



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

Effective: June 2015

100 OVERVIEW

110 This document provides additional program requirements for the purchase of Frozen Lamb 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 lamb products will be purchased on a competitive bid basis from qualified suppliers who have met the requirements described in the following Sections.

220 Actual purchases will be described in the AMS Master Solicitation and Solicitations.

230. Animal Welfare Requirements – All contractors and subcontractors must 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 B**).

300 [QUALITY ASSESSMENT DIVISION \(QAD\)](#)

310 [QAD](#) Monitoring and Evaluation

310.1 [Monitoring and Evaluation Protocol for Conformity Assessment of Federal Purchase Program Specifications \(FPPS\)](#), effective [June 2015](#) (**Exhibit C**).

311 Eligible suppliers who receive USDA contracts must have a [QAD](#) agent present during the production of the frozen lamb products. The [QAD](#) agent will monitor and verify the production based on the applicable [FPPS](#). 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.

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Date Revised: [06/23/15](#)

312 A **QAD** agent will perform a pre-award onsite capability assessment of the facility(s), food security plan, domestic origin, and animal welfare plan to determine the supplier's ability to meet contractual requirements.

313 Food Defense Assessment

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

313.2 Upon completion of the onsite capability assessment, the auditor will 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 will be notified by the **FSCS Division** and the official final report will be sent once released from the **QAD**.

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

400 DOMESTIC ORIGIN CERTIFICATION CLAUSE

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

500 CERTIFICATE OF CONFORMANCE (COC)

510 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**).

600 CONTRACTOR CHECKLOADING

610 Contractor will 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:

610.1 Purchase Order Number,

610.2 Sales Order and Sales Order Item Number,

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- 610.3 Name of product,
- 610.4 Shipping Date,
- 610.5 Production lot number(s) and date each lot was produced,
- 610.6 Count of shipping containers and total projected net weight in each production lot,
- 610.7 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable
- 610.8 Contractor certification that product conforms with the [FPPS](#),
- 610.9 Count and projected net weight verified, and
- 610.10 Signature of company official responsible for checkloading.

700 EXHIBITS

Approved by  CMS

Date Issued: 06/10/12

Date Revised: [06/23/15](#)



APPROVED

**FEDERAL PURCHASE
PROGRAM SPECIFICATION
FOR LAMB LEG ROASTS AND
SHOULDER CHOPS, FROZEN
(FPPS-LRC-2015)**

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: TDS for Lamb Leg Roasts and Shoulder Chops, Frozen
May 2012 – changes from previous requirements in [blue](#)

Effective: June 2015

100 SCOPE

110 This FPPS is for use by USDA for the procurement of lamb leg roasts and shoulder chops, frozen. Lamb roasts and chops will be produced in accordance with the Institutional Meat Purchase Specifications (IMPS) and the special instructions specified herein.

200 APPLICABLE DOCUMENTS

210 IMPS General Requirements, Interim, Effective June 1996.

211 IMPS for Fresh Lamb and Mutton, Series 200, Effective [November 2014](#).

213 IMPS Quality Assurance Provisions (QAPS), Effective June 1997.

214 Quality Assessment Division (QAD) Instructions

300 ORDERING DATA TO BE SPECIFIED BY THE PURCHASER

310 Domestic Origin – All lamb will originate from U.S. produced livestock as defined in the Master Solicitation and purchase Supplement.

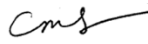
311 Humane Handling – All lambs shall be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.

313 Refer to the Ordering Data section within the IMPS For Fresh Lamb and Mutton, Series 200 and the following item descriptions for:

313.1 IMPS 233A – Leg, Trotter Off. .

313.2 [IMPS 233B – Leg, Shank Off.](#)

313.3 [IMPS 234 – Leg, Boneless, Tied.](#)

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- 313.4 [IMPS 234A – Leg, Shank Off, Boneless, Tied.](#)
- 313.5 [IMPS 234B – Leg, 2-Way, Boneless, Tied.](#)
- 313.6 [IMPS 234C – Leg, Bottom, Boneless, Tied.](#)
- 313.7 IMPS 1207 – Shoulder Chops
- 314 Product shall be certified by USDA, AMS, [QAD](#).
- 314.1 IMPS QAPS AQL Major 6.5, Minor 25.
- 314.2 Defect Classification Table 200 H for Item No. 233A, [233B](#), [Table 200 I for Item No. 234](#), [234A](#), [234B](#), [234C](#) and Table 200 M for Item No. 1207.
- 315 Class – 1. Lamb.
- 316 Grade – USDA Choice or USDA Prime.
- 317 Frozen, Freezing Option 1. (See IMPS General Requirements).
- 318 Weight Range
 - 318.1 Weight Range - IMPS 233A – Cut into portions weighing 3 - 8 pounds.
 - 318.2 [Weight Range – IMPS 233B – Cut into portions weighing 3 – 8 pounds.](#)
 - 318.3 [Weight Range – IMPS 234 – Cut into portions weighing 3 - 8 pounds.](#)
 - 318.4 [Weight Range – IMPS 234A – Cut into portions weighing 3 - 8 pounds.](#)
 - 318.5 [Weight Range – IMPS 234B – Portions shall weigh 3 - 8 pounds.](#)
 - 318.6 [Weight Range – IMPS 234C – Portions shall weigh 3 – 8 pounds.](#)
- 319 Portion-Cut Thickness - IMPS 1207 – Shoulder Chops – 1.0 inch thick (+/- 3/16-inch tolerance).
- 320 Style
 - 320.1 Shoulder Chops may be derived from Carcass Cutting Instructions Style A or B.
 - 320.2 Legs shall be derived from Carcass Cutting Instruction for Style A [or B](#).
- 321 Fat Limitations ¼-inch maximum at any one point for Shoulder Chops and Leg Roasts . All fell shall be removed over the fat covered areas.

322 Purchaser Specified Options.

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.).

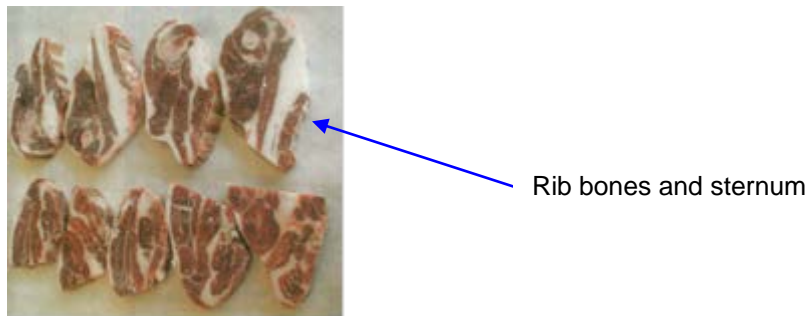


Figure 1.

322.2 IMPS 233A / 233B – Leg, Trotter Off / Shank 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.

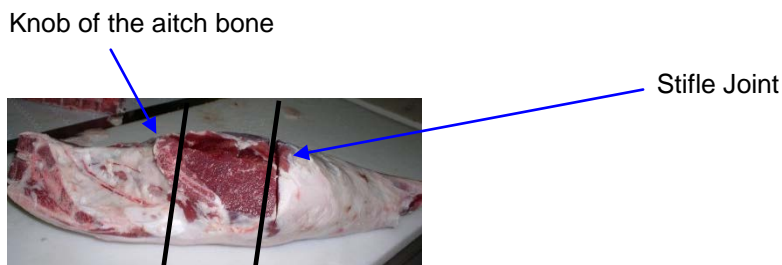


Figure 2.

- *Anterior to the stifle joint; and*
- *Immediately posterior to ‘anterior knob’ of the aitch bone, so that the resulting cut appears as illustrated in Figure 4.*

322.3 For legs that are smaller in weight, split the leg in half by cutting posterior to the aitch bone making 2 portions that are 3 – 8 pounds as illustrated in Figure 3.



Figure 3.



Figure 4.

- *Sirloin portion - Saw cuts shall be made at approximately $\frac{3}{4}$ -inch ($\pm \frac{1}{4}$ -inch) intervals passing through the sacral vertebrae and pelvic bone without cutting completely through the lean (notched) so that the sirloin portion is left intact. This will enable the user to slice the items into portions before or after roasting."*

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

322.4.1 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. Each roast shall be netted or tied.

322.4.2 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. Each roast shall be netted or tied.

322.4.3 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 or tied.

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

400 IMPS GENERAL REQUIREMENTS

- 410 Packing and Packaging
 - 410.1 Roasts (leg portions) shall be individually vacuumed packaged.
 - 410.2 Chops, from each shoulder, shall be placed into one flexible package container and vacuum packaged.
 - 410.3 Roasts (leg portions) from IMPS 233A/233B shall be individually vacuumed packaged. **Boneless leg roasts shall be netted and individually vacuumed packaged.**
 - 410.4 Packaged roasts and chops shall be placed into shipping containers to a net weight of **35 – 45** pounds.
- 411 Labeling
 - 412 Both immediate and shipping containers will be labeled to include all information required by FSIS regulations as well as the following information:
 - 413 Immediate Container
 - 413.1 A traceability code that is traceable back to establishment number, production lot, and date.
 - 413.2 A “Best-If-Used-By” date that is 180 calendar days from the date of production.
 - 413.3 Safe Handling Instructions.
 - 413.4 Ingredient declaration (including single ingredient products).
 - 413.5 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 _____.
 - 413.6 Nutrition facts panel based on actual nutritional analysis of the product.
 - 414 Shipping Container
 - 414.1 USDA shield at least 2 inches high and appearing on the top of the container or on the principle display panel.



- 414.2 Applicable purchase order number.
- 414.3 A traceability code that is traceable back to establishment number, production lot, and date.
- 414.4 Applicable product name:
IMPS 1207 – Lamb, Shoulder Chops
IMPS 233A / 233B – Lamb, Leg Roast
IMPS 234 / 234A / 234B / 234C – Lamb, Leg Roast Boneless
- 414.5 Material number:
- 414.5.1 Lamb Leg Roast - material number 110290.
- 414.5.2 Lamb Leg Roast Boneless – material number 110291.
- 414.5.3 Lamb Shoulder Chops - material number 110300.
- 420 Palletized Unit Loads
- 421 All products shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic.
- 430 Delivery Unit
- 431 The delivery unit will be 40,000 pounds net weight (minus 60 pounds tolerance).
- 440 Condition of Containers.
- 441 Exam is limited to observing the sampled packaged product for defect criteria listed within the IMPS QA provisions, or monitoring production, to assure items are properly vacuum packaged. Delivery units will be scanned for damaged containers. Damaged containers will be reworked or replaced.
- 450 Sealing.
- 451 The AMS agent shall assure that all boxes are palletized. Individual boxes need not be sealed. The traceability code for each lot shall be recorded on the certificate.
- 452 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) F1157-04 and/or the International Organization for Standards (ISO) 17712-2010 as required under the Master Solicitation. Seals shall be 1/8th-inch diameter cable, high-security bolt, or equivalent.

- 460 Purchaser Specified Examination - Net Weight (in accordance with IMPS Quality Assurance Provisions).
- 470 Contractor Checkloading.
- 471 Contractor will perform checkloading examinations at the time of shipment and issue contractor's certificate to accompany each shipment that includes all of the following information:
 - 471.1 Purchase Order Number/Purchase Order Line Item Number.
 - 471.2 Sales Order Number/Sales Order Line Item Number.
 - 471.3 Destination of Shipment.
 - 471.4 Name of product and applicable material number.
 - 471.5 Shipping Date.
 - 471.6 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.
 - 471.7 Count of shipping containers and total projected net weight in each production lot. Count and projected net weight verified.
 - 471.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable.
 - 471.9 Contractor certification that product conforms to the applicable specification (FPPS-LRC-2015) and signature of company official responsible for checkloading.

500 PRODUCT ASSURANCE

- 510 Warranty and Complaint Resolution.
 - 510.1 Warranty – The contractor will guarantee that the product complies with all contractual requirements required under the Supplement.
 - 510.2 Complaint Resolution – The contractor must take steps to resolve complaints received on the product (i.e. point of contact, cause and effect analysis, corrective and preventative actions taken, and product replacement).



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

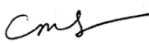
121 The program will be submitted as a supporting document to the organization's approved technical proposal and must address the requirements outlined in **Section 200 – PROGRAM COMPONENTS**.

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.

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Date Issued: 08/11/08
Date Revised: [01/13/15](#)

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.



APPROVED

**MONITORING AND
EVALUATION PROTOCOL
FOR CONFORMITY
ASSESSMENT OF FEDERAL
PURCHASE PROGRAM
SPECIFICATIONS (FPPS)**

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: Monitoring and Evaluation Protocol for Conformity
Assessment of Item Description and Checklist of Requirements (IDCR)
Specifications, September 2011 – changes from previous requirements
in blue

Effective: June 2015

100 SCOPE

- 110 When authorized by the Agricultural Marketing Service (AMS), [Commodity Procurement Staff \(CPS\)](#), Contracting Branch, the following protocol shall be applied by an AMS, [Livestock, Poultry and Seed \(LPS\) Program, Quality Assessment Division \(QAD\)](#) agent to assess the application of a contractor's pre-approved production plan and adherence to [FPPS](#) requirements.
- 120 The Contractor's production plan will be approved by the [AMS, LPS Program, Food Safety and Commodity Specification \(FSCS\) Division](#) prior to any production of finished products destined for delivery to the [Department of Agriculture \(USDA\)](#). The production must adequately address the requirements listed within the [FPPS](#). The [QAD](#) 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 [QAD](#) agent will conduct monitoring and production verification activities in accordance with applicable [QAD](#) instructions. Any deviations to contractual requirements will be reported immediately to the [FSCS Division](#).

200 EVALUATION CHECKLIST

- 210 Documentation
- 211 Domestic Origin and Harvest Requirements
- 211.1 All documentation regarding origin and harvest requirements will be made available to the [QAD](#) agent upon request.

- 212 Quality Assurance and Test Results
- 212.1 All recorded measurements and test results supporting quality assurance of product to be delivered to USDA will be made available to the QAD agent upon request.
- 213 Findings
- 213.1 All findings with regards to documentation will be recorded by the QAD agent on the attached ASSESSMENT FORM.
- 220 Physical Characteristics - Material Requirements for Handling and Objectionable Materials/Cut/Fat Trim Requirements
- 221 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.
- 222 Each sample unit will be evaluated. All findings will be recorded by the QAD agent on the attached ASSESSMENT FORM.
- 230 Processing
- 231 The QAD agent will observe and monitor the process assuring all quality assurance activities are implemented in accordance with the production plan and FPPS.
- 232 Any deviations will be recorded by the QAD agent on the attached ASSESSMENT FORM.
- 240 Finish Product Limitations
- 241 The QAD agent shall assure that all testing stated within the production plan is being implemented.
- 242 All test results for each lot and any deviations to FPPS requirements will be recorded by the QAD agent on the attached ASSESSMENT FORM.
- 243 Physical Characteristics – Finished Product Requirements
- 243.1 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.
- 243.2 Each sample unit will be evaluated. All findings will be recorded by the QAD agent on the attached ASSESSMENT FORM.

- 250 Preparation for Delivery
- 251 The production lot shall be scanned for compliance with the [FPPS](#) Packing, Packaging, Closure, and Labeling requirements.
- 252 Any deviations to requirements shall be described in detail on the attached ASSESSMENT FORM.

300 QUALITY ASSURANCE MONITORING

- 310 The [QAD](#) 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 [FSCS Division](#). Additionally, any production lots that are in less than excellent condition as determined by the [QAD](#) agent must be immediately diverted from all USDA purchase programs.
- 311 Presence of unauthorized cuts or materials,
- 312 Presence of any non-meat components such as bones, cartilages, spinal cord, organ tissue, and foreign material,
- 313 Raw materials and finished product not trimmed, fabricated, or packaged as specified or described within the approved quality plan,
- 314 Test results or measurements that do not meet [FPPS](#) requirements or that are outside tolerances within approved production plan,
- 315 Does not match the prototype (when applicable) submitted for approval by USDA, or
- 316 Inability of the contractor to have documentation supporting traceability of materials to a facility that confirms compliance with domestic origin and harvest requirements.
- 320 If deviations to the [FPPS](#) 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 [QAD](#) agent) to comply or offer production lots to the [QAD](#) agent that are correctly processed to meet the [FPPS](#) requirements. The [QAD](#) agent will reject production lots due to failure of the contractor for not taking appropriate corrective actions.
- 330 The [QAD](#) agent shall compile the ASSESSMENT FORMS and submit them to the [FSCS Division](#) on a weekly basis. However, should any deviation occur, the ASSESSMENT FORM shall be sent to the [FSCS Division](#). Based on evaluation of the ASSESSMENT FORMS, the [FSCS Division](#) reserves the right to declare any portion of production as unacceptable for delivery to USDA.

ASSESSMENT FORM Specification: FPPS _____ Sample Size – 4 Sample Units Lot Number/Size:		QAD Agent: Evaluation Date:
		Notes/Digital Photo ^{1/}
Documentation	Describe the type of documentation Supports or does not support production plan or FPPS provisions	
Physical Characteristics	Sample Cut/Muscle Identification ^{2/}	
	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	

Physical Characteristics – Finished Product	Sample Cut/Muscle/item Identification ^{2/}	
	Sample Unit 1	
	Sample Unit 2	
	Sample Unit 3	
	Sample Unit 4	
Preparation for Delivery		Packaging, Packing, Closure, Labeling (Lot Scan)
Actions Taken by QAD Agent (Accept/Reject)		Contractor Representative Signature
Reserved for use by FSCS Division		

^{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).

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

CERTIFICATE OF CONFORMANCE FOR
THE PROCUREMENT OF LAMB 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.

(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: _____

Approved by  CMS

Date Issued: 06/10/12

Date Revised: 03/30/15