



APPROVED

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

FEDERAL PURCHASE PROGRAM SPECIFICATION (FPPS) FOR PACIFIC SEAFOOD ITEMS, FROZEN

Supersedes: FPPS for Pacific Seafood Items, Frozen
July 2021 – Changes from previous
requirements in [blue](#)

Effective: July 2022

100 ITEM DESCRIPTION

110 Pacific Seafood Items, Frozen

110.1 Pacific Rockfish (Ocean Perch) fillet portions shall be derived from wild caught Pacific Rockfish (*Sebastes spp.*), Pacific Whiting fillet portions shall be derived from wild caught Pacific Whiting (*Merluccius productus*) and Pacific Salad Shrimp processed product shall be derived from wild caught Pacific Pink Shrimp (*Pandalus jordani*).


120 Fillet Portion Weight – The weight for fillet portions shall be [2.0 ounces to 7.0 ounces for Pacific Rockfish](#) and, 3.0 ounces to 7.0 ounce for Pacific Whiting.

130 Packing – Individually quick frozen (IQF) fillet portions shall be packed in a 2-pound primary package. Twenty 2-pound primary packages shall be packed in a 40-pound (net weight) shipping container. Individually quick frozen (IQF) shrimp shall be packed in a 2-pound primary package. Twenty 2-pound primary packages shall be packed in a 40-pound (net weight) shipping container.

140 Delivery Unit – Each delivery unit shall consist of 900 shipping containers with a net weight of 36,000 pounds.

200 CHECKLIST OF REQUIREMENTS

201 All processing facilities used in fulfilling USDA contracts shall be a United States Department of Commerce (USDC) Approved Establishment. For information regarding Seafood Inspection, see the following web site address: <https://www.fisheries.noaa.gov/topic/seafood-commerce-certification>

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210 MATERIALS

211 FISH AND SHELLFISH FLESH

- 211.1 Domestic Origin of Seafood - Only wild caught Pacific Rockfish (*Sebastes spp.*), Pacific Whiting (*Merluccius productus*) and Pacific Pink Shrimp (*Pandalus jordani*) produced in the United States (U.S.) shall be used. U.S. produced Pacific seafood shall be wild caught fish and shellfish harvested in U.S. waters on U.S. flagged fishing vessels and processed on U.S. flagged processing vessels or in processing facilities based in the U.S. or U.S. Territories.
- 211.1.1 Vessel Trip Registration (VTR) Number – The VTR Number(s) associated with all fish and shellfish used to fulfill USDA contracts shall be provided on bills of lading, shipping bills, packing lists, or other documentation with each shipment of raw materials used to produce Pacific seafood.
- 211.1.2 If VTR Numbers are not available, processor must be able to provide full traceability back to the US vendor or boat where the fish or shellfish was purchased which demonstrates domestic origin of raw materials.
- 211.2 Practically boneless fillet portions shall be processed from either fresh fish fillets; fresh headed and gutted fish; or from individually quick frozen (IQF) practically boneless fish fillets. The practically boneless Pacific seafood fillet portions shall be glazed or individually vacuum packed and stored in a commercial freezer at 0°F or below. Portions processed from practically boneless frozen fish fillets shall remain frozen, then individually glazed or vacuum packed.
- 211.3 Objectionable Materials – The contractor shall identify and develop a strategy and have a written quality plan to effectively remove all bones, skin (for skinless fillet portions), organs, tails, fins, shells and foreign materials.
- 211.4 Fillet portions and shrimp with added ingredients in any processing manner are not permitted. This includes, but is not limited to, preservatives and additives deriving from natural or artificial sources through methods such as injecting or soaking.

212 FINISHED PRODUCT REQUIREMENTS

- 212.1 Portion Weight – During production, target portion weight for fillets portions shall be:
- 212.1.1 **2.0 ounces to 7.0 ounces** for Pacific Rockfish. Quality assurance plans shall apply upper and lower specification limits of **2.0 and 7.0 ounces** respectively.
- 212.1.2 **3.0 ounces to 7.0 ounces** for Pacific Whiting. Quality assurance plans shall apply upper and lower specification limits of **3.0 and 7.0 ounces** respectively.

212.1.3 Pacific Salad Shrimp shall be peeled, tail-off and fully cooked - this form shall have the shell removed and shall include 250-350 or 350-500 count per pound.

212.2 Fillet Portions and Shrimp shall be fabricated to meet the following requirements:

212.2.1 Pacific Rockfish fillet portions shall be practically boneless and skinless.

212.2.2 Pacific Whiting fillet portions shall be practically boneless and skin-on.

212.3 Individual fillet portions and shrimp shall be IQF and glazed or vacuum packaged so the fillets and shrimp tails do not stick together.

213 PREPARATION/COOKING METHODS

213.1 Handling, preparation and cooking/serving instructions for the end user shall be declared and appear on the individual bags (primary packages).

214 METAL DETECTION

214.1 Metal Detection - All product shall be free of metal contaminants. Detection of stainless steel, ferrous, and non-ferrous (e.g., lead, copper, and aluminum) metals is required.

215 STATE OF REFRIGERATION

215.1 Fish fillet portions processed from chilled (not previously frozen) fish fillets or chilled headed and gutted fish shall be subjected to a freezing process and then stored at 0°F or below immediately after processing. Fish fillet portions processed from individually quick frozen (IQF) practically boneless fish fillets shall remain frozen during processing and then stored at 0°F or below immediately after processing. Shrimp shall be individually quick frozen (IQF) and then stored at 0°F or below immediately after processing

215.2 Pacific seafood items shall be stored, shipped, and delivered at temperatures that do not exceed 0°F.

220 PREPARATION FOR DELIVERY

221 PACKAGING AND PACKING

221.1 Packaging – The 2-pound primary packages shall be closed by heat seal, may be commercially marked and may be re-sealable. All primary packages shall function as a tamper evidence indicator to provide added assurance of product integrity through the method of sealing or closure.

221.2 Packing – Twenty 2-pound primary packages shall be packed in a 40-pound (net weight) shipping container.

- 221.3 Shipping Container - The shipping containers (cases) shall be in compliance with the National Motor Freight Classification or Uniform Freight Classification.
- 221.4 Style and Size of Container – Only one size and style of primary package and shipping container may be offered in an individual shipping unit.
- 221.5 Shipping containers shall be closed by strapping, taping or gluing. When strapping is used, the initial closure (usually the bottom of container) shall be secured by the gluing or taping method.

222 LABELING

- 222.1 Processor shall meet all labeling laws. Both primary and shipping containers shall be labeled to include all information required by USDC regulations and contain the required information listed below.
- 222.2 Primary package – The following information shall be on each bag:
 - 222.2.1 Product name.
 - 222.2.2 Manufacturer name and address.
 - 222.2.3 Ingredient declaration.
 - 222.2.4 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 and/or wheat; e.g. Allergen: This product contains _____.
 - 222.2.5 A traceability code that includes information regarding production establishment, production date(s), production code(s) and production lot.
 - 222.2.6 Nutrition Facts panel.
 - 222.2.7 Cooking instructions for fillet portions and heating/serving instructions for pink shrimp.
 - 222.2.8 Safe handling instructions.
 - 222.2.9 Labels for the 2-pound packages shall include at least one color, other than black and white, exclusive of the package color.
- 222.3 Shipping Container –The following information shall be on each case:
 - 222.3.1 USDA Shield – The Shield shall be at least 2 inches high and shall appear on top or on the principal display panel of each shipping container or on a label affixed to the shipping container.




- 222.3.2 The applicable purchase order number.
- 222.3.3 A traceability code that includes information regarding production establishment, production date(s), production code(s) and production lot.
- 222.3.4 Nutrition facts panel (optional).
- 222.3.5 Handling, preparation and cooking/heating/serving instructions (optional).
- 222.3.6 Material Number^{1/}
 - 222.3.6.1 111452 for Pacific Rockfish 2.0 – 7.0-ounce fillet portions
 - 222.3.6.2 111451 for Pacific Whiting 3.0 – 7.0-ounce fillet portion.
 - 222.3.6.3 111453 for Pacific Salad Shrimp 250-350 count per pound.
 - 222.3.6.4 111454 for Pacific Salad Shrimp 350-500 count per pound.
- 222.3.7 Product name^{1/}
 - 222.3.7.1 Pacific Rockfish Fillet Portions, Frozen.
 - 222.3.7.2 Pacific Whiting Fillet Portions, Frozen.
 - 222.3.7.3 Pacific Salad Shrimp, Fully Cooked, Frozen.
- 222.3.8 An allergen statement in a format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy and/or wheat; e.g. Allergen: This product contains _____.

223 PALLETIZED UNIT LOADS

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

230 PRODUCT ASSURANCE

^{1/}The contracting officer shall designate the species and Material Number for each solicitation.

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231 QUALITY ASSURANCE

231.1 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.

232 DELIVERED PRODUCT

232.1 Delivery Unit - Each delivery unit shall consist of 900 shipping containers with a net weight of 36,000 pounds.

232.2 Sealing – 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) F 1157-04 and/or the International Organization for Standards (ISO) 17712-2013 as required under this Supplement. Seals shall be $\geq \frac{1}{8}$ inch diameter cable, high-security bolt, or equivalent.

233 WARRANTY AND COMPLAINT RESOLUTION

233.1 Warranty – The contractor shall guarantee that the product complies with all contractual requirements.

233.2 Complaint Resolution – Customer complaint resolution procedures shall be developed by the contractor and shall provide the steps taken to resolve complaints received on the product, i.e., point of contact, cause and effect analysis, product replacement, monetary compensation and corrective and preventative actions taken.

240 NON-CONFORMING PRODUCT

241.1 The contractor shall develop a plan to assure that non-conforming product is not delivered under USDA contracts. The plan shall address 1) control and segregation of non-conforming product, 2) removal of any USDA markings, and 3) disposition of non-conforming product.


250 ACCEPTANCE AND CERTIFICATION

251 A USDC Seafood Inspector shall certify acceptable product and set forth on either a 1) Lot Inspection Certificate, 2) Certificate of Inspection, or 3) Memorandum Report of Inspection and Certificate of Loading, as appropriate, the following:

252.1 Purchase Order Number/Purchase Order Line Item Number;

252.2 Sales Order Number/Sales Order Line Item Number;

252.3 Destination of shipment;

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- 252.4 Name of Product and applicable Material Number;
- 252.5 Shipping Date;
- 252.6 Production lot number(s) and date each lot was produced along with shipping container and primary package code(s) and the code used that provides traceability to establishment number, production lot and date. The lot(s) listed on this certificate conforms to the USDA Food Purchase Program Specification (FPPS);
- 252.7 Count of shipping containers and total projected net weight in each production lot;
- 252.8 Count of shipping containers and total projected net weight per delivery unit;
- 252.9 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable;
- 252.10 Count and projected net weight verified.