40,000 pounds (minus 60 pounds tolerance).



Director
Commodity Procurement Division
Agricultural Marketing Service

Attachments



1400 Independence Avenue, SW
 Room 3932-S, STOP 0256
 Washington, DC 20250-0201

SUPPLEMENT 602 TO AMS MASTER SOLICITATION

**EXHIBIT A
 DATED AUGUST 2012
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**CHECKLIST AND REFERENCES TO APPLICABLE BID AND CONTRACT PROVISIONS
 SUPPLEMENT 602 TO AMS MASTER SOLICITATION
 For
 FROZEN LAMB PRODUCTS**

PRODUCT DESCRIPTION					OFFER/CONTRACT PROVISIONS				
WBSM Material Description	Specifications	WBSM Material Number	IMPS Item No./Spec.	Packaging and Packing	Minimum Offer Unit Size/ Shipping Unit	Tolerance	Delivery Period	Federal/ State Plants (Section I.C)	Competition (See Invitation/ Solicitation)
LAMB LEG ROAST FRZ CTN-38-40 LB-40000	TDS-Lamb Leg Roasts and Shoulder Chops, Frozen, dated May 2012, as amended	110290	IMPS 233A Lamb Leg, Trotter Off	The leg roast (233A) will be vacuumed packaged. Individual roast should weigh between 3 - 8 pounds. Roasts will be packed between 38-40 pounds net weight per shipping container.	40,000 lbs.; 1,000 cases	40,000 lbs., minus 60 lbs. per shipping unit	First Half/Last Half of month	Federal & State	Full and Open
LAMB LEG RST BNLS FRZ CTN-38-40 LB-40000	TDS-Lamb Leg Roasts and Shoulder Chops, Frozen, dated May 2012, as amended	110291	IMPS 234 Leg, Boneless, Tied; IMPS 234A Leg, Shank Off, Boneless, Tied; 234B, Leg, 2-Way, Boneless; 234C, Leg, Bottom, Boneless	The leg roast (234, 234A, 234B, or 234C) will be netted and individually vacuumed packaged. Individual roast should weigh between 3 - 8 pounds. Roasts will be packed between 38-40 pounds net weight per shipping container.	40,000 lbs.; 1,000 cases	40,000 lbs., minus 60 lbs. per shipping unit	First Half/Last Half of month	Federal & State	Full and Open
LAMB SHOULDER CHOP CTN-38-40 LB-40000	TDS-Lamb Leg Roasts and Shoulder Chops, Frozen, dated May 2012, as amended	110300	IMPS 1207 Lamb Shoulder, Chops	The lamb shoulder chops (1207) from one shoulder roast will be vacuumed packaged. The shoulder chops will be cut to approximately 1 inch thick. The shoulder chop will be packed between 38-40 pounds net weight per shipping container.	40,000 lbs.; 1,000 cases	40,000 lbs., minus 60 lbs. per shipping unit	First Half/Last Half of month	Federal & State	Full and Open



APPROVED

**Monitoring and Evaluation Protocol
for Conformity Assessment of
ITEM DESCRIPTION AND
CHECKLIST OF REQUIREMENTS
(IDCR) Specifications**

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

Effective: **September 2011**

I. SCOPE

When authorized by the Agricultural Marketing Service (AMS), [Commodity Procurement Division \(CPD\)](#), Contracting Branch, the following protocol shall be applied by an AMS, Livestock and Seed (LS) Program, [Grading and Verification Division \(GVD\)](#) agent to assess the application of a contractor's pre-approved production plan and adherence to IDCR requirements.

The Contractor's production plan will be approved by the Contracting Officer prior to any production of finished products destined for USDA delivery. The production must adequately address the checklist of requirements listed within the IDCR. The [GVD](#) agent must be present during production of finished products and monitor and verify the processing steps, quality assurance activities, and corrective actions to assure that all requirements outlined in the approved production plan are in compliance. The [GVD](#) agent will conduct monitoring and production verification activities in accordance with applicable [GVD](#) instructions. Any deviations to contractual requirements will be reported immediately to the Contracting Officer.

II. EVALUATION CHECKLIST

A. Documentation

1. Domestic Origin and Harvest Requirements

All documentation regarding origin and harvest requirements will be made available to the [GVD](#) agent upon request.

2. Quality Assurance and Test Results

All recorded measurements and test results supporting quality assurance of product to be delivered to USDA will be made available to the [GVD](#) agent upon request.

3. All findings with regards to documentation will be recorded by the [GVD](#) agent on the attached ASSESSMENT FORM.

Approved by *MEO* MEO
Date Issued: 02/01/08
Date Revised: 09/07/11

B. Physical Characteristics - Material Requirements for Handling and Objectionable Materials/Cut/Fat Trim Requirements,

1. Four sample units shall be randomly selected from each lot. Lot size shall be designated by the contractor. Each sample unit shall be a minimum of 10 patties, 10 pounds of adjacent lean, a single roast or 5 adjacent steaks/chops or similar individual serving style units.
2. Each sample unit will be evaluated. All findings will be recorded by the GVD agent on the attached ASSESSMENT FORM.

C. Processing

1. The GVD agent will observe and monitor the process assuring all quality assurance activities are implemented in accordance with the production plan and IDCR.
2. Any deviations will be recorded by the GVD agent on the attached ASSESSMENT FORM.

D. Finish Product Limitations

1. The GVD agent shall assure that all testing stated within the production plan is being implemented.
2. All test results for each lot and any deviations to IDCR requirements will be recorded by the GVD agent on the attached ASSESSMENT FORM.
3. **Physical Characteristics – Finished Product Requirements**
 - a. Four sample units shall be randomly selected from each lot. Lot size shall be designated by the contractor. Each sample unit shall be a minimum of 10 patties, 10 pounds of adjacent lean, a single roast or 5 adjacent steaks/chops or similar individual serving style units.
 - b. Each sample unit will be evaluated. All findings will be recorded by the GVD agent on the attached ASSESSMENT FORM.

E. Preparation for Delivery

1. The production lot shall be scanned for compliance with the IDCR Packing, Packaging, Closure, and Labeling requirements.
2. Any deviations to requirements shall be described in detail on the attached ASSESSMENT FORM.

III. QUALITY ASSURANCE MONITORING

The GVD agent shall use the attached ASSESSMENT FORM to record their observations of the following deviations of quality. All findings shall be made available to the contractor and the Contracting Officer. Additionally, any production lots that are in less than excellent condition as determined by the GVD agent must be immediately diverted from all USDA purchase programs.

- Presence of unauthorized cuts or materials,
- Presence of any non meat components such as bones, cartilages, spinal cord, organ tissue, and foreign material,
- Raw materials and finished product not trimmed, fabricated, or packaged as specified or described within the approved quality plan,
- Test results or measurements that do not meet IDCR requirements or that are outside tolerances within approved production plan,
- Does not match the prototype (when applicable) submitted for approval by USDA, or
- Inability of the contractor to have documentation supporting traceability of materials to a facility that confirms compliance with domestic origin and harvest requirements.

If deviations to the IDCR requirements are reported, the contractor shall immediately invoke corrective actions by either reworking the entire production lot, or any portion of the production lot (as identified by the GVD agent) to comply or offer production lots to the GVD agent that are correctly processed to meet the IDCR requirements. The GVD agent will reject production lots due to failure of the contractor for not taking appropriate corrective actions.

The GVD agent shall compile the ASSESSMENT FORMS and submit them to the Contracting Officer on a weekly basis. However, should any deviation occur, the ASSESSMENT FORM shall be sent to the Contracting Officer. Based on evaluation of the ASSESSMENT FORMS, the Contracting Officer reserves the right to declare any portion of production as unacceptable for delivery to USDA.

ASSESSMENT FORM Specification: IDCR _____ Sample Size – 4 Sample Units Lot Number/Size:		GVD Agent: Evaluation Date:
		Notes/Digital Photo <u>1</u> /
Documentation	Describe the type of documentation Supports or does not support production plan	
Physical Characteristics	Sample Cut/Muscle Identification <u>2</u> /	
	Sample Unit 1	
	Sample Unit 2	
	Sample Unit 3	
	Sample Unit 4	
Finished Product Limitations	List Test Results for each lot or show supporting documentation for nutri-facts panel	

Approved by MEO MEO
Date Issued: 02/01/08
Date Revised: 09/07/11

Physical Characteristics – Finished Product	Sample Cut/Muscle/item Identification <u>2/</u>	
	Sample Unit 1	
	Sample Unit 2	
	Sample Unit 3	
	Sample Unit 4	
Preparation for Delivery		Packaging, Packing, Closure, Labeling (Lot Scan)
ACTIONS Taken by GVD Agent (Accept/Reject)		Contractor Representative Signature
Reserved for use by Contracting Officer		

1/ Describe all deviations to specified requirements. Please include description of any negative and/or positive attributes associated with the sample unit or lot. Attach digital photo if available.
2/ Please describe sample unit examined by cut name or muscle(s).

Approved by MEO MEO
Date Issued: 02/01/08
Date Revised: 09/07/11