

**SUPPLEMENT 500 TO THE
AMS MASTER SOLICITATION
PURCHASE OF TUNA
PRODUCTS FOR
DISTRIBUTION TO FEDERAL
FOOD AND NUTRITION
ASSISTANCE PROGRAMS**

Agricultural Marketing Service (AMS)
Livestock and Poultry (LP) Program
Standards and Specification Division (SSD)
Room 2628-S, STOP 0258
Phone: (202) 690-3148

Effective: **January 2022**

Supersedes: Supplement 500 August 2018 – Changes
from previous requirements in **blue**

**PURCHASE OF TUNA PRODUCTS FOR DISTRIBUTION TO FEDERAL FOOD AND
NUTRITION ASSISTANCE PROGRAMS**

This document provides additional program requirements for the purchase of Tuna Products by the Department of Agriculture (USDA), including the Federal Purchase Program Specification (FPPS) (**Exhibit A**).

100 INSTRUCTIONS TO POTENTIAL SUPPLIERS

- 110 The tuna products will be purchased on a competitive bid basis from qualified suppliers who are operating in accordance with the applicable Food and Drug Administrative (FDA) regulations and under the Department of Commerce (DOC), National Marine Fisheries Service (NMFS) inspection, which may include Hazard Analysis Critical Control Point (HACCP) Quality Management Program (HACCP-QMP) or Resident Inspector Program. For information regarding Seafood Inspection, see the following web site address: <http://www.seafood.nmfs.noaa.gov/>
- 111 All tuna processors and processing facilities used to fulfill USDA contracts shall be a USDC/National Oceanic and Atmospheric Administration (NOAA) Seafood Inspection (SI) Approved Establishment. NOAA SI Approved Establishments must meet all pertinent Federal requirements applicable to processing fish and fishery products. NOAA SI Approved Establishments must comply with the following regulatory requirements that are applicable to the firm:
- 112 [21 CFR Part 101 - Labeling](#)
21 CFR Part 110
21 CFR Part 117 Subparts A, B and F
21 CFR Part 123
NOAA SI Approved Establishments Requirements
50 CFR Part 260
- 113 To meet the requirements of a USDC/NOAA Approved Establishment, processors of fish and fishery products may participate in one of two USDC/NOAA Inspection Systems:

Approved by  DBJ

Date Issued: 10/19/15

Date Revised: [01/18/22](#)

- 114 USDC/NOAA HACCP Quality Management Program (HACCP QMP);
A Systems Audit based service which requires firms to be subjected to unannounced systems audits on a quarterly frequency interval to substantiate overall compliance with all pertinent regulations and to meet quality requirements.
- 115 USDC/NOAA Resident Inspector Program;
A continuous inspection service whereby USDC Inspection personnel are present during all hours of production to fulfill USDA contracts.
- 120 Actual purchases will be described in the [AMS Master Solicitation for Commodity Procurements – Domestic Programs \(MSCP-D\)](#) and applicable Solicitations.
- 130 Subcontractors or suppliers of tuna products are:
- 131 ineligible if they are currently delivering late on USDA contracts, or USDA-approved subcontracts and late delivery is not due to causes beyond their control; and
- 132 non-responsible if they are not operating in accordance with the applicable FDA regulations and under the DOC, NMFS inspection which may include HACCP-QMP or Resident Inspector Program, U.S. Tuna Foundation/NMFS Test Lot Protocol; or
- 134 have been suspended or debarred under the provisions of 48 C.F.R. Subpart 9.4.
- 140 Dolphin Safe
- 141 Tuna will be caught so as to be in compliance with the Marine Mammal Protection Act and will meet the "Dolphin Safe" labeling standard of the Dolphin Protection Consumer Information Act as stated in the Magnuson Fishery Conservation Management Act (16 U.S.C. 1822, as amended).
- 142 For canned tuna processed from tuna harvested in the Eastern Tropical Pacific Ocean and used in fulfilling contracts awarded under this Supplement, the Contractor will obtain from the vessel captain a certification signed by a NMFS agent or representative of the Inter-America Tropical Tuna Commission stating that:
- 142.1 no tuna were caught on a trip using a purse seine net intentionally deployed on or to encircle dolphins; and
- 142.2 no dolphins were killed or seriously injured during the sets in which the tuna were caught.
- 143 The certificates must be kept on file and made available to the inspection/certification agent, the Contracting Officer, or agent thereof, upon request.

200 DOMESTIC ORIGIN CERTIFICATION

- 210 All tuna products used in fulfilling contracts awarded under the [AMS Master Solicitation for Commodity Procurements – Domestic Programs \(MSCP-D\)](#) and this Supplement must be produced in the United States. United States produced (hereafter referred to as U.S.-produced) tuna means manufactured from tuna landed by American flag vessels, and completely processed in the United States its

Approved by  DBJ

Date Issued: 10/19/15

Date Revised: [01/18/22](#)

territories, possessions, Puerto Rico, or the Trust Territories of the Pacific Islands (hereinafter referred to as the United States). U.S. - produced does not include tuna caught on American flag vessels and processed outside the United States or tuna caught on vessels other than American and processed in the United States.

- 220 If any fresh or frozen tuna products originating from sources other than the United States are processed or handled, the contractor will develop and maintain an identification and record system for these products to assure USDA that they are segregated and not used to fulfill contracts awarded under this Supplement. Such segregation plan must be approved by NMFS and be made available to the Contracting Officer or agent thereof upon request.
- 230 The contractor must ensure that the Contractor and any subcontractor(s) maintain records including, but not limited to, landing vessels, invoices, production and inventory records evidencing product origin, and will make such records available for review by the Government in accordance with FAR 52.214-26.
- 240 Prior to performance on USDA contracts or subcontracts, contractors, and tuna subcontractors must obtain approval of its domestic product program from the NMFS.
- 250 The supplier shall include this domestic origin certification clause in its entirety in all subcontracts for tuna 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."

300 CERTIFICATION SERVICES

- 310 Compliance with the Code of Federal Regulations 50, Part 260 must be under DOC, NMFS. The cost of all inspection service must be borne by the Contractor. Questions concerning charges and the availability of NMFS agents should be discussed with the nearest NMFS office. For information regarding office locations, see the following web site address:

http://www.seafood.nmfs.noaa.gov/pdfs/seafood_inspection_program_offices.pdf

400 ACCEPTANCE AND CERTIFICATION

- 410 The USDC Seafood Inspector shall certify acceptable product and set forth on a Certificate of Loading the following information:
- 410.1 Purchase Order Number/Purchase Order Line Item Number.
- 410.2 Sales Order Number/Sales Order Line Item Number.
- 410.3 Destination of shipment.
- 410.4 Name of product and applicable material number.
- 410.5 Shipping Date.

Approved by  DBJ

Date Issued: 10/19/15

Date Revised: 01/18/22

- 410.6 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.
- 410.7 Count of shipping containers and total projected net weight in each production lot. Count and projected net weight verified.
- 410.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable.
- 410.9 A statement that "Product conforms with the FPPS for Canned/Pouched Tuna; count and projected net weights certified."
- 420 Each delivery unit shall be accompanied by one of the following certificates listed below as appropriate:
- 420.1 Certificate of Inspection.

500 EXHIBITS

Approved by  DBJ

Date Issued: 10/19/15

Date Revised: 01/18/22



APPROVED

FEDERAL PURCHASE PROGRAM SPECIFICATION (FPPS) FOR CANNED / POUCH TUNA

Agricultural Marketing Service (AMS)
Livestock and Poultry (LP) Program
Standards and Specification Division (SSD)
Room 2628-S, STOP 0258
Phone: (202) 690-3148

Supersedes: FPPS CPT dated August 2018 – changes from
previous requirements in [blue](#)

Effective: [January 2022](#)

100 SCOPE

101 This Specification is for use by the United States Department of Agriculture (USDA) for the procurement of canned/pouch tuna.

200 APPLICABLE DOCUMENTS

201 The following documents and all references cited therein shall be incorporated as part of this USDA, FPPS:

201.1 Applicable provisions of the Federal Food, Drug, and Cosmetic Act contained in 21 CFR 1-199.

201.2 United States Tuna Foundation/National Marine Fisheries Service (USTF/NMFS) Test Lot Protocol.

201.3 United States Department of Commerce (USDC) Seafood Inspection Program (SIP) applicable procedures for canned/pouch tuna inspection and certification.


201.4 [United States Standards for Condition of Food Containers \(7 CFR 42\) and MIL-PRF-44073, Packaging of Food in Flexible Pouches.](#)

300 ITEM DESCRIPTION

301 Canned Tuna - Twenty-four (24), 12.0-ounce cans or six (6), 66.5-ounce cans shall be packed into each case.

302 Pouch Tuna - Six (6), 43.0-ounce pouches shall be packed into each case.

310 Purchaser shall specify immediate container type (canned or pouch) and net weight configuration in each solicitation.








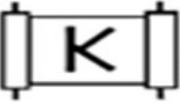
Approved by  DBJ
Date Issued: 10/13/15
Date Revised: [01/18/22](#)

SUPPLEMENT 603 TO AMS MASTER SOLICITATION EXHIBIT A

400 CHECKLIST OF REQUIREMENTS

- 401 The tuna products shall be purchased from suppliers who are operating in accordance with the applicable Food and Drug Administrative (FDA) regulations and under the USDC, NMFS inspection, which may include Hazard Analysis Critical Control Point (HACCP) Quality Management Program (QMP) or Resident Inspector Program and USTF/NMFS Test Lot Protocol.
- 402 Tuna shall be caught so as to be in compliance with the Marine Mammal Protection Act and shall meet the "Dolphin Safe" labeling standard of the Dolphin Protection Consumer Information Act as stated in the Magnuson Fishery Conservation Management Act (16 USC 1822, as amended).
- 403 All tuna products shall be certified Kosher and include the registered Kashrut certification symbol of the certification agent.
- 404 List of acceptable symbols for Kosher Tuna products for distribution to Federal Food and Nutrition Assistance Programs:

405

| | | |
|--|---|--|
|  http://oukosher.org/ |  http://www.kosher.org/ |  http://www.ok.org/ |
|  http://www.skskosher.com/ |  http://www.kof-k.org/ |  http://www.cor.ca/ |
|  http://www.star-k.org/default.htm |  http://scrollk.org/ | |

- 406 For Material Code 111021 Only – Kosher Canned Tuna shall comply with applicable dietary (kosher) laws as established by the “613 Council of Kashruth.” Manufacturing plants shall be certified for compliance with the aforementioned requirement by contacting the Board of Jewish Education of Greater New York (BJENY) at [646-472-5368](tel:646-472-5368). At no cost to the vendor, a rabbinic supervisor shall be sent to certify compliance of the manufacturing plant with the dietary (kosher) laws.
- 407 Contractor shall certify that their manufacturing plant is capable of meeting applicable dietary (kosher) laws as established by the “613 Council of Kashruth” and certification by BJENY.

410 FISH FLESH / PRODUCT CHARACTERISTICS

SUPPLEMENT 603 TO AMS MASTER SOLICITATION EXHIBIT A

- 411 Domestic Origin of Fish Flesh - All tuna products shall be produced in the United States. United States produced (hereafter referred to as U.S.-produced) tuna means manufactured from tuna landed by American flag vessels, and completely processed in the United States its territories, possessions, Puerto Rico, or the Trust Territories of the Pacific Islands (hereinafter referred to as the United States).
- 412 The contractor agrees to comply with all provisions of the [AMS Master Solicitation for Commodity Procurements – Domestic Programs \(MSCP-D\)](#) and the applicable Supplement.
- 413 Canned tuna shall meet the requirements of 21 CFR 161.190 Tuna Standard of Identity.
- 414 Product Characteristics
- 414.1 Color - Light
- 414.2 Form - Chunk
- 414.3 Packing media - Water or Broth
- 414.4 Salt/sodium level - No more than 1.5 percent salt
- 414.5 Monosodium glutamate is not allowed
- 414.6 Significant ingredients (more than 1 percent) shall be derived from U.S. produced products
- 414.7 Objectionable Materials – The contractor shall assure that the tuna product is processed from fish prepared by removing the head, gills, tail, fins, skin, viscera, blood, bruises, and damaged or discolored flesh to the greatest extent practicable in accordance with good manufacturing practice. Foreign materials shall also be excluded.
- 414.8 Tuna shall be the only fish used and shall be in good condition prior to processing, i.e., exposed surfaces shall be of a color and bloom typical of tuna which has been properly stored and handled. Cut surfaces and naturally exposed surfaces shall show no more than slight darkening or discoloration due to dehydration, aging, and/or microbial activity.
- 414.9 No odors foreign to fresh tuna shall be present.
- 414.10 Changes in color and odors characteristically associated with frozen tuna in excellent condition shall be acceptable.
- 414.11 Frozen tuna shall show no evidence of having been defrosted and refrozen or other evidence of mishandling.

SUPPLEMENT 603 TO AMS MASTER SOLICITATION EXHIBIT A

- 414.12 All products shall be free of metal contaminants. The contractor shall demonstrate to the USDC agent that the metal detection equipment used is capable of detecting stainless steel, ferrous, and non-ferrous metals.

420 PREPARATION FOR DELIVERY

- 421 Packaging - The tuna shall be packaged in either cans or pouches. Purchaser shall specify immediate container type (canned or pouch) and net weight configuration in each solicitation.
- 421.1 Cans - Twenty-four (24), 12.0-ounce cans shall be packed into a shipping container to a net weight of 18.0 pounds or six (6) 66.5-ounce cans shall be packed into a shipping container to a net weight of 24.9375 pounds.
- 421.2 Pouches - Six (6) 43-ounce pouches shall be packed into shipping container to a net weight of 16.125 pounds.
- 422 Unitization - All cans/pouches shall be unitized by packing into new fiberboard shipping containers or placing on fiberboard trays with plastic shrink wrap.
- 423 Only one size and style of unitized cases may be offered in an individual delivery unit.
- 424 Labeling - Both immediate and shipping containers shall be labeled to include all information required by FDA, USDC regulations and the following AMS requirements:
- 424.1 Cans/pouches – Commercial labeling is acceptable.
- 424.1.1 Product name.
- 424.1.2 Manufacturer name and address.
- 424.1.3 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 _____.
- 424.1.4 Ingredient declaration.
- 424.1.5 Nutrition facts panel based on requirements in 21 CFR 101.9 Nutrition Labeling of Food.
- 424.1.6 All cans/pouches shall bear a code that is traceable to processing establishment, production lot and date and back to the source of the harvested tuna to ensure compliance with domestic origin requirements.
- 424.1.6.1 Only one can/pouch code shall be allowed within each shipping container except as necessary to accommodate consecutive time period changeovers within a lot.

SUPPLEMENT 603 TO AMS MASTER SOLICITATION EXHIBIT A

424.1.6.2 If a lot must be split to accommodate delivery unit, it cannot be split more than once.

424.1.7 The Dolphin Safe logo shall be on the immediate container.

424.1.8 All immediate containers shall include the registered Kashrut certification symbol of the certification agent.

424.2 Shipping Containers^{1/} – Commercially marked shipping containers shall include the following information:

424.2.1 Purchase order number.

424.2.2 A traceability code that identifies the processing establishment, production date and production lot.

424.2.3 Nutrition facts panel based on requirements in 21 CFR 101.9 Nutrition Labeling of Food.

424.2.4 The appropriate product name and material number listed in the table below for each of the items.

| Item | Material Number |
|--------------------------|-----------------|
| Canned Tuna - 12.0 oz. | 100194 |
| Canned Tuna - 66.5 oz. | 100195 |
| Pouch Tuna - 43.0 oz. | 110703 |
| Canned Tuna K – 66.5 oz. | 111021 |

424.2.5 Ingredient declaration (including single ingredient products).

424.2.6 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 _____.

424.2.7 All shipping containers shall include the registered Kashrut certification symbol of the certification agent.

^{1/}The information in Section 424.2 may be printed directly on the shipping container, or printed on labels applied to the shipping container.

SUPPLEMENT 603 TO AMS MASTER SOLICITATION EXHIBIT A

- 424.2.8 USDA Shield (at least 2 inches high and appearing on the top of the container or on the principal display panel)



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 solicitation. 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 DELIVERED PRODUCT

- 441 Delivery Unit

- 441.1 12-ounce cans - Each delivery unit shall consist of 1,800 shipping containers with a net weight of 32,400 pounds.

- 441.2 66.5-ounce cans - Each delivery unit shall consist of 1,440 shipping containers with a net weight of 35,910 pounds.

- 441.3 43-ounce pouches - Each delivery unit shall consist of 2240 shipping containers with a net weight of 36,120 pounds.

- 442 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 \(ISO\) 17712-2013](#) as required under the Master Solicitation. Seals shall be 1/8th-inch diameter cable, high-security bolt, or equivalent.

450 QUALITY ASSURANCE

- 451 Facilities used in fulfilling USDA contracts shall be operating in accordance with all applicable FDA regulations. All canned / pouch tuna shall be produced under continuous NMFS inspection which may include HACCP-QMP or Resident Inspector Program and includes the USTF/NMFS Test Lot Protocol.

SUPPLEMENT 603 TO AMS MASTER SOLICITATION EXHIBIT A

- 451.1 All processors and processing facilities used to fulfill USDA contracts shall be a USDC/National Oceanic and Atmospheric Administration (NOAA) Seafood Inspection (SI) Approved Establishment. NOAA SI Approved Establishments must meet all pertinent Federal requirements applicable to processing fish and fishery products. NOAA SI Approved Establishments must comply with the following regulatory requirements that are applicable to the firm:
- 451.2 [21 CFR Part 101 - Labeling](#)
21 CFR Part 110
21 CFR Part 117 Subparts A, B and F
21 CFR Part 123
NOAA SI Approved Establishments Requirements
50 CFR Part 260
- 451.3 To meet the requirements of a USDC/NOAA Approved Establishment, processors of fish and fishery products may participate in one of two USDC/NOAA Inspection Systems:
- 451.4 USDC/NOAA HACCP Quality Management Program (HACCP QMP);
A Systems Audit based service which requires firms to be subjected to unannounced systems audits on a quarterly frequency interval to substantiate overall compliance with all pertinent regulations and to meet quality requirements.
- 451.5 USDC/NOAA Resident Inspector Program;
A continuous inspection service whereby USDC Inspection personnel are present during all hours of production to fulfill USDA contracts.
- 452 [USDC shall be the certifying program. USDC inspectors shall certify the quality and acceptability of the tuna in accordance with USDC procedures, which include selecting random samples of the packaged tuna, evaluating the samples for conformance with the salient characteristics of this FPPS and other contractual requirements, and documenting the findings on official USDC score sheets and/or certificates. USDC may certify product under Type I \(continuous inspection\), Hazard Analysis and Critical Control Points \(HACCP\), or lot inspection procedures. In addition, USDC inspection personnel will examine the tuna for conformance to the United States Standards for Condition of Food Containers \(7 CFR 42\) and MIL-PRF-44073, Packaging of Food in Flexible Pouches, in effect on the date of the solicitation.](#)
- 452.1 [End-item inspection and sample selection/evaluation/analysis shall be conducted by USDC inspectors on each delivery unit \(cargo container/semi-trailer\) basis when delivered to a U.S.-based warehouse or storage facility. Samples will be analyzed and evaluated by a USDC designated laboratory.](#)
- 452.2 [Acceptance or rejection of a lot shall be determined by the USDC Seafood Inspection Program based on the following Analytical Requirements:](#)

SUPPLEMENT 603 TO AMS MASTER SOLICITATION EXHIBIT A

- 452.2.1 Salt/sodium level – Not more than 1.5 percent salt using AOAC 937.09, 976.18, or 976.19 method.
- 452.2.2 Histamine – No more than 16.99 ppm in any composite sample using AOAC 977.13 method, or no more than 49.99 ppm in at least two individual samples using CPG Sec 540.525 method.
- 452.2.3 Methylmercury – No more than 0.33 ppm in any composite sample using AOAC 988.11 method, or no more than 1.0 ppm in any individual sample using AOAC 988.11 method.
- 452.3 For each lot (delivery unit), an initial screening of 24 cans or pouches producing eight composite samples (3 cans or pouches per composite sample) will be performed at time of arrival at the U.S-based warehouse or storage facility
 - 452.3.1 Samples will undergo organoleptic evaluation. Samples will be considered adulterated (21 U.S.C. 342(a)(3)) when organoleptic evidence of decomposition is found in at least two subsamples by an analyst qualified in organoleptic testing and the findings are confirmed by a national expert in organoleptic testing. And/or honeycombing is found in two subsamples by an analyst qualified in organoleptic testing and confirmed by a national expert in organoleptic testing.
 - 452.3.2 Composite samples will be tested for histamine, methylmercury, and salt content. Histamine levels of ≥ 17.0 ppm or methylmercury levels of >0.33 ppm in any of the eight composites will trigger the sampling methodology in the FDA CPG 540.525. Under the FDA methodology, 24 additional cans or pouches will be selected and tested for histamine and three additional cans or pouches selected and tested for methylmercury. If histamine levels are ≥ 50 ppm in at least two samples, or methylmercury levels are > 1.0 ppm using AOAC 988.11, the lot will be rejected. The lot will be rejected salt content exceeds 1.5 percent.
 - 452.3.3 12-Ounce Cans - An initial screening of 24 cans for histamine will be performed. Twenty-four end-item cans will be sensory evaluated and sent to the USDC designated laboratory for the histamine analysis. Inspectors will select 2 oz. of tuna from the first 12 cans for salt analysis and methylmercury testing. The remaining product from the 12-ounce cans will be placed in eight composite individual bags of tuna product (one bag per three cans) for histamine and one composite bag (2 oz from the first 12 cans) for salt analysis and methylmercury. There will be nine bags per lot submitted to the laboratory for analysis.
 - 452.3.4 66.5-Ounce Cans and 43-Ounce Pouches - An initial screening of 24 cans or pouches for histamine will be performed. Twenty-four end-item cans or pouches will be sensory evaluated and sent to the USDC designated laboratory for the histamine analysis. Inspectors will select 2 oz. of tuna from the first 12 cans or pouches for salt analysis and methylmercury testing. From

SUPPLEMENT 603 TO AMS MASTER SOLICITATION EXHIBIT A

- the remaining product, inspectors will select a 500 g sample per can or pouch of product. *Please note that remaining product will need to be rough mixed before pulling the 500 g sample.* The three cans or pouches will create a 1500 g composite sample, which the lab can then process per the AOAC. The lab will receive eight individual bags with 1500 g worth of product (500 g from three cans or pouches) per bag and one composite bag (2 oz from the first 12 cans or pouches) for salt analysis and methylmercury. There will be nine bags per lot submitted to the laboratory for analysis.
- 452.4 Product Examination – Examinations will be performed by USDC for net and drained weights, can vacuum, and product defects. All sampling for inspection and determination of acceptability shall be done in accordance with ANSI/ASQC Z1.4. Defects found during inspection shall be classified in accordance with Tables II through IV and the inspection levels acceptable quality levels (AQLs) as shown in Table I. AQLs shall be expressed in defects per hundred units. The lot size shall be expressed in cans or pouches. See Appendix 1.
- 452.4.1 Preliminary Lot Screening - In accordance with 7 CFR 42.105 (b) and 42.111, lots will be rejected for any single swollen or leaker can identified by the Seafood Inspection Program during examination of delivery units (cargo container/semi-trailer) when delivered to a U.S.-based warehouse or storage facility.
- 453 Pressed cake weight examination for cans shall be in accordance with 21 CFR 161.190, Tuna Standard of Identity. Drained weight examination for cans shall be in accordance with CODEX STAN 70-1981 and be no less than label declared drained weight. Any lots that do not meet the cake weight or drained weight requirements cannot be delivered to USDA. USDC will determine the method to determine product compliance.
- 454 Pouches shall be examined for net weights in accordance with NMFS requirements.
- 460 WARRANTY AND COMPLAINT RESOLUTION**
- 461 Warranty – The contractor shall guarantee that the product complies with all specification requirements and provisions set forth in the program Supplement.
- 462 Complaint Resolution – Customer complaint resolution procedures shall be developed by the contractor. 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.
- 470 ACCEPTANCE AND CERTIFICATION**

SUPPLEMENT 603 TO AMS MASTER SOLICITATION EXHIBIT A

- 471 The USDC Seafood Inspector shall certify acceptable product and set forth on a Certificate of Loading 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 A statement that "Product conforms with the FPPS for Canned/Pouched Tuna; count and projected net weights certified."
- 472 Each delivery unit shall be accompanied by a Certificate of Inspection.

APPENDIX 1

TABLE I. Inspection levels and acceptance numbers

| Table | Inspection Level ^{2/} | AQL | |
|-------|--------------------------------|-------|-------|
| | | Major | Minor |
| II | S3 | --- | 4.0 |
| III | S3 | --- | 10.0 |
| IV | S3 | 1.0 | 10.0 |
| V | S2 | 1.5 | 6.5 |

^{2/}Sample shipping containers shall be selected randomly on a proportionate basis from not less than 90 percent of the codes listed in a lot. In the event that the referenced levels result in a sample size that is too small to provide for sampling 90 percent of the codes in a lot, a level sufficiently large to accommodate this requirement shall be selected. Not more than one primary container per shipping container shall be examined for the defects within the tables listed in Table I. The sample unit for USDC Inspection is the contents of one can or pouch.

TABLE II. Examination for net weights^{3/, 4/, 5/}

| Category | Defect |
|--------------|--|
| Minor 201 | A 198 g (7.0 oz) or less can or pouch - more than 7.1 g (¼ oz) under specified net weight. Over 201 g (7.1 oz) to 369 g (13.0 oz) can or pouch - more than 14.2 g (½ oz) under specified weight. A 1.22 kg (43.0 oz) pouch - more than 28 g (1 oz) under specified net weight. A 1.88 kg (66.5 oz) can - more than 28 g (1 oz) under specified net weight. |

^{3/}Failure of lot average net weight to meet specified net weight shall be basis for rejection of entire lot.

^{4/}Report results to the nearest 0.1 g (0.004 oz).

^{5/}Net weight for pouch product will be determined as follows:

Weigh sealed pouch. Empty contents into tray, make sure all tuna is removed. Clean and dry the pouch. Weigh the empty pouch. Deduct the weight of the empty pouch from the weight of the sealed pouch and record as net weight.

TABLE III. Examination for vacuum requirements (not required for pouch)

| Category | Defect |
|--------------|--------------------------|
| Minor 201 | Vacuum less than 1 inch. |

SUPPLEMENT 603 TO AMS MASTER SOLICITATION EXHIBIT A

TABLE IV. Product defects

| Category | | Defect | | | | | | | | | | | | | | | | | | | | | | | | | |
|--|--------------|--|-----------------|------|--------|-----------------|------|------------------------|---|---|---|---|--|---|---|---|---|-------------------|---|---|---|---|-------------------|---|---|---|---|
| <u>Critical</u> | <u>Major</u> | <u>Minor</u> | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1 | | Flesh showing evidence of true honeycombing or the presence of flavors and/or odors of decomposition such as, sour and rancid, or other flavors and odors of decomposition. ^{7/} | | | | | | | | | | | | | | | | | | | | | | | | | |
| 2 | | Presence of chemicals, glass, or metal particles, animal excreta, struvite crystals, or similar extraneous material which could harmfully affect or contaminate the product. ^{7/} | | | | | | | | | | | | | | | | | | | | | | | | | |
| 3 | | Presence of objectionable foreign materials such as, but not limited to, rust, wood, hair, dirt, or insects or insect parts either singly or in combination. ^{7/} | | | | | | | | | | | | | | | | | | | | | | | | | |
| | 101 | Presence of objectionable flavors or odors such as, but not limited to, burnt, scorched, overcooked, stale, or other objectionable flavors or odors. ^{8/} | | | | | | | | | | | | | | | | | | | | | | | | | |
| | 102 | Form, color, packing media, or flavor, not as specified in contract. | | | | | | | | | | | | | | | | | | | | | | | | | |
| | 201 | Presence of any prominent bruise(s), blood clot(s), or piece(s) of gills or viscera pieces over 6.35 mm (¼ in) in any dimension. ^{9/} | | | | | | | | | | | | | | | | | | | | | | | | | |
| | 202 | Presence of number of undesirable fish parts of an objectionable size exceeding those shown below: ^{10/} | | | | | | | | | | | | | | | | | | | | | | | | | |
| | | <table><tr><td>Net Weight</td><td>Skin</td><td>Scales</td><td>Vascular Tissue</td><td>Bone</td></tr><tr><td>198 g (7.0 oz) or less</td><td>2</td><td>2</td><td>1</td><td>1</td></tr><tr><td>Over 201 g (7.1 oz) to 369 g (13.0 oz)</td><td>2</td><td>4</td><td>2</td><td>2</td></tr><tr><td>1.22 kg (43.0 oz)</td><td>3</td><td>6</td><td>3</td><td>3</td></tr><tr><td>1.88 kg (66.5 oz)</td><td>4</td><td>8</td><td>4</td><td>4</td></tr></table> | Net Weight | Skin | Scales | Vascular Tissue | Bone | 198 g (7.0 oz) or less | 2 | 2 | 1 | 1 | Over 201 g (7.1 oz) to 369 g (13.0 oz) | 2 | 4 | 2 | 2 | 1.22 kg (43.0 oz) | 3 | 6 | 3 | 3 | 1.88 kg (66.5 oz) | 4 | 8 | 4 | 4 |
| Net Weight | Skin | Scales | Vascular Tissue | Bone | | | | | | | | | | | | | | | | | | | | | | | |
| 198 g (7.0 oz) or less | 2 | 2 | 1 | 1 | | | | | | | | | | | | | | | | | | | | | | | |
| Over 201 g (7.1 oz) to 369 g (13.0 oz) | 2 | 4 | 2 | 2 | | | | | | | | | | | | | | | | | | | | | | | |
| 1.22 kg (43.0 oz) | 3 | 6 | 3 | 3 | | | | | | | | | | | | | | | | | | | | | | | |
| 1.88 kg (66.5 oz) | 4 | 8 | 4 | 4 | | | | | | | | | | | | | | | | | | | | | | | |

^{7/}These are regarded as critical defects and their finding will be basis for rejection of the entire lot.

^{8/}Do not include flavors and odors of decomposition.

^{9/}Small blood spots, streaks, and bruises, characteristic of purse-seine caught tuna, are not considered defects.

^{10/}To classify as objectionable, fish parts must meet the following criteria: skin - piece over 13 mm (½ in) in any dimension; scales - over 6 mm (¼ in) in any two dimensions; vascular tissue - includes streaks and dark meat over 13 mm (½ in) in any dimension; bone - any bone or cartilage which is not soft or does not become powdery under firm pressure of a hard object or which is over 13 mm (½ in) in any dimension.

Approved by  DBJ

Date Issued: 10/13/15

Date Revised: 01/18/22