



Approved

Agricultural Marketing Service (AMS)
Livestock and Poultry (LP) Program
Standards and Specifications Division (SSD)
Room 2092 S-Bldg. Stop 0258, Phone: (202) 567-1757

Federal Purchase Program Specification (FPPS) for Grilled Chicken **Breast, Chopped and Formed, Fillet-Style, Fully Cooked, Frozen**

Supersedes: FPPS Grilled Chicken Fillet-Style
September 2019 – Changes from previous
requirements in **blue**

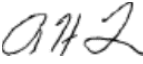
Effective: **November 2023**

100 Item Description

- 101 Grilled Chicken **Breast, Chopped and Formed**, Fillet-Style, Fully Cooked, Frozen (110921) – This item is produced from ready-to-cook boneless, skinless, marinated chicken breast meat with a whole breast fillet appearance. Portion Weight shall meet the 2.0 Meat/Meat Alternate.
- 110 **Sodium – Sodium content shall not exceed** 350 mg per 100 g.
- 120 **Packing –** Six (6) 5-pound or three (3) 10-pound immediate packages shall be packed in a 30-pound net weight **fiberboard** shipping container.
- 130 **Delivery Unit –** Each delivery unit shall consist of 1,300 **shipping containers totaling** 39,000 pounds.

200 Applicable Documents

- 210 The following documents are incorporated as part of this USDA, AMS, **SSD** FPPS-Grilled Chicken **Breast, Chopped and Formed**, Fillet-Style, Fully Cooked, Frozen – **November 2023**:
- 210.1 AMS/LP Program/Quality Assessment Division (QAD) Policies and Procedures.
- 210.2 Poultry Products Inspection Regulations (9 CFR § 381).
- 210.3 Regulations Governing the Voluntary Grading of Poultry Products and Rabbit Products (7 CFR § 70) and the U.S. Classes, Standards, and Grades for Poultry (AMS 70.200 *et seq.*, 9 CFR § 381.170 to 172).
- 210.4 AMS Master Solicitation for Commodity Procurements – Domestic Programs (MSCP-D) and Solicitation.

Approved by:  RHL
Date Issued: 02/09/2018
Date Revised: **11/08/2023**

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 Pre-Bid Contract Compliance and Certification Requirements – Refer to the Supplement for Chicken Products <https://www.ams.usda.gov/sites/default/files/media/SupplementforChickenProducts.pdf>. The Contractor shall ensure that all raw material is certified by the USDA AMS Grader. For all processing steps following raw material certification, 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.

400 Harvesting

410 All harvesting activities shall comply with all applicable Food Safety and Inspection Service (FSIS) regulations and requirements, including 9 CFR § 381, and shall be done under FSIS inspection.

420 Humane Handling – All poultry shall be humanely handled in accordance with [FSIS Directive 6110.1 Verification of Poultry Good Commercial Practices](#).

500 Processing

510 All processing activities shall comply with all applicable FSIS regulations and requirements, including 9 CFR § 381, and shall be done under FSIS inspection.

511 **Date Processed** – The commodity shall not be processed or packaged more than 90 days prior to the first date of the delivery period for each sales order.

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

520 **Performance Standards** – Product shall be produced under FSIS pathogen reduction standards, as specified in 9 CFR § 310.25.

521 **Inspection for contract and FPPS compliance** shall be in accordance with the Regulations Governing the Voluntary Grading of Poultry Products and Rabbit Products (7 CFR § 70) and the U.S. Classes, Standards, and Grades for Poultry (AMS 70.200 *et seq.*).

522 **AMS Certification** – [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 \(https://www.ams.usda.gov/resources/qad-procedures\)](#), 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.

- 523 The AMS Grader shall be responsible for raw material certification of compliance with the requirements of this FPPS for chilled chicken carcasses and parts.
- 523.1 Based on the option selected, the AMS Grader and/or Auditor shall be responsible for certification or verification of preparation, formulation, marination, cooking; freezing; packaging and packing; labeling and marking; and net weight.
- 523.2 Under AMS QAD Grading-Based Monitoring and Certification, all steps in the manufacturing process shall be under the direct supervision of an AMS Grader and as outlined in QAD Policies and Procedures for quality and compliance with the product requirements. The AMS Grader may also select samples for laboratory analyses or inspect the commodity at any point including transit and after delivery to point of destination.
- 523.3 Under AMS QAD Audit-Based Verification except for raw material certification, all steps in the manufacturing process shall be verified through routine audits performed by an AMS Auditor according to the Contractor's and/or subcontractor's approved technical proposal and the applicable FPPS.
- 530 Chicken from Other Plants – Chicken carcasses and parts may be transferred or obtained from other processing plants, provided it:
- 530.1 has been processed, handled, and identified in accordance with this FPPS; and
- 530.2 complies with the freshly harvested, organoleptic, temperature, and other applicable requirements of this FPPS as evidenced by USDA certification. USDA certification may occur either at the plant of origin or at the receiving plant by the AMS Grader.
- 531 Type, class, and specific name of the product, part, boneless, skinless part or meat; harvest date or date placed in frozen storage, as applicable; and the USDA-assigned plant number shall be shown on each shipping container.
- 531.1 Class – The commodity shall be prepared from freshly harvested broiler/fryer chickens (AMS 70.201(c)) or parts (AMS 70.210).
- 532 The chilled chicken and chicken parts shall be at an internal product temperature between 26°F (-3.3°C) and 40°F (4.4°C) during transit, from plant origin to destination.
- 540 Meat Time Requirements – The chilled commodity shall be processed, packaged, packed, and placed in a freezer within 7 calendar days after the harvest date.
- 541 Unacceptable Meat – Rib meat, mechanically separated (comminuted), finely ground, flaked, finely chopped, or size-reduced chicken meat shall not be used.

- 542 Frozen meat may be used when:
- 542.1 produced from freshly harvested chicken;
 - 542.2 packaged to protect against quality deterioration during frozen storage and identified so that the time in storage and the class, kind, and specific deboned chicken product can be determined;
 - 542.3 held no more than 180 days in frozen storage; and
 - 542.4 product shows no evidence of thawing and refreezing or freezer deterioration. After tempering, the meat shall be used to produce the finished cooked commodity within 48 hours. The temperature of the meat shall not exceed 40°F (4.4°C) during the tempering process.
- 543 Other than the final freezing process for finished, packaged commodity, the commodity shall not be derived from chicken meat that has been frozen more than one time.
- 544 Maximum Temperature – The temperature of the meat shall not exceed 55°F (12.8°C) at any time during the preparation or processing into the commodity.
- 545 Boneless, skinless chicken breasts shall be in recognizable portions; that is, complete breasts, or breasts with no more than one-half of the meat missing.
- 545.1 Chicken breast meat trimmings that are removed from the chicken breasts during the boning and trimming process may be used if they represent no more than 15 percent of the total weight of the chicken breast meat as specified in the formulation section.
- 546 Cooling Requirements – Chicken breast meat which is not used in the commodity on a continuous basis after deboning shall be cooled by cooling methods or media to continuously lower and ensure that the internal product temperature is between 26°F (-3.3°C) and 40°F (4.4°C).
- 546.1 Cooling Medium – Cooling methods and media (e.g., liquid carbon dioxide (CO₂), dry ice or liquid nitrogen (N₂)) may be used to maintain the temperature of meat.
- 546.2 Water, refrigerated water, slush ice and water, or ice used to cool or maintain the temperature of meat shall not be incorporated into the commodity. Liquid associated with normal product purge is acceptable.
- 550 Organoleptic Requirements and Meat Defects – Prior to marinating, a sample of 30 pieces of boneless, skinless breast meat and 2 pounds of breast trim (as applicable) shall be drawn and examined for the defects, shown in Table 1, before it is used in the formula. The frequency of sampling and the number of defects allowed shall be those outlined in QAD's Sample Plan Level-1 for boneless, skinless breasts and Sample Plan Level 2 (SPL-2) for breast trim (Table 2). If the sample has more

defects than the maximum tolerance for the sample plan, the meat the sample represents shall be rejected.

- 551 Bone and Skin (Table 1) – Shall be removed from the meat before use.
- 551.1 Bone or Hard Bone-like Material – Regardless of the kind and number of defects found, any sample with bone or hard bone-like material shall be cause for the rejection of the meat the sample represents.
- 552 Size Reduction – Breast Trimmings shall be reduced in size **either by using** a plate size of 0.375 (3/8 inch) diameter **or a 2-hole kidney plate with 4 blades.**
- 552.1 Additionally, the equipment shall be designed to extract and discharge bone, bone-like material, cartilage, etc., simultaneously with size-reduction. The system shall provide a continuous flow of discharge material during size-reduction. The discharge material shall not be used in the commodity produced under this FPPS.
- 552.2 Breast trim that is size-reduced using equipment designed to extract and discharge the material listed above shall be examined for bone, bone-like material, cartilage (gristle), cartilage-like material, or hard tendons or tendonous material after size reduction only. Regardless of the size-reduction system used, breast trim shall be examined for skin, blood clots, and discolorations prior to size reduction.
- 553 Size-Reduced Meat Organoleptic Requirements and Defects
- 553.1 Size-reduced trim meat shall be examined in the fresh state on a continuous basis for the organoleptic requirements listed in Table 2 prior to formulation. If the product does not comply with the organoleptic requirements, it shall be rejected for use under this FPPS.
- 553.2 A 2-pound sample of size-reduced trim meat shall be drawn and examined in the fresh state for the defects listed in Table 2 prior to formulation.
- 553.2.1 If the sample of size-reduced trim meat contains bone or bone-like material or has more meat defects (listed in Table 2) than the maximum tolerance for SPL-2, the product the sample represents shall be rejected for use under this FPPS.
- 554 Temperature Requirements – Size-reduced meat or trim which is not used in the chicken fillet on a continuous basis, shall be cooled by using cooling methods or media (e.g., use of liquid CO₂, dry ice or liquid N₂) that ensure the internal product temperature is between 26°F (-3.3°C) and 40°F (4.4°C).
- 554.1 Water, refrigerated water, slush ice and water, or ice used to cool or maintain the temperature of meat or trim shall not be incorporated into the size-reduced product. Liquid associated with normal product purge is acceptable. No frozen or previously frozen size-reduced meat or trim may be used in the chicken fillet-style.
- 560 Processing Sequence – **Unless otherwise specified,** size reduction; formulation; mixing; marinating; portioning, cooking, cooling; packing; and freezing of the

commodity shall be a continuous process [that complies with the time and temperature requirements of the FPPS](#).

- 560.1 Marinated product may be held overnight between 26°F (-3.3°C) and 40°F (4.4°C) until cooking.
- 561 Formula – The commodity shall be produced from not less than 85 percent marinated boneless, skinless chicken breast meat and no more than 15 percent marinated boneless, skinless chicken breast trimmings.
- 561.1 Tenderloins that are torn, ragged, or mangled may be used as part of the 85 percent marinated boneless, skinless chicken breast meat and be no more than 15 percent. Tenderloin “tops” from the trimming process shall not be used.
- 562 Marinade – Chilled boneless, skinless meat shall be marinated in a solution of water, processing aides, and phosphates before cooking.
- 562.1 The marinating solution percentage incorporated within tumbled or massaged marinated boneless, skinless meat shall not exceed 15 percent (i.e., marinade increases the weight of the meat by a maximum of 15 percent over the original ready-to-cook weight).
- | | |
|---------------------------------------|---------------|
| Water (minimum) | 88.75 percent |
| Added Processing Aids (up to) | 8.00 percent |
| Phosphate (sodium or potassium up to) | 3.25 percent |
- 562.2 Processing aids (e.g., anti-caking, anti-dusting agents, or other manufacturing aids) [and antimicrobial agent\(s\)](#) are allowed. If processing aids [and/or antimicrobial agent\(s\)](#) are used, the ingredients and amount of ingredients listed in the formulation shall remain the same.
- 562.2.1 [Antimicrobial Agent\(s\) shall be approved USDA antimicrobial agents and used within the allowable concentration levels set forth by USDA \(FSIS Directive 7120.1 Rev. 56 and 9 CFR 424.21 \(c\)\).](#)
- 562.3 Seasoning and Ingredients – Seasonings and other ingredients shall be used to produce a [grilled chicken breast, chopped and formed](#), fillet-style with mild flavor profiles suitable for institutional feeding systems and shall comprise no more than 2 percent of the raw formula.
- 562.3.1 The 2 percent of seasoning and ingredients shall be considered as part of the not to exceed 15 percent marinade.
- 562.4 Monosodium Glutamate (MSG), soy and gluten-containing ingredients are not allowed.
- 563 Sodium Requirement – The sodium content of the cooked commodity shall be no more than 350 mg per 100 g basis as evidenced by the Nutrition Facts Panel.

- 564 **Reprocessing/Rework** – Only raw marinated, or undercooked marinated boneless, skinless meat may be reprocessed by cooking.
- 565 Meat/Meat Alternate (M/MA) – Grilled **chicken breast, chopped and formed**, fillet-style M/MA shall be 2.0 ounces.
- 570 Cooking, Grill Markings, and Freezing
- 571 All products shall be fully cooked in accordance with FSIS regulations.
- 571.1 **Contractors shall take additional measures to reduce the appearance of undercooked meat (pinkness).**
- 572 Grilled **chicken breast, chopped and formed**, fillet-style shall exhibit a shape of a natural chicken fillet and have a finished portion weight of 2.40 – 3.0 ounces.
- 573 Grill Marks – At least one side of the chicken **breast, chopped and formed**, fillet-style shall have **parallel** grill marks.
- 574 All finished product shall meet the organoleptic requirements listed in Table 3.
- 575 **Freezing** – The internal product temperature shall be lowered to 10°F (-12.2°C) or lower within 24 hours from the time the commodity enters the freezer.
- 575.1 Individually frozen commodity exiting an in-line freezing system with internal product temperatures 10°F (-12.2°C) or lower is compliant with the 24-hour freezing requirement.
- 580 Metal Detection – The commodity shall be examined by a metal detection device capable of detecting metallic contaminants including, but not limited to, stainless steel shavings, metal clips, metal fragments from cutting equipment, and pieces of metal according to QAD policies and procedures.
- 581 **Commodity found to be contaminated with metal shall be handled in accordance with FSIS procedures. Other procedures for the examination of the commodity shall be approved by SSD in writing.**
- 600 Packaging and Packing**
- 610 Packaging - All packaging material shall comply with FSIS regulations (9 CFR § 381.144 Packaging Materials). Grilled **chicken breasts, chopped and formed**, fillet-style shall be packed in polyethylene-film bags with a wall thickness of not less than 2 mil (0.002 inch) and sealed (tamper-evident).
- 610.1 All packaging and packing materials shall be clean and in new condition, shall not impart objectionable odors or flavors to the commodity, shall be safe for use in contact with food products (cannot adulterate product or be injurious to health), and shall be tamper-evident. Tamper-evident is defined as packaging and packing materials 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. All packaging material shall comply with FSIS regulations (9 CFR § 381.144(c)).

- 610.2 The grilled chicken breasts, chopped and formed, fillet-style shall be packaged in a manner that allows for separation of the fillets after freezing. Separation may be achieved by commercially acceptable methods.
- 611 Metal wire ties, paper-coated wire ties, or staples shall not be used for sealing polyethylene-film bags.
- 612 Closure methods shall be approved by a QAD representative.
- 620 Packing – Six (6) 5-pound or three (3) 10-pound individual packages shall be packed in a 30-pound net weight shipping container.
- 621 The Contracting Officer may designate a specific packing orientation in the Solicitation.
- 630 Shipping Containers – Shipping containers shall:
- 630.1 be good commercial fiberboard containers that are acceptable by common or other carrier for safe transport to point of destination,
- 630.2 be of such size to pack the commodity without slack filling or bulging,
- 630.3 withstand the stresses of handling, shipping, stacking, and storage, and
- 630.4 be closed by commercially accepted methods and materials. Steel or wire straps shall not be used for final closure.
- 631 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.
- 700 Labeling**
- 710 Shipping containers shall comply with the National Motor Freight Classification, or the Uniform Freight Classification, as applicable. Both individual (packaging material) and shipping containers shall be labeled to include all information required by FSIS regulations.
- 711 Commodity destined for Institutional use (ex- Schools, etc.), labeling of the individual (packaging) is not required.

- 712 Commodity destined for Household use (ex- Food Banks, etc.), labeling of the individual (packaging) is required.
- 720 CN Labeling information or a Product Formulation Statement 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 on the FNS website:
- [CN Labeling Program | Food and Nutrition Service \(usda.gov\)](#)
- 730 Nutrition Facts, Ingredients and Allergen Statements shall be 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 provided in the format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) and the Food Allergy Safety, Treatment, Education, and Research (FASTER) Act which define milk, egg, fish, Crustacean shellfish, tree nuts, wheat, peanuts, and 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: _____. For additional guidance refer to the Compliance Guidance at:
- <https://www.fsis.usda.gov/sites/default/files/import/Allergens-Ingredients.pdf>
- 740 Commercial (retail, consumer) labeling or USDA labeling shall be used. When commercial or USDA labeling is selected, the shipping containers within a purchase unit shall be labeled in that format. The Contractor shall use the same label format (either commercial or USDA) within a purchase unit.
- 741 Commercial Labeling Requirements
- 741.1 [Commercially labeled packages and shipping containers shall be labeled in accordance with FSIS requirements for use under this FPPS. Packages shall comply with commercial labeling requirements and must meet the Commodity/Packaging Labeling Requirements Section of the MSCP-D.](#)
- 741.2 Labels shall be the processor’s own commercial label.
- 741.3 Traceable Product – The processor shall establish a product identification and record system that clearly links product by place and time of manufacture to specific USDA contracts and destinations. When the company uses the same commercial label for the product certified as complying with this FPPS and commercial product, the identification system shall differentiate between USDA and non-USDA products. An alpha numeric code may be used for information that is in addition to FSIS labeling requirements. The required product identification and record system, including codes, shall be reviewed by USDA/AMS before production begins for the contract(s).
- 742 USDA Labeling Requirements

- 742.1 Labeling and marking information shall be water-fast, non-smearing, of a contrasting color, clear and readable.
- 742.2 Labeling and marking information shall be preprinted, stamped, or stenciled on each shipping container; or printed on a self-adhesive label and applied to each shipping container. This information, in essentially the same layout, is provided in Exhibit 1.
- 742.3 Each **individual package** and shipping container is required to have a traceability code that is traced back to establishment number, production lot, and date.
- 742.4 Universal Product Code (UPC) – 1 07 15001 10921 4
- 743 Inventory Control Information – The processor may include any additional information (including bar codes) for processor inventory control purposes. This information may be applied somewhere on the surface of the shipping container but shall not cover or conflict with the labeling requirements of this FPPS.
- 750 Unacceptable Labeling
- 750.1** Commercial labels that do not have a processor traceability system and code.
- 750.2** Distributor Commercial Labels
- 750.3** Two or more different commercial labels in the same purchase unit.
- 750.4** Commercial labels and USDA labels in the same purchase unit.
- 760 Free Along Side (FAS) Vessel Deliveries
- 761 FAS vessel deliveries that are not source loaded in a seavan are required to show the final destination's overseas address as provided in the Sales Order/Item Number. The address shall be clearly printed on at least two sides of each panel.
- 800 Final Examination of Packaged and Packed Commodity**
- 810 Packaging Defects – Packages in a delivery unit shall be examined for defects that affect protection, expose product, permit dehydration or freezer burn, or quality deterioration during storage, such as tears, holes, or improperly sealed packages.
- 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](#)).
- 812 Tolerance for Defects – If samples of packaged commodity or the shipping containers in a delivery unit have more defects than the maximum tolerance for the applicable QAD sample plan, the delivery unit shall be rejected.
- 820 A delivery unit shall consist of 1,300 cases with a net weight of 39,000 pounds.

- 830 Net Weight – Net weight for each delivery unit shall be determined at origin per QAD's Policies and Procedures.
- 830.1 As an alternative to test weighing at time of checkloading, the Contractor may request on-line verification of net weights. Upon receiving the request, a Federal-State supervisor (or his/her designee) shall determine that the facilities and procedures are in accordance with the applicable LP Program's instructions for this FPPS.
- 840 Loading and Shipping Frozen Commodity
- 841 Visual Inspection – Frozen cooked commodity showing any evidence of defrosting, refreezing, or freezer deterioration shall be rejected for use under this FPPS.
- 842 Internal Product Temperature
- 842.1 The frozen 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.
- 842.2 Optional Temperature Verification – The Contractor may request an alternate method utilizing product temperature-sensing devices. If this option is selected, a Federal-State Supervisor shall determine that the facilities, equipment, procedures, and the contractors' current level of freezing compliance are in accordance with the established guidelines outlined in the applicable LP Program's instructions for this FPPS.
- 850 Inspection and Checkloading
- 851 Requirements – 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:
- 852 USDA Grader Checkloading Requirements – Inspection for contract compliance shall be made by a USDA representative, in accordance with 7 CFR § 70, FSIS regulations, and this FPPS at the 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.
- 852.1 Procedures – The inspection and checkloading shall be performed by the AMS Grader. Procedures to be followed and a schedule of fees for these services may be obtained by contacting the nearest QAD field office referenced in the Plant Book Contact Information at:

<https://www.ams.usda.gov/resources/qad-procedures> or by contacting:

USDA, AMS, Livestock and Poultry Program, Office of the Deputy Administrator, STOP 0249, 1400 Independence Avenue, S.W., Room 2092-S, Washington, DC 20250-0249, Office Phone Number (202) 720-5705.

852.2 The quality, quantity, weight, packaging, packing, and checkloading of the commodity shall be evidenced by certificates issued by the AMS Grader. The contractor shall not ship the commodity unless informed by the AMS Grader that the designated commodity to be shipped meets the requirements of the MSCP-D, Solicitation, and this FPPS.

853 Contractor Checkloading Requirements – Inspection for final contract compliance shall be made by the Contractor, in accordance with 7 CFR § 70, FSIS 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.

853.1 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 2). The Contractor is required to provide an acceptance document to accompany each shipment. Additional details are found in the Bill of Lading Notations Section of the MSCP-D.

853.2 Contractor Checkloading shall be reviewed by USDA under AMS LP QAD 623 Contractor Checkloading Surveillance Program at the cost of the Contractor.

853.2.1 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 the AMS LP QAD 623 Contractor Checkloading Surveillance Program at the cost of the Contractor.

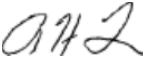
900 Palletized Unit Loads

910 All products shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic, 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.

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 MSCP-D.

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- 1011 In addition, the contractor shall adhere to the following provisions:
- 1011.1 Under QAD Grading-Based Monitoring and Certification service, each shipping container shall be identified with a USDA Contract Compliance stamp with the applicable production date. An AMS Grader, or other authorized personnel under the supervision of the AMS Grader, shall stamp one end of each shipping container online. If there is inadequate space available on either end of the shipping container, the stamp may be applied to a side of the container.
- 1011.1.1 As an alternative to stamping, the Contractor may preprint the stamp on the shipping container or label. Prior approval by QAD is required before using this alternative method.
- 1011.2 Under Audit-Based Verification service, each shipping container shall be identified with the USDA Food shield at least 2 inches high on the principle display panel. The Contractor may preprint the USDA shield on the shipping container or label.



- 1012 A copy of the Contractor's Certificate of Conformance and Bill of Lading or the original USDA Poultry Grading Certificate and Bill of Lading issued at time of checkloading shall accompany each shipment.
- 1100 Destination Examination**
- 1110 If requested, the cost of a destination examination, before or after delivery, by an AMS Grader on accepted product shall be for the account of USDA. Costs for destination examinations of rejected delivery units shall be for the account of the Contractor. The origin AMS Grader shall make arrangements for destination examination prior to delivery.
- 1111 Commodity Requirements – Before acceptance by consignee, the commodity may be examined by an AMS Grader on a spot-check basis for temperature, condition, identity, and when applicable, count. The commodity may be examined for conformance to contract provisions at any time required by the Contracting Officer.
- 1112 Temperature – The commodity shall arrive at destination at an average internal product 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.

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 FPPS, MSCP-D and Solicitation.

1220 Waiver and/or Contract Amendment Requests – Contractor shall submit all waiver and/or contract amendment requests directly to the Commodity Procurement (CP) Program Contracting Officer for review and determination. Full list of CP Program contacts can be found at:

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

1230 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.

**Table 1
Organoleptic Requirements and Defects for Meat**

<p>Organoleptic Requirements:</p>	<p>Meat shall: (a) not be rancid; have a fruity, sulfide-like, cardboardy, tallowy, oily, metallic, chlorine-like, or other foreign or off-odors; not contain foreign materials (e.g., glass, paper, rubber, metal, plastic, wood); or show evidence of mishandling or deterioration; and (b) have a bright color and show no evidence of dehydration or freezing and thawing.</p>
<p>Bone:</p> <p>Meat Defects:</p> <p>Skin Defect:</p>	<p>Presence of bone or hard bone-like material including cartilage.</p> <p>Meat Missing: a boneless, skinless breast or tenderloin with more than one-half of the meat missing.</p> <p>Moderate discolorations or blood clots.</p> <p>Lightly shaded discolorations exceeding an aggregate area equivalent to a circle with a diameter of 0.50 inch (1.27 cm). Slight discolorations are permitted, provided the discoloration does not detract from the overall appearance of the meat.</p> <p>Presence of skin.</p>
<p>Defects for Boneless, Skinless Breasts or Tenderloin:</p>	<p>Tendon or tendonous material that is soft-like in texture and extends or is greater than 0.50 inch (1.27 cm) beyond the meat tissue.</p>

Table 2
Organoleptic Requirements and Defects for Size-Reduced Meat and Trim Meat

Organoleptic Requirements:	Meat shall: (a) not be rancid; have a fruity, sulfide-like, cardboardy, tallowy, oily, metallic, chlorine-like, or other foreign or off-odors; not contain foreign materials (e.g., glass, paper, rubber, metal, plastic, wood); or show evidence of mishandling or deterioration; and (b) have a bright color and show no evidence of dehydration or freezing and thawing.
Defects – Meat and Trim:	Bone or bone-like material. Cartilage (gristle) or cartilage-like material, or hard tendons or tendonous material.

Table 3
Organoleptic Requirements for Finished Chicken Fillet

Organoleptic Requirements:	Meat shall: (a) not be rancid; have a fruity, sulfide-like, cardboardy, tallowy, oily, metallic, chlorine-like, or other foreign or off-odors; not contain foreign materials (e.g., glass, paper, rubber, metal, plastic, wood); or show evidence of mishandling or deterioration; and (b) have a bright color and show no evidence of dehydration or freezing and thawing.
Examined after cooking prior to freezing:	Commodity shall: (a) not be dry; that is, it shall not lack moistness or be devoid of moisture; and (b) shall have the appearance of a fully cooked product. Meat that appears uncooked or undercooked is not acceptable under this FPPS.

Exhibit 1
USDA Labeling Information for Grilled Chicken Breast, Chopped and Formed, Fillet-Style

Labeling information shall be printed on the principal display panel of each shipping container. Markings shall be legibly preprinted, stamped, stenciled on containers, or printed on a separate self-adhesive label applied to containers. The type of meat used shall be printed on each shipping container. The UPC symbol and 1 07 15001 10921 4 shall be shown in the lower right-hand corner of the principal display panel. The USDA symbol shall be a minimum of 2.25 inches (5.72 cm) in height and printed on the principal display panel or top panel. The processor's name, address, and phone number shall be printed on the principal display panel or top panel. The processor's name and address shall indicate the individual processing plant, the company headquarters, or the company address and phone number that handles product complaints. The statement, "PERISHABLE-KEEP FROZEN, KEEP AT 0°F (-17.8°C) OR LOWER TEMPERATURE" shall be printed on the top panel.



Frozen Fully Cooked
Boneless, Skinless, Chopped and Formed,
Chicken Breast Meat
GRILLED CHICKEN FILLET-STYLE

Ingredients:
(Food Allergen Statement,
Shall Be Placed Here)

Processor's
Name, Address, and Phone

Nutrition Facts Label
Shall Be placed Here

KEEP FROZEN

____ Bags Net Weight
30 LBS. (13.61 KG)

DATE PACKED: Month, Day, and Year
UPC Symbol and 1 07 15001 10921 4

Exhibit 2
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 GRILLED CHICKEN BREAST, CHOPPED
AND FORMED, FILLET-STYLE PRODUCT

CERTIFICATE OF CONFORMANCE

I certify the following:

(1) On [insert delivery date(s)], [insert Contractor's name] furnished the [insert product name and material code] called for by [insert Purchase Order Number] via [insert Carrier Name] under [insert Sales Order Number/Item Number(s)].

(2) The [insert product name and material code] 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 meat or meat products 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: _____