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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 210 TO THE AMS MASTER SOLICITATION FOR THE PURCHASE OF MISCELLANEOUS BEEF ITEMS FOR DISTRIBUTION TO FEDERAL FOOD AND NUTRITION ASSISTANCE PROGRAMS

Supersedes: Supplement 210 April 2016 – Changes from
previous requirements in [blue](#)

Effective: [August 2017](#)

100 Overview

110 This document provides additional program requirements for the purchase of Frozen Beef Roasts and Diced Beef by the Department of Agriculture (USDA), including the applicable Federal Purchase Program Specification (FPPS) (**Exhibit A and A1**).

200 INSTRUCTIONS TO POTENTIAL SUPPLIERS

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

220 Submission of a production plan is not binding on USDA. Actual purchases shall be described in the AMS Master Solicitation [for Commodity Procurements](#) and Solicitations.

230 Documentation Requirements

231 Production Plan Requirement

231.1 Include a description of the 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)

- 231.3 Identify all corrective actions to be taken if deviations from contractual and FPPS requirements occur during production, and all preventative actions to be taken to preclude a reoccurrence. (Act)
- 231.4 The production plan shall follow the format as shown in **Exhibit C**. Production plans should be brief and concise.
- 231.5 The production plan 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 production plan; and
 - 231.5.2 List of attachments, forms provided with the production plan, if appropriate with the applicable document name and reference number.
- 232 The FSCS Division shall review each production plan to determine if it is adequate and shall notify the supplier of the status of their eligibility to bid.
- 233. Animal Welfare Requirements
 - 233.1 All eligible suppliers shall meet the animal handling and welfare requirements set forth in the FPPS for Animal Handling and Welfare, effective **August 2017 (Exhibit B)**.

300 INSTRUCTIONS FOR SUBMISSION OF PRODUCTION PLAN

- 310 The following procedures establish the acceptable minimum requirements for the format and content of the production plan:
 - 310.1 The Government has provided a production plan format to be used in preparing the production plan (see **Exhibit C**). The supplier shall submit the production plan as an email file attachment to AMS (Darin.Doerscher@ams.usda.gov and Steve.Whisenant@ams.usda.gov). The production plan shall be saved in a non-portable document file format (not PDF; e.g., Microsoft Word). The production plan **shall** be submitted in its entirety. If the file size of the production plan 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 production plan shall be submitted by an authorized agent of the company.
 - 310.3 While it is not the desire of the Government to penalize a supplier for non-compliance with formatting instructions, technical evaluators may have difficulty evaluating the production plan to the fullest extent possible if the plan is not presented in the proper format. Technical evaluators shall not be required to search other subsections or sections of the supplier's production plan for information requested in the evaluation.
- 320 Production Plan Revisions
- 321 Changes to a supplier's production plan may be submitted at any time or at the request of the FSCS Division. All production plan revisions shall meet the following criteria:

321.1 Any changes to a production plan made by the supplier after its initial submittal shall be accomplished by submitting an entire production plan. 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 production plan shall be **highlighted** and deletions in ~~strikeouts~~.

400 ASSESSMENT BY THE QUALITY ASSESSMENT (QA) DIVISION

410 Once a supplier is notified by the FSCS Division that the production plan 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.

411 Eligible suppliers who receive contracts shall have a QA Division agent present during the production of the frozen beef roasts and/or diced beef. The QA Division agent shall monitor and verify the production based on the Supplier's approved production plan and the FPPS. The supplier shall provide a copy of the approved production plan and have the supporting documentation readily available for review by the QA Division agent. Records may be maintained on hard copy or electronic media but shall be made available in printed form immediately upon request by AMS or its agents.

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 supplier's food defense plan. Documentation shall support the supplier's food defense plan. If the report demonstrates that the food defense plan is inadequate, the supplier shall be notified by the FSCS Division that they are ineligible to bid. The supplier shall have an opportunity to correct identified deficiencies, modify the food defense plan and resubmit a brief description for further consideration. Eligibility shall depend on whether the modifications demonstrate compliance with the food defense plan.

422 Harvesting Requirement

422.1 The QA Division shall conduct monthly harvesting and humane handling audits based on the requirements stated in the attached FPPS and the company's approved production plan. Documentation shall support the supplier's adherence to meeting the harvesting and human handling requirements as set forth in the FPPS.

423 Documentation shall support:

423.1 the production of the beef item that complies with the applicable FPPS and the potential supplier's approved production plan, and

- 423.2 the supplier'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.
- 424 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.
- 424.1 If the audit findings demonstrate that the process or food defense plan is inadequate, the applicant shall be notified by the FSCS Division that they are ineligible to bid. The supplier shall have an opportunity to correct identified deficiencies, modify the process, food defense plan, and/or production plan, and resubmit for further consideration.
- 424.2 Eligibility shall depend on whether the modifications demonstrate that:
- 424.2.1 the process is capable of delivering frozen beef roasts and diced beef in compliance with the FPPS,
- 424.2.2 the supplier is in compliance with the food defense plan,
- 424.2.3 a successful QA Division corrective action audit is conducted, and
- 424.2.4 the supplier complies with other applicable contractual requirements.
- 430 Post-Award Assessment Audit
- 431 Eligible suppliers who receive contracts shall have the documented food defense plan, production plan, and supporting documentation readily available for review by the FSCS Division or 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 AMS agents.
- 432 The QA Division shall conduct an onsite audit of the supplier'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 suppliers with continuous or multiple contracts, or once per contract for intermittent suppliers. 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 supplier to the Contracting Officer and FSCS Division. The Contracting Officer or FSCS Division shall notify the supplier regarding eligibility to continue to participate as a contractor.

- 442 Supplier shall assure that the delivered product complies with the provisions of the FPPS, the applicable assessment by AMS, and the supplier's production plan 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 supplier. This includes, but is not limited to, audits, examinations, supervision, official documentation, and related services.
- 451 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 supplier shall include the below 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**).
- 611 A variation in quantity the frozen beef roasts under this contract shall not be accepted unless the variation has been caused by conditions of loading, shipping, or packaging, or allowances in manufacturing processes, then only to the extent, if any, specified below:
- 611.1 the permissible variation shall be limited to 60 pounds decrease; contractor shall submit an invoice for the actual pounds that were delivered as evidence by the Goods Receipt entered by the recipient agency. Payment shall only be made if the delivery unit that is not less than 39,940 pounds and not exceed 40,000 pounds. This decrease shall apply to the total quantity of each purchase order item number without regard to destination. (Split destinations shall be combined to determine the total pounds delivered under the awarded solicitation item number).

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.

800 EXHIBITS



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**FEDERAL PURCHASE
PROGRAM
SPECIFICATION (FPPS)
FOR FRESH BEEF ROUND
ROASTS, BONELESS,
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

Supersedes: FPPS BR January 2015 – Changes from
previous requirements in [blue](#)

Effective: [April 2016](#)

100 ITEM DESCRIPTION

110 Fresh Beef Round Roasts, Boneless, Frozen – This item consists of beef round roasts that weigh 2-3 pounds, inclusive, individually vacuum packaged and frozen, derived from USDA Select, Choice, or Prime beef carcasses.

200 APPLICABLE DOCUMENTS

210 Institutional Meat Purchase Specification (IMPS) for Fresh Beef - Series 100, effective November 2014.

300 CHECKLIST OF REQUIREMENTS

310 Beef round roasts shall be produced in accordance with Food Safety and Inspection Service (FSIS) regulations and the AMS Checklist of Requirements. The contractor's production plan, submitted to the FSCS Division, shall adhere to the following checklist requirements.

320 MATERIALS

321 The contractor's production plan shall describe a documented quality control program that includes procedures, records, forms, pictures, etc., that demonstrate conformance with the following Checklist of Requirements.

330 MEAT COMPONENT

331 Beef shall be the only meat component allowed. Roasts shall be intact muscles portioned from any combination of the following IMPS items:

- 167D – Beef Round, Sirloin Tip (Knuckle), Peeled, 2-Piece
- 169A – Beef Round, Top (Inside), Cap Off
- 171C – Beef Round, Eye of Round (Individual Muscle (IM))
- 171D – Beef Round, Outside Round, Side Muscle Removed (IM)
- 171E – Beef Round, Outside Round, Side Roast (IM)

- 332 Domestic Origin of Meat Component – Beef shall originate from U.S. produced livestock as defined in the Master Solicitation and Supplement.
- 333 Grade – USDA Select, Choice or Prime.
- 334 Harvesting – Cattle shall be harvested in facilities that comply with the following requirements:
- 334.1 Humane Handling – All cattle shall be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.
- 334.2 Pathogen Intervention Steps – The harvest process shall include at least two pathogen intervention steps. One of the intervention steps shall be a critical control point (CCP) in the establishment’s FSIS recognized harvest process Hazard Analysis Critical Control Point (HACCP) plan.
- 334.3 Spinal Cord Removal – All spinal cord material shall be removed during the harvesting process.
- 335 Boneless Beef – Only fresh-chilled boneless beef that complies with the requirements of the previous sub-sections (334.1-334.3) of this section and the following additional requirements and has never been previously frozen shall be allowed:
- 335.1 Traceability – Contractor shall provide sufficient product traceability and shall have records to verify the source of raw materials used in each production lot.
- 335.2 Handling – All boneless beef shall be maintained in excellent condition. The contractor’s production plan shall include time and temperature controls necessary to maintain excellent condition of the boneless beef.
- 335.3 Objectionable Materials – The following objectionable materials shall be excluded:
- 335.3.1 Major lymph glands (*prefemoral* and *popliteal*) and the *sciatic (ischiatric)* nerve (lies medial to the outside round).
- 335.3.2 All bone, cartilage, silver skin on the outside round, *sacrosciatic* ligament, opaque *periosteum*, tendinous ends of shanks, *gracilis* membrane, *patellar* ligament (associated with the *stifle* joint), and *achilles* tendon.
- 336 Mechanically Separated – Beef that is mechanically separated from bone with automatic deboning systems or advanced meat (lean) recovery (AMR) systems is not allowed.
- 340 NON-MEAT COMPONENT**
- 341 Seasonings and Other Ingredients – Seasonings and other ingredients are not allowed in the manufacture of this beef item.

350 FAT LIMITATIONS

351 Peeled/Denuded ($\geq 90\%$ lean exposed). Remaining “flake” fat not to exceed 1/8-inch (3mm) in depth.

360 STATE OF REFRIGERATION

361 Product shall be frozen to an internal temperature of not higher than 0°F (-17.8°C) within 72 hours from the time of final fabrication of the lot.

370 METAL DETECTION

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

380 PREPARATION FOR DELIVERY

381 The contractor shall assure that all packaging, packing, labeling, closure, marking, and palletization comply with the National Motor Freight Regulations, FSIS regulations, and the requirements listed below.

390 PACKAGING

391 All roasts shall be individually vacuum packaged prior to freezing.

400 PACKING

401 Each individual roast shall weigh 2-3 pounds.

402 Sixteen (16) individually packaged roasts shall be snugly packed in a 40 ± 2 pound (net weight) shipping container.

410 CLOSURE

410 Shipping containers shall be strapped or taped.

420 LABELING

421 Both immediate and shipping containers shall be labeled to include all information required by FSIS regulations. Labels shall be illustrated in the contractor's production plan and contain the following information:

421.1 Immediate Container

421.2 A traceability code that is traceable back to establishment number, production lot, and date.

- 421.3 A “Best-If-Used-By” date that is 180 calendar days from the date of production.
- 421.4 Nutrition facts panel based on actual nutritional analysis of the product.
- 422 Shipping Container
- 422.1 USDA shield at least 2-inches high and appearing on the top of the container or on the principal display panel.



- 422.2 Applicable purchase order number.
- 422.3 A traceability code that is traceable back to establishment number, production lot, and date.
- 422.4 Material number: 100166.
- 422.5 Product Name “Beef Round Roasts, Boneless, Frozen”.
- 422.6 Ingredient declaration (including single ingredient products).
- 422.7 Nutrition facts panel based on actual nutritional analysis of the product.
- 422.8 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 _____.

430 PALLETIZED UNIT LOADS

- 431 All products shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic, unless otherwise specified in the invitation. 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.

440 DELIVERY UNIT

- 441 The delivery unit shall consist of a 1000 shipping containers and be 40,000 pounds (net weight). A tolerance of minus 60 pounds is permissible.

450 DELIVERED PRODUCT

460 SIZE AND STYLE OF CONTAINER

461 Only one size and style of shipping container shall be used in any one delivery unit.

470 TEMPERATURE

471 Product temperature shall not exceed 0°F at the time of shipment and delivery.

480 SEALING

481 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) 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.

500 PRODUCT ASSURANCE

510 WARRANTY AND COMPLAINT RESOLUTION

511 Warranty – The contractor shall guarantee that the product complies with all specification requirements, production plan declarations, and provisions set forth in the Master Solicitation and Supplement.

512 Complaint Resolution – Customer complaint resolution procedures shall be included in the production plan. These procedures shall include: a point of contact, investigation steps, intent to cooperate with AMS, and product replacement or monetary compensation. The procedures shall be used to resolve product complaints from recipient agencies or AMS.

600 NON-CONFORMING PRODUCT

610 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 commercial production, cooked or destroyed).

620 CONTRACTOR CHECKLOADING

620.1 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:

620.1.1 Purchase Order Number/Purchase Order Line Item Number;

620.1.2 Sales Order Number/Sales Order Line Item Number;

- 620.1.3 Destination of shipment;
- 620.1.4 Name of Product and applicable Material Number;
- 620.1.5 Shipping Date;
- 620.1.6 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;
- 620.1.7 Count of shipping containers and total projected net weight in each production lot;
- 620.1.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable;
- 620.1.9 Contractor certification that product conforms with the applicable specification (FPPS-BR-[2016](#));
- 620.1.10 Count and projected net weight verified and;
- 620.1.1 Signature of company official responsible for checkloading.

700 AMS MONITORING AND PRODUCTION ASSESSMENT

- 710 An AMS Quality Assessment (QA) Division agent shall be present during the production of the finished product. 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 production plan are complied with. The QA Division agent shall be conducting the monitoring and production verification in accordance with the Monitoring and Evaluation Protocol for Conformity Assessment of FPPS requirements and applicable QA Division instructions. Any deviations to contractual requirements shall be reported to the contractor and Contracting Officer. The Contracting Officer shall make all determinations as to the acceptability of the product relative to findings documented by the QA Division agent.



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**FEDERAL PURCHASE
PROGRAM
SPECIFICATION (FPPS)
FOR DICED BEEF,
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

Supersedes: FPPS DB January 2015 – Changes from
previous requirements in [blue](#)

Effective: April 2016

100 ITEM DESCRIPTION

- 110 Diced Beef – This item may be prepared from any portion of the carcass which yields product that meets finished product limitations.
- 120 Dices shall be of a size equivalent to not less than a ½-inch cube and not more than a ¾-inch cube with no individual surface being more than 1 inch in length.
- 130 Fat content shall not exceed 10 grams per 100 gram basis.

200 APPLICABLE DOCUMENTS

- 210 Institutional Meat Purchase Specification (IMPS) for Fresh Beef - Series 100, effective November 2014.

300 CHECKLIST OF REQUIREMENTS

- 310 Diced Beef shall be produced in accordance with Food Safety and Inspection Service (FSIS) regulations and the AMS Checklist of Requirements. The contractor's production plan, submitted to the FSCS Division, shall adhere to the following checklist requirements.

320 MATERIALS

- 321 The contractor's production plan shall describe a documented quality control program that includes procedures, records, forms, pictures, etc., that demonstrate conformance with the following Checklist of Requirements.

330 MEAT COMPONENT

- 331 Diced Beef may be prepared from any portion of the carcass which yields product that meets the end-item requirements by either hand or mechanical dicing (grinding is not permitted).

- 332 Shank, detached cutaneous muscles, and heel meat shall be excluded.
- 333 Dices shall be of a size equivalent to not less than a ½-inch cube and not more than a ¾-inch cube with no individual surface being more than 1 inch.
- 334 To facilitate dicing, boneless beef cuts may be frozen and/or tempered, one time only.
- 335 Domestic Origin of Meat Component – Beef shall originate from U.S. produced livestock as defined in the Master Solicitation and Supplement.
- 336 Grade – USDA Select, Choice or Prime.
- 337 Harvesting – Cattle shall be harvested in establishments that comply with the following requirements:
- 337.1 Humane Handling – All cattle shall be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.
- 337.2 Pathogen Intervention Steps – The harvest process shall include at least two pathogen intervention steps. One of the intervention steps shall be a critical control point (CCP) in the establishment’s FSIS recognized harvest process Hazard Analysis Critical Control Point (HACCP) plan.
- 337.3 Spinal Cord Removal – All spinal cord material shall be removed during the harvesting process.
- 338 Boneless Beef – Only fresh-chilled boneless beef that complies with the requirements of the previous sub-sections (337.1-337.3) of this section and the following additional requirements shall be allowed:
- 338.1 Traceability – Contractor shall provide sufficient product traceability and shall have records to verify the source of raw materials used in each production lot.
- 338.2 Handling – All boneless beef shall be maintained in excellent condition. The contractor’s production plan 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
- 338.3 Objectionable Materials – The following objectionable materials shall be excluded:
- 338.3.1 Major lymph glands (*prefemoral* and *popliteal*), and the *sciatic (ischiatric)* nerve (lies medial to the outside round).

- 338.3.2 All bone, cartilage, silver skin on the outside round, *sacrosciatic* ligament, opaque *periosteum*, tendinous ends of shanks, *gracilis* membrane, *patellar* ligament (associated with the *stifle* joint), *achilles* tendon, back strap and *abdominal tunic* .
- 338.4 Mechanically Separated – Beef that is mechanically separated from bone with automatic deboning systems or advanced meat (lean) recovery (AMR) systems shall not be allowed.

340 FINISHED PRODUCT LIMITATIONS

- 341 Fat - Surface and/or seam fat shall not exceed 1/8-inch at any point. The maximum surface fat thickness at any one point is evaluated by visually determining the areas on the edges of either side of the dice which have the thickest amount of fat and measuring the thickness of fat in these areas. The maximum seam fat thickness at any one point is evaluated by visually determining the areas of fat between layers of lean on any side of the dice which have the thickest deposits of fat and measuring the width in these areas. The resulting fat content shall not exceed 10 grams per 100 gram basis.
- 342 Dimensions - Dices shall be of a size equivalent to not less than a 1/2-inch cube and not more than a 3/4-inch cube with no individual surface being more than 1 inch.
- 343 Objectionable Materials - Dices shall be free of objectionable materials listed in Section 338.3.
- 344 Dices not meeting these requirements shall not exceed 10 percent, by weight, of the finished product.

360 STATE OF REFRIGERATION

- 361 Product shall be frozen to an internal temperature of not higher than 0°F (-17.8°C) within 72 hours from the time of final fabrication of the lot.

370 METAL DETECTION

- 371 All product 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 production plan shall identify and describe the equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures.

400 PREPARATION FOR DELIVERY

- 410 The contractor's production plan shall assure that all packaging, packing, labeling, closure, marking, and palletization comply with the National Motor Freight Regulations and FSIS regulations and the requirements listed below.

420 PACKAGING

421 Product shall be bulk packaged without use of plastic liner material directly into leak-proof shipping containers with fiberboard that is wax impregnated, have a moisture barrier coating, or have plastic laminated interior panels.

430 PACKING

431 Diced Beef shall be packed to a net weight of 60 pounds.

440 CLOSURE

441 Shipping containers shall be closed by strapping or taping.

450 LABELING

451 Shipping containers shall be labeled to include all information required by FSIS regulations. Shipping container labels shall be illustrated in the contractor's production plan and contain the following information:

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



451.2 Applicable purchase order number.

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

451.4 Material Number: 110196

451.5 The product name "Diced Beef, Frozen"

451.6 Ingredient declaration (including single ingredient products).

451.7 Nutrition facts panel based on actual nutritional analysis of the product.

451.8 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 _____.

460 PALLETIZED UNIT LOADS

461 All product shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic, unless otherwise specified in the invitation. 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.

470 DELIVERY UNIT

471 The delivery unit shall be 700 shipping containers with a net weight of 42,000 pounds. No tolerance shall be allowed.

500 DELIVERED PRODUCT

510 SIZE AND STYLE OF CONTAINER

511 Only one size and style of shipping container shall be used in any one delivery unit.

520 TEMPERATURE

521 Product temperature shall not exceed 0°F at the time of shipment and delivery.

480 SEALING

481 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) 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.

500 PRODUCT ASSURANCE

510 WARRANTY AND COMPLAINT RESOLUTION

511 Warranty – The contractor shall guarantee that the product complies with all specification requirements, production plan declarations, and provisions set forth in the Master Solicitation and Supplement.

512 Complaint Resolution – Customer complaint resolution procedures shall be included in the production plan. These procedures shall include: a point of contact, investigation steps, intent to cooperate with AMS, and product replacement or monetary compensation. The procedures shall be used to resolve product complaints from recipient agencies or AMS.

600 NON-CONFORMING PRODUCT

610 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 commercial production, cooked or destroyed).

620 CONTACTOR CHECKLOADING

621.1 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:

621.1.1 Purchase Order Number/Purchase Order Line Item Number;

621.1.2 Sales Order Number/Sales Order Line Item Number;

621.1.3 Destination of shipment;

621.1.4 Name of Product and applicable Material Number;

621.1.5 Shipping Date;

621.1.6 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;

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

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

621.1.9 Contractor certification that product conforms with the applicable specification (FPPS-DB-[2016](#));

621.1.10 Count and projected net weight verified and;

621.1.11 Signature of company official responsible for checkloading.

700 AMS MONITORING AND PRODUCTION ASSESSMENT

710 An AMS Quality Assessment (QA) Division agent shall be present during the production of the finished product. 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 production plan are complied with. The QA Division agent shall conduct the monitoring and production verification in accordance with the Monitoring and Evaluation Protocol for Conformity Assessment of FPPS requirements and applicable QA Division instructions. Any deviations to contractual requirements shall be reported to the contractor and Contracting Officer. The Contracting Officer shall make all determinations as to the acceptability of the product relative to findings documented by the QA Division agent.



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-2015 January 2015 – Changes
from previous requirements in [blue](#)

Effective: [August 2017](#)

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 North American Meat Institute (NAMI) *Recommended Animal Handling Guidelines & Audit Guide: A Systematic Approach to Animal Welfare*, dated [June 2017](#);

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 NAMI *Recommended Animal Handling Guidelines & Audit Guide: A Systematic Approach to Animal Welfare*, dated [June 2017](#), found at the following web site address:

231.1 <http://www.animalhandling.org/sites/default/files/forms/animal-handling-guidelines-June152017.pdf>

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 REGULATORY OVERSIGHT

241 [For all species, animals/carcasses that are inspected and passed by the Food Safety Inspection Service \(FSIS\) are eligible for AMS purchase programs.](#)

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 17065 Program](#).

- 302 [Audit findings will be communicated to the establishment's Food Safety and Inspection Service \(FSIS\) Inspector in Charge \(IIC\) or designee.](#)
- 310 AUDIT FORMAT**
- 311 Audits will be conducted utilizing the following format:
- 312 TRANSPORTATION SEGMENT (*CHAPTER 3: NAMI Recommended Animal Handling Guidelines & Audit Guide: A Systematic Approach to Animal Welfare*, dated [June 2017](#))**
- 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: NAMI Recommended Animal Handling Guidelines & Audit Guide: A Systematic Approach to Animal Welfare*, dated [June 2017](#))**
- 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.
- 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.

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

- 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.

Cover Page:

Company Name

Company Address

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

Production Plan for: [Supplement Number] and [FPPS]

Table of Contents (all pages and attachments shall be number and identified – any attachments shall be identified and referenced in the Production Plan).

The production plan 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 APPLICABLE DOCUMENTS
- 300 CHECKLIST OF REQUIREMENTS
- 320 MATERIALS
- 330 MEAT COMPONENT
- 331 IMPS Items
- 332 Domestic Origin Of Meat Component
- 333 Grade
- 334 Harvest (Slaughter)
- 334.1 Humane Handling
Non-Ambulatory Cattle
- 334.2 Pathogen Intervention Steps
- 334.3 Spinal Cord Removal
- 335 Boneless Beef
- 335.1 Traceability
- 335.2 Handling
- 336 Mechanically Separated

Approved by  CMS

Date Issued: 06/12/08

Date Revised: 08/03/17

- 340 NON-MEAT COMPONENTS
- 370 PREPARATION FOR DELIVERY
- 380 PACKAGING
- 390 PACKING
- 400 CLOSURE
- 420 LABELING
- 430 PALLETIZED UNIT LOADS
- 440 DELIVERY UNIT
- 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.

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

**CERTIFICATE OF CONFORMANCE FOR
THE PROCUREMENT OF BEEF ROASTS OR
DICED BEEF, FROZEN**

CERTIFICATE OF CONFORMANCE

I certify the following:

- (1) On [delivery date(s)], [Supplier'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 [Supplier's name] Production Plan 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) Supplier 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: _____