APPROVED

SUPPLEMENT FOR EGG PRODUCTS DISTRIBUTED FOR FEDERAL FOOD AND NUTRITION ASSISTANCE PROGRAMS

Agricultural Marketing Service (AMS) Livestock and Poultry (LP) Program Standards and Specification Division (SSD) Room 2624 S-Bldg., Phone: (202) 692-0086

Changes from previous requirements in blue

Effective: January 2024

100 Overview

- This document provides additional program certification requirements for the following egg products purchased by the Department of Agriculture (USDA), including the applicable Federal Purchase Program Specification (FPPS) and all Exhibits:
 - Hard Boiled
 - Whole Eggs
 - All Purpose Egg Mix
 - Egg Patty
- 111 Actual purchases shall be described in the AMS Master Solicitation for Commodity Procurements Domestic Programs (MSCP-D) and Solicitations.
- For contract compliance and certification of product, the contractor may request the use of either Option A AMS QAD Grading-based Monitoring and Certification service, or Option B QAD Audit-based Verification service, for assessing contract compliance of the finished product. AMS shall seek to honor the request of the contractor but reserves the right to make a final determination.
- When an option is implemented, the contractor shall remain under that service until completion of the contract, at which time it may request a change in oversight option for any subsequent contract.
- The cost of all grading, auditing and certification services performed by AMS agents shall be at the expense of the contractor. This includes, but is not limited to, audits, examinations, supervision, official documentation, and related services.
- Questions concerning charges and the availability of AMS agents can be directed to a USDA/AMS, LP Program's Quality Assessment Division (QAD) field office or to USDA, AMS, LP, QAD Business Operations Branch, 10809 Executive Center Drive, Suite 318, Little Rock, AR 72211-6022; phone: 501-312-2962 or email: QAD.BusinessOps@usda.gov

Approved by: Jeffrey Hendricks

200 AMS Contract Compliance Option A: Grading-Based Monitoring and Certification

- 210 QAD Grading-Based Monitoring and Certification
- Monitoring of production, processing and product certification shall be conducted through the direct continuous supervision of an AMS Grader in accordance with the requirements listed in the FPPS and AMS/LP/QAD Policies and Procedures for certifying USDA commodity foods. A technical proposal is not required to be submitted when the contractor is operating under Option A. All raw materials will be subjected to the certification process prior to being utilized in manufacture finished products.
- 220 Pre-Production Onsite Plant Survey
- QAD shall contact the contractor to set-up a pre-production plant survey, including review of food defense and production capability, and discuss production and certification requirements.
- 230 Post-Award Monitoring and Certification
- The AMS Grader shall be present at all times during production and processing of the commodity.
- The AMS Grader may select samples for laboratory analyses or inspect the commodity at any point in transit and after delivery to point of destination.
- The contractor or AMS Grader shall perform checkloading examinations as described in the FPPS at the time of shipment and issue an acceptance document to accompany each shipment.
- The AMS Grader shall be responsible for certification of compliance with the requirements of the FPPS including, but not limited to, raw material, formulation, cooking, refrigeration or freezing, packaging and packing, metal detection, labeling and marking and net weight.

300 AMS Contract Compliance Option B: Audit-Based Verification

- 310 Audit-Based Verification
- Verification of production and processing shall be conducted through routine audits performed by QAD according to the contractor's and/or subcontractor's approved technical proposal (see section 360 Technical Proposal Requirements) and the applicable FPPS. All raw material shall be under applicable USDA oversight and/or certification as outlined in the FPPS. This includes, but is not limited to, regulatory requirements of USDA FSIS, FDA and AMS regulations.
- Interested contractors may submit sample(s) and technical proposal (outlined in Sections 350 and 360) at any time during the pre-bid period. Contractors should allow 10 working days, from USDA's receipt of the product sample(s) and technical proposal for notification of evaluation results. A contractor is deemed eligible upon notification of approval of the

Approved by: Jeffrey Hendricks

- sample(s) and technical proposal by SSD. Submission of sample(s) and technical proposal is not binding on USDA.
- Once a contractor is notified by SSD that the technical proposal meets the applicable criteria, QAD shall contact the contractor to set up a pre-bid onsite capability assessment audit.
- 320 Pre-Bid Onsite Capability Assessment Audit
- 321 QAD shall conduct an onsite capability assessment that shall consist of reviewing:
- 321.1 Food Defense Requirements QAD shall conduct a food defense audit that shall include, but is not limited to, a thorough evaluation of the contractor's and or subcontractor's food defense plan. Documentation shall support the contractor's and/or subcontractor's food defense plan and meet requirements of Section 4A52.246-2 of the MSCP-D for Commodity Procurements.
- 321.2 Production of the commodity that complies with the applicable FPPS and approved technical proposal or production plan,
- 321.3 records related to purchasing, receiving, production, quality control, inventory, shipping, and,
- 321.4 interviews with management and production personnel.
- Upon completion, QAD shall provide SSD either with a verbal or email notification of the audit findings. SSD shall notify the vendor of their status based on the audit findings as well as QAD and the Commodity Procurement Program (CPP). The official final audit report shall be sent to the contractor once released from QAD.
- After bid opening, CPP shall contact QAD and SSD to determine that contractors have met all requirements to deem the bids responsive or non-responsive.
- For bids that are determined to be non-responsive bids, CPP shall notify the contractor(s) directly.
- 330 Post-Award Assessment Audit
- Contractors who receive contracts shall have their required documentation readily available for review upon request by SSD, QAD, or other AMS agents. Records may be maintained in hard copy or electronically. However, records maintained electronically shall be made available immediately upon request.
- QAD shall conduct an onsite audit of the contractor's and/or subcontractor's facility(s) and processes when production commences for the first contract awarded. Additional audits, and their frequency, shall be conducted as determined by QAD, but not less than once per month for contractors or subcontractors with continuous or multiple contracts, or once per contract for intermittent contractors. At the discretion of QAD, more frequent audits may be conducted when audit deficiencies are detected.

Approved by: Jeffrey Hendricks

- 340 Post-Award Actions
- Any deviation from contractual requirements shall be immediately reported by the contractor to the Contracting Officer and SSD. The Contracting Officer or SSD shall notify the contractor regarding eligibility to continue to participate as a contractor.
- Contractor shall assure that the delivered product complies with the provisions of the FPPS, the applicable assessment by AMS, and the contractor's technical proposal approved by SSD.
- In the instance that any non-conformance is cited by the AMS auditor, or when a complaint is received by commodity recipient agencies, the contractor shall submit a cause and effect analysis and corrective actions to address the non-conformance or complaint.
- 350 Product Sample
- Potential contractors shall submit samples that are produced in accordance with their submitted technical proposal.
- 351.1 Contractors with previously approved technical proposals and product samples, or previous award and production of USDA AMS commodity product under FSIS oversight, are not required to resubmit. Any change to previously approved technical proposal and product sample (ingredient/formulation) shall be resubmitted for review and approval to SSD prior to bid.
- Contractor shall submit one 5-pound sample (or two samples if a sample unit is less than 5-pounds) along with a legible product label which illustrates the ingredient statement, Nutrition Facts, safe handling instructions, and allergen declaration (if applicable). All samples shall arrive in the frozen (0°F or lower) or refrigerated (34°F to 40°F) state, as outlined in the FPPS.
- 352.1 For bulk liquid whole eggs (100047), a product sample is not required.
- 360 Technical Proposal Requirements
- The contractor shall submit a Technical Proposal that meets the following Requirements:
- 361.1 Include a detailed description of the egg 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)
- 361.2 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)
- 361.3 Identify all corrective actions to be taken if deviations from contractual and specification requirements occur during production, and all preventative actions to be taken to preclude a

4

Approved by: Jeffrey Hendricks

reoccurrence. (Act)

- 361.4 The technical proposal shall follow the format as shown in **Exhibit A-D**. Technical proposals should be brief and concise.
- 361.5 The technical proposal shall be preceded by the following, as required by the template:
- 361.5.1 Table of Contents listing the major areas as they appear in the technical proposal; and
- 361.5.2 List of attachments, forms provided with the technical proposal, if appropriate with the applicable document name and reference number.
- 362 SSD shall review each technical proposal to determine if the proposal is adequate and shall notify the contractor of the status of their technical proposal and their eligibility to bid.
- 363 Instructions for Submission of Technical Proposal
- 363.1 The following procedures establish the acceptable minimum requirements for the format and content of the technical proposal:
- 363.1.1 The Government has provided a technical proposal format which is to be used in preparing the technical proposal (see **Exhibit A-D)**. The contractor shall submit the technical proposal as an email file attachment to AMS (<u>TechnicalApprovals@usda.gov</u>, <u>Anjeanette.Johnson@usda.gov</u>, <u>Jeffrey.Hendricks@usda.gov</u> and <u>Jed.Warnock@usda.gov</u>).
- 363.1.2 The technical proposal shall be saved in a non-portable document file format (not PDF; e.g., Microsoft Word). The technical proposal shall be submitted in its entirety. If the file size of the technical proposal 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 shall be submitted as a separate document as well.
- 363.1.3 The technical proposal shall be submitted by an authorized agent of the company.
- 363.1.4 While it is not the desire of the Government to penalize an offeror for non-compliance with formatting instructions, technical evaluators may have difficulty evaluating the technical proposal to the fullest extent possible if the proposal is not presented in the proper format. Technical evaluators shall not be required to search other subsections or sections of the offeror's technical proposal for information requested in the evaluation.
- 364 Technical Proposal Revisions
- Changes to a contractor's technical proposal may be submitted at any time or at the request of SSD. All technical proposal revisions shall meet the following criteria:
- Any changes to a technical proposal made by the contractor after its initial submittal shall be accomplished by submitting an entire technical proposal. A cover letter shall be submitted with the changes identified and an explanation of the need for the change. The contractor shall include the revision date and the appropriate page number(s).

Approved by: Jeffrey Hendricks

364.3 Changes to original technical proposal shall be highlighted and deletions in strikeout

Approved by: Jeffrey Hendricks

EXHIBIT A Technical Proposal Format for Hard Cooked Eggs

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).

Technical Proposal for: Hard Cooked Eggs

Table of Contents (all pages and attachments shall be numbered and identified – all attachments shall be identified and referenced in the Technical Proposal).

The technical proposal should document a quality control program that includes procedures, records, forms, pictures, etc., which demonstrates conformance with the following checklist of requirements for all Sections and Subsections therein:

100	ITEM DESCRIPTION
200	APPLICABLE DOCUMENTS
300	CHECKLIST OF REQUIREMENTS
400	PROCESSING
500	MICROBIAL
600	HANDLING INSTRUCTIONS
700	PACKAGING AND PACKING
800	FINAL EXAMINATION OF PACKAGED AND PACKED COMMODITY
900	PALLETIZED UNIT LOADS
1000	SHIPMENT AND DELIVERY
1100	DESTINATION EXAMINATION
1200	PRODUCT ASSUARNCE AND COMPLAINT RESOLUTION

Attachments or Appendixes - Please attach all referenced documents with the applicable document name and reference number.

Approved by: Jeffrey Hendricks

EXHIBIT B Technical Proposal Format for Whole Eggs

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).

Technical Proposal for: Whole Eggs

Table of Contents (all pages and attachments shall be numbered and identified – all attachments shall be identified and referenced in the Technical Proposal).

The technical proposal should document a quality control program that includes procedures, records, forms, pictures, etc., which demonstrates conformance with the following checklist of requirements for all Sections and Subsections therein:

100	ITEM DESCRIPTION
200	APPLICABLE DOCUMENTS
300	CHECKLIST OF REQUIREMENTS
400	PROCESSING
500	PACKAGING AND PACKING
600	MICROBIOLOGICAL REQUIREMENTS – SAMPLING AND LABORATORY ANALYSIS
700	LABELING
800	FINAL EXAMINATION OF PACKAGED AND PACKED COMMODITY
900	PALLETIZED UNIT LOADS
1000	SHIPMENT AND DELIVERY
1100	DESTINATION EXAMINATION
1200	PRODUCT ASSUARNCE AND COMPLAINT RESOLUTION

Attachments or Appendixes - Please attach all referenced documents with the applicable document name and reference number.

Approved by: Jeffrey Hendricks

EXHIBIT C Technical Proposal Format for All Purpose Egg Mix

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).

Technical Proposal for: All Purpose Egg Mix

Table of Contents (all pages and attachments shall be numbered and identified – all attachments shall be identified and referenced in the Technical Proposal).

The technical proposal should document a quality control program that includes procedures, records, forms, pictures, etc., which demonstrates conformance with the following checklist of requirements for all Sections and Subsections therein:

100	ITEM DESCRIPTION
200	APPLICABLE DOCUMENTS
300	CHECKLIST OF REQUIREMENTS
400	PROCESSING
500	PACKAGING AND PACKING
600	LABELING
700	FINAL EXAMINATION OF PACKAGED AND PACKED COMMODITY
800	UNITIZATION
900	SHIPMENT AND DELIVERY
1000	DESTINATION EXAMINATION
1100	PRODUCT ASSUARNCE AND COMPLAINT RESOLUTION

Attachments or Appendixes - Please attach all referenced documents with the applicable document name and reference number.

Approved by: Jeffrey Hendricks

EXHIBIT D

Technical Proposal Format for Frozen, Fully cooked, Scrambled, Round Egg Patty

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).

Technical Proposal for: Frozen, Fully cooked, Scrambled, Round Egg Patty

Table of Contents (all pages and attachments shall be numbered and identified – all attachments shall be identified and referenced in the Technical Proposal).

The technical proposal should document a quality control program that includes procedures, records, forms, pictures, etc., which demonstrates conformance with the following checklist of requirements for all Sections and Subsections therein:

100	ITEM DESCRIPTION
200	APPLICABLE DOCUMENTS
300	CHECKLIST OF REQUIREMENTS
400	PROCESSING
500	MICROBIAL
600	HEATING INSTRUCTIONS
700	PACKAGING AND PACKING
800	FINAL EXAMINATION OF PACKAGED AND PACKED COMMODITY
900	PALLETIZED UNIT LOADS
1000	SHIPMENT AND DELIVERY
1100	DESTINATION EXAMINATION
1200	PRODUCT ASSUARNCE AND COMPLAINT RESOLUTION

Attachments or Appendixes - Please attach all referenced documents with the applicable document name and reference number.

Approved by: Jeffrey Hendricks