



APPROVED

Agricultural Marketing Service (AMS)
Livestock and Poultry (LP) Program
Standards and Specifications Division (SSD)
Room 3932 S-Bldg. Stop 0258, Phone: (202) 690-3148

**FEDERAL PURCHASE
SPECIFICATION (FPPS) FOR
FULLY-COOKED, SCRAMBLED,
ROUND EGG PATTY**

Supersedes: FPPS for Egg Patty December 2017 –
Changes from previous requirements in [blue](#)

Effective: [January 2024](#)

100 ITEM DESCRIPTION

110 Frozen, Fully-cooked, Scrambled, Round Egg Patty ([111751](#)) – Frozen, fully cooked, scrambled, round patty processed from pasteurized whole egg. The commodity shall be 3.25 to 3.5 inches in diameter and weigh 1.25 ounces. Patties shall be packed [with a minimum 300 patties per case totaling 25 pounds per case and shipped in plastic-lined cardboard containers. A purchase unit shall consist of 1470 cases totaling 36,750 pounds \(16,670 kg\).](#)

200 APPLICABLE DOCUMENTS

210 The following documents are incorporated as part of this USDA, AMS, [SSD](#) FPPS for Frozen, Fully-cooked, Scrambled, Round Egg Patty – [January 2024](#):

210.1 [AMS Master Solicitation for Commodity Procurements – Domestic Programs \(MSCP-D\).](#)

210.2 Regulations Governing the Inspection of Eggs and Egg Products (9 CFR § 590) and Regulations Governing the Voluntary Inspection of Egg Products (9 CFR § 592).


210.3 Regulations Governing the Current Good Manufacturing Practices in Manufacturing, Packing, or Holding Human Food (21 CFR § 117) and Regulations Governing Egg and Egg Products (21 CFR § 160).

300 CHECKLIST OF REQUIREMENTS

310 Domestic Products – Refer to the current AMS [MSCP-D](#).

320 Food Defense – Refer to the Current AMS [MSCP-D](#).

330 Food Safety and Inspection Service (FSIS) Requirements – The commodity

Approved by:  Jeffrey Hendricks
Date Issued: 12/21/2017
[Date Revised: 01/18/2024](#)

shall be sourced from pasteurized liquid whole eggs produced and processed in an FSIS official plant for further processing and shall comply with this FPPS, FSIS regulations (9 CFR § 590 and 9 CFR § 592) and if applicable, the Contractors FSIS approved HACCP plan. The approved HACCP plan shall be accessible to the AMS Grader or Auditor.

340 Food and Drug Administration (FDA) Requirements – The commodity shall be produced in a facility that complies with FDA regulations governing Current Good Manufacturing Practices (21 CFR § 117).

350 Pre-Bid Contract Compliance and Certification Requirements – Refer to the Supplement for Egg Products. The Contractor shall 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.

400 PROCESSING

410 Processing Sequence Requirement – The frozen egg patties from pasteurized liquid whole eggs shall be processed, cooked, frozen, and packaged in a continuous process that complies with the time and temperature requirements of this FPPS.

411 Date Processed – The commodity shall not be processed or packaged more than 60 days prior to the first day of the delivery period.

412 Lot Definition – A lot is the amount of packaged commodity produced during a processing shift.


420 Liquid Whole Eggs

421 Shell eggs, when presented for breaking, shall be:


421.1 Commercial nest-run (shell eggs which are merchandised as they come from the production facility and not segregated for quality) that may or may not be washed and sized; or

421.2 Commercial consumer grade AA or A (shell eggs which contain no more restricted eggs than permitted for U.S. Consumer Grade B shell eggs); or


421.3 U.S. Consumer Grade AA or A based on destination tolerances or U.S. Nest-Run Grade.

Approved by:  Jeffrey Hendricks
Date Issued: 12/21/2017
Date Revised: 01/18/2024

- 422 Shell eggs shall not be more than 21 days old from the date of production at the time of processing, (7 CFR § 56.1 - eggs of current production definition) and shall comply with FDA regulations for ambient temperature during storage and transport (21 CFR § 118.4.e).
- 423 For **commercial** nest-run **and commercial consumer grade** shell eggs, the Contractor shall **provide** a certificate of conformance certifying the age and quality of shell eggs stating the lot identification and quantity of each lot **for** breaking.
- 424 For U.S. Consumer Grades AA or A, the U.S. Grade may be stated on the USDA Shell Egg Grading Certificate, which accompanies the shell eggs, or the cases of shell eggs may be identified with the USDA Consumer AA or A, or Sample Grade AA or A stamp.
- 425 Liquid Whole Eggs in Natural Proportion – Liquid whole eggs shall be egg whites and egg yolks in natural proportion as broken from the shell eggs. Egg whites and egg yolks in the liquid whole eggs shall be processed into a uniform mix.
- 426 **Liquid Whole Eggs from Other Plants – Liquid whole eggs may be transferred or obtained from another FSIS-inspected plant for further processing, provided the liquid whole eggs are produced in compliance with this FPPS and FSIS regulatory requirements and if applicable, the Contractors FSIS approved HACCP plan. The product shall be accompanied by the Contractors Certificate of Conformance that states the date and time the shell eggs were broken and verifies that the commodity meets all the requirements as stated in this FPPS.**
- 430 Processing Liquid Whole Eggs with Color Stabilizer
- 431 Formulation – A food grade color stabilizer shall be added to the liquid whole eggs to inhibit greenish-gray discoloration.
- 431.1 Color stabilizer – The color stabilizer shall be one of the following (based on percent of the weight of the liquid whole eggs): (a) Citric acid--0.2 percent (maximum), (b) monosodium phosphate--0.5 percent (maximum), or (c) monopotassium phosphate--0.5 percent (maximum).
- 431.2 Water – Water may be used as a carrier for the citric acid, monosodium phosphate, or monopotassium phosphate. If a water carrier is used, the water shall contain not less than 50 percent by weight of the color stabilizer.
- 440 Pasteurization

Approved by:  Jeffrey Hendricks
Date Issued: 12/21/2017
Date Revised: 01/18/2024

- 441 The liquid whole eggs with color stabilizer shall be pasteurized within 72 hours from the start of breaking.
- 450 Holding and Cooling Temperatures – Product holding and cooling temperatures for liquid egg, unpasteurized or pasteurized, shall comply with FSIS regulatory requirements [and if applicable, the Contractors FSIS approved HACCP plan.](#)
- 460 Cooking, Appearance and Freezing
- 461 Cooking - Egg patties shall be formulated and cooked to ensure pathogens are eliminated. Egg patties shall be fully cooked until firm, displaying a light to medium color to meet quality requirement of this specification.
- 462 Appearance – Patties shall be round, 3.25 to 3.5 inches in diameter, and appear as scrambled egg with natural edges and surfaces. Patties displaying excessive bubbles, air-pockets, dark brown or burnt markings shall not be accepted.
- 463 Flavor and Texture – Patties shall have a recognizable egg flavor with smooth mouth feel. The patties shall not exhibit rubbery, [mushy](#), [tough](#), or spongy mouthfeel or exhibit off flavors or odors.
- 464 Ingredients – Whole egg shall be the primary ingredient as evidenced in the ingredient statement. Other ingredients shall be used to produce a finished product with natural, blended egg flavor profile suitable for institutional food systems and shall comprise no more than 10 percent of the raw formula.
- 464.1 Sodium content shall not exceed 150 mg per 100 gram.
- 470 Organoleptic requirements – Patties shall be free of grey or greenish color, off flavoring, rancidity; free of fruity, sulfide-like, cardboardy, tallowy, oily, metallic, chlorine-like, or other foreign and off-odors; free of foreign materials (e.g., glass, paper, rubber, plastic, wood, metal); shall show no evidence of mishandling or deterioration; and shall have a yellow color and show no evidence of dehydration or freezing and thawing.
- 480 Freezing
- 481 IQF – Patties shall be Individually Quick Frozen (IQF) so the individual pieces do not stick together after packaging and packing.
- 490 Meat/Meat Alternate Crediting

Approved by:  Jeffrey Hendricks
Date Issued: 12/21/2017
[Date Revised: 01/18/2024](#)

491 Cooked egg patties shall credit as at least one (1) ounce meat/meat alternate.

500 MICROBIAL

The Contractor shall have a documented plan to comply with FSIS and FDA guidance and requirements for *Salmonella* and *Listeria monocytogenes* in egg products and ready-to-eat foods (9 CFR § 590; 21 CFR § 117). Product testing positive for [these pathogens](#) shall not be allowed as rework or for delivery to USDA.

600 HEATING INSTRUCTIONS

610 Heating instructions for the end-user shall be provided. Finished product shall be processed so that the end-user may prepare the product in a conventional, convectional, or microwave type oven for serving.

700 PACKAGING AND PACKING

710 [The Contractor shall assure that all packaging, packing, labeling, closure, marking and palletization shall comply with the National Motor Freight Classification, or the Uniform Freight Classification, as applicable, and shall be labeled to include all information required by FDA regulations \(21 CFR 101\).](#)


720 [Packaging and Packing](#) – All packaging and packing materials shall be clean and in new condition, shall not impart objectionable odors or flavors to their contents, shall be approved by FDA for use in contact with food products.

721 [Packing](#) – [All packing material shall be tamper-evident.](#) Tamper-evident is defined as packing material with one or more indicators or barriers to entry, which, if breached or missing, can reasonably be expected to provide visible evidence that tampering has occurred.


721 [Packaging](#) – [Plastic-film](#) bags for packaging the commodity shall be a polyethylene film bag with a wall thickness of not less than 2 mil (0.002 inch); and shall protect the commodity from dehydration, freezer burn, or quality deterioration during the conditions of use. Metal wire ties, paper-coated wire ties, or staples shall not be used.

730 Shipping Containers – Shipping containers shall:

730.1 Be good commercial fiberboard containers that are acceptable by common or other carrier for safe transport to point of destination,


Approved by:  Jeffrey Hendricks
Date Issued: 12/21/2017
Date Revised: 01/18/2024

- 730.2 Be of such size to pack the commodity without slack filling or bulging;
- 730.3 Withstand the stresses of handling, shipping, stacking, and storage, and
- 730.4 Be closed by commercially accepted methods and materials. Steel or wire straps shall not be used for final closure.
- 731 Staples shall not be used for final closure of shipping containers. Adhesive or staples cannot be used to fasten the top portion of telescope-style containers to the bottom portion. Staples may be used to manufacture and to assemble the fiberboard shipping containers, provided the staples are fastened into the container and tightly clenched to eliminate sharp edges prior to packing the commodity into the shipping containers.
- 740 Labeling
- 741 Child Nutrition (CN) Labeling information demonstrating product contribution to the National School Lunch Program meal pattern requirements is required. For more information on the CN Labeling Program, see the section for Food Manufacturers/Industry at:
- <http://www.fns.usda.gov/cnlabeling/child-nutrition-cn-labeling-program>
- 742 Shipping containers shall be in compliance with the National Motor Freight Classification, or the Uniform Freight Classification, as applicable, and shall be labeled to include all information required by FDA regulations (21 CFR 101).
- 743 Shipping Container Labels – Shipping container labels shall contain the following information:
- 743.1 A traceability code that is traced back to establishment number, production lot, and date.
- 743.2 Ingredients and Allergen statements on shipping containers. The ingredient statement, even for single ingredient foods, shall be included as a statement separate from the name of the product; e.g. Ingredients: _____. The allergen statement shall be in accordance with the Food Allergen Labeling and consumer Protection Act (FALCPA) [and the Food Allergy Safety, Treatment, Education, and Research \(FASTER\) Act](#), which defines milk, egg, fish, Crustacean shellfish, tree nuts, wheat, peanuts, soybeans, [and sesame](#) as well as any food ingredient that contains protein derived from one of these foods, with the exception of highly refined oils, as “major food allergens.”; e.g. Contains: _____.

Approved by:  Jeffrey Hendricks
Date Issued: 12/21/2017
Date Revised: 01/18/2024


800 FINAL EXAMINATION OF PACKAGED AND PACKED COMMODITY

- 810 Packaging Defects – Contractor shall ensure that packages in a delivery unit are examined for defects that affect protection, expose product, permit dehydration or freezer burn, or quality deterioration during storage, such as tears, holes, or improperly closed packages prior to shipment.
- 811 Packing Defects – Shipping containers in a delivery unit shall be examined for condition, labeling, and marking defects according to the United States Standards for Condition of Food Containers (7 CFR § 42).
- 820 **Net weight** – A purchase unit or delivery unit shall **consist of 1470 cases totaling 36,750 pounds.**
- 821 Contractor shall maintain records to demonstrate that each delivery unit has been examined for compliance with the net weight requirements at time of loading.
- 822 **The net weight shall be shown on the Contractor's Certificate of Conformance or LP 210-S Shell Egg Grading Certificate (scale receipt or Bill of Lading (BOL) may accompany load).**
- 830 Loading and Shipping Frozen Commodity
- 831 Visual Inspection – Frozen cooked commodity showing any evidence of defrosting, refreezing, or freezer deterioration shall be rejected for use under this FPPS.
- 832 Internal Product Temperature
- 832.1 The frozen cooked commodity shall be 2 °F (-16.7 °C) or lower at the time of loading. Delivery units with internal product temperatures exceeding 2 °F (-16.7 °C) and up to 5 °F (-15 °C) shall be tentatively rejected. Tentatively rejected delivery units may be returned to the freezer and the temperature reduced to 2 °F (-16.7 °C) or lower and reoffered one time only. Delivery units exceeding 5 °F (-15 °C) or delivery units that have been tentatively rejected and exceed 2 °F (-16.7 °C) when reoffered shall be rejected for use under this FPPS.
- 832.2 **Compliance with the internal product temperature requirement shall be documented and records maintained for AMS review.**
- 840 **Inspection and Checkloading**

Approved by:  Jeffrey Hendricks
Date Issued: 12/21/2017
Date Revised: 01/18/2024

- 841 For inspection and checkloading at time of shipping, the Contractor shall utilize either USDA Grader or Contractor Checkloading to certify. The Contractor shall notify USDA AMS QAD Supervisor prior to production. The requirements for selection are as follows:
- 842 USDA Grader Checkloading Requirements – Inspection for contract compliance shall be made by a USDA representative, in accordance with FDA regulations and this FPPS, at site of processing, both during and after processing and packaging. Inspection records shall be complete and made available to USDA, as requested, to assure contract compliance.
- 842.1 Procedures – The inspection and checkloading shall be performed by the AMS Grader. Procedures and a schedule of fees for these services may be obtained by contacting the nearest QAD field office. This information can be found on the [QAD Procedures webpage \(https://www.ams.usda.gov/resources/qad-procedures\)](https://www.ams.usda.gov/resources/qad-procedures), or by contacting:

USDA/AMS, Livestock and Poultry Program, Office of the Deputy Administrator, 1400 Independence Avenue, SW, Washington, DC 20250-0258, Room 2092-S, STOP 0249, Office Phone Number (202) 720-5705.
- 842.2 The quality, quantity, weight, packaging, packing, and checkloading of the commodity shall be evidenced by certificates issued by the AMS Grader. Contractor shall not ship the commodity unless informed by the AMS Grader that the designated commodity to be shipped meets the requirements of the AMS MSCP-D, Solicitation, and this FPPS.
- 843 Contractor Checkloading Requirements – Inspection for final contract compliance shall be made by the Contractor, in accordance with FDA regulations and this FPPS. The quality, quantity, weight, packaging and packing of the commodity shall be evidenced by a Certificate of Conformance that verifies the designated commodity to be shipped meets all the requirements as stated in this FPPS, MSCP-D and Solicitation.
- 843.1 Procedures – The Contractor shall perform checkloading examinations at the time of shipment – as described in this FPPS starting at the section labeled Loading and Shipping Frozen Commodity and sections thereafter – and shall issue a corresponding Certificate of Conformance (Exhibit 1). The Contractor is required to provide an acceptance document to accompany each shipment. Additional details are found in the current AMS MSCP-D Section for Bill of Lading Notations.

Approved by:  Jeffrey Hendricks
Date Issued: 12/21/2017
Date Revised: 01/18/2024

843.2 Contractors inspection records and checkloading documentation shall be complete and maintained, including the Certificate of Conformance, and made available to USDA, as requested, to assure Contractor Checkloading compliance. Contractor checkloading activity shall be reviewed by USDA under AMS at the cost of the Contractor.

900 PALLETIZED UNIT LOADS

910 All products shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic. Pallet loads shall be stacked in a manner that minimizes the overhang of the shipping containers over the edges of the pallets and that exposes each shipping container's principal display panel to facilitate certification examinations.

920 Size and Style of Container – Only one size and style of shipping container shall be used in any one delivery unit.

1000 SHIPMENT AND DELIVERY

1010 Shipment and Delivery, including Loading and Sealing, Delivery Notifications and Split Deliveries – Refer to the current AMS [MSCP-D](#).

[1011 Documentation and Grading Certificate](#)


1011.1 [A copy of the Contractor's Certificate of Conformance and Bill of Lading or the original LP 210-S Shell Egg Grading Certificate issued at time of checkloading shall accompany each shipment to delivery destination.](#)

1100 DESTINATION EXAMINATION

1110 Commodity Requirements – Before acceptance by [recipient](#), the frozen commodity may be examined on a spot-check basis for temperature, condition, identity, count, or any other contract provision. If a recipient complaint is received, re-inspection may be performed by USDA AMS at the expense of [Contractor](#).

1120 Temperature – Frozen commodity shall have an average internal temperature not to exceed 10 °F (-12.2 °C) with no individual temperature exceeding 15 °F (-9.4 °C) when shipped, during transit, and when received at the destination plant. When any sample exceeds 15 °F (-9.4 °C) the purchase unit shall be rejected for use under this FPPS.

[1130 Costs for Destination Examination – The cost of a destination examination,](#)

Approved by:  Jeffrey Hendricks
Date Issued: 12/21/2017
Date Revised: 01/18/2024

before or after delivery, by a USDA representative on acceptable product shall be for the account of USDA. Costs for destination examinations of rejected purchase units shall be for the account of the Contractor. A USDA representative shall make arrangements for destination examinations prior to delivery.

1200 PRODUCT ASSURANCE AND COMPLAINT RESOLUTION

1210 Product Assurance – The Contractor shall guarantee that the product complies with all FPPS requirements and provisions set forth in the [AMS MSCP-D](#).

1211 Waiver Requests – Contractor shall submit all waiver requests directly to the Commodity Procurements Staff (CPP) Contracting Officer for review and determination. A full list of CPP contacts can be found at:

<https://www.ams.usda.gov/sites/default/files/media/AMSCommodityProcurementStaffContactList.pdf>

1220 Complaint Resolution – Customer complaint resolution procedures shall be the responsibility of 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.


Approved by:  Jeffrey Hendricks
Date Issued: 12/21/2017
Date Revised: 01/18/2024

Exhibit 1. Contractor Checkloading and Certificate of Conformance Requirement

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

**CERTIFICATE OF CONFORMANCE FOR
THE PROCUREMENT OF EGG PATTY**

CERTIFICATE OF CONFORMANCE


I certify the following:

- (1) On [delivery date(s)], [Contractor's name] furnished the (insert the appropriate commodity description) called for by Purchase Order Number _____ via [Carrier] under Sales Order Number/Item number(s) _____:
- (2) The (insert the appropriate material name) is of the quality specified and conforms in all respects with the purchase order requirements, including the FPPS, Master Solicitation for Commodity Procurement – Domestic Programs (MSCP-D), and Solicitation.
- (3) Product identification, (i.e. production lot number(s)) is in the quantity shown on the attached acceptance document.
- (4) Contractor assures all egg product used in fulfilling this contract was produced in the United States as defined in the AMS MSCP-D.

Date: _____

Signature: _____
(Signed by an officer or representative authorized to sign offers)

Title: _____

Approved by:  Jeffrey Hendricks
Date Issued: 12/21/2017
Date Revised: 01/18/2024