

METRIC

A-A-20340A

August 26, 2022

SUPERSEDING

A-A-20340

March 20, 2002

COMMERCIAL ITEM DESCRIPTION

CORN DOGS, FULLY COOKED, FROZEN

The U.S. Department of Agriculture (USDA) has authorized the use of this Commercial Item Description (CID).

1. SCOPE. This CID covers frozen, fully cooked corn dogs¹ packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties. **Please note: This document does not guarantee purchase of this item by USDA.**²

2. PURCHASER NOTES.

2.1 Purchasers *must specify* the following:

- Type(s), flavor(s), byproduct(s) or variety meat(s), curing agent(s), binder(s) and extender(s), nutritional content claim(s), and agricultural practice(s) (Sec. 3).
- When analytical requirements need to be verified (Sec. 7.2).
- Manufacturer's/distributor's certification (Sec. 10.1) or USDA certification (Sec. 10.2).

2.2 Purchasers *may specify* the following:

- Packaging requirements other than commercial (Sec. 11).

3. CLASSIFICATION. The corn dogs must conform to the following list which must be specified in the solicitation, contract, or purchase order.

¹ This CID does not cover meat alternative or plant-based hot dogs. Please refer to CID A-A-20275A, Meat Alternative Products, Individually Frozen. If CID A-A-20275A, has been superseded, the meat alternative or plant-based hot dogs must meet the requirements of the superseding document in effect on the date of the solicitation, contract, or purchase order.

² USDA purchase specifications are available at: <https://www.ams.usda.gov/selling-food/product-specs>.

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Types, flavors, byproducts or variety meats, curing agents, binders and extenders, nutrient content claims, and agricultural practices.³

- Type I** - All meat (beef and pork (in any predominance)) frankfurter
Type II - Beef frankfurter
Type III - Poultry, beef, pork (in any predominance) frankfurter
Type IV - Poultry frankfurter
Type V - Poultry and pork (in any predominance) frankfurter
Type VI - Other (*as specified by purchaser*)

- Flavor A** - Plain
Flavor B - With cheese bits
Flavor C - With cheese bits and jalapeño
Flavor D - With cheese bits and chili
Flavor E - With cheese bits and mustard
Flavor F - Other (*as specified by purchaser*)

- Byproducts or variety meats 1** - None
Byproducts or variety meats 2 - “With byproducts” or “with variety meats”

- Curing agents a** - Uncured
Curing agents b - Cured

- Binders and extenders (1)** - Meat binders and extenders
Binders and extenders (2) - Non-meat binders and extenders (such as nonfat dry milk, dried whole milk, wheat, rice, soy flour, soy protein concentrate, etc.)

- Nutrient content claim (a)** - Low sodium
Nutrient content claim (b) - Reduced sodium
Nutrient content claim (c) - Gluten free

- Agricultural practice (i)** - Conventional
Agricultural practice (ii) - Organic

4. MANUFACTURER’S/DISTRIBUTOR’S NOTES. Manufacturer’s/distributor’s products must meet the requirements of the:

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Analytical requirements: *as specified by the purchaser* (Sec. 7).
- Manufacturer’s/distributor’s product assurance (Sec. 8).

³ Not all options are available from every manufacturer. Check with the manufacturer/distributor for availability.

- Regulatory requirements (Sec. 9).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 10).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 11).

5. PROCESSING GUIDELINES.

5.1 Processing. The corn dogs must be processed in accordance with the applicable provisions of the USDA, Food Safety and Inspection Service (FSIS), Federal Meat Inspection Regulations (9 Code of Federal Regulations (CFR) Parts 301 to 350) and *Poultry Products Inspection Regulations* (9 CFR Part 381) if applicable; and be manufactured under *Sanitation* (9 CFR Part 416) and comply with the *Hazard Analysis and Critical Control Point (HACCP) Systems* requirements (9 CFR Part 417).

5.2 Food defense. The corn dogs must be processed and transported in accordance with the FSIS document for *Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products*.⁴ The document identifies kinds of preventive measures food manufacturers, processors, or handlers may take to minimize the risk that food under their control will be subject to tampering or other malicious, criminal, or terrorist actions. The implementation of enhanced food defense preventive measures provides for the security of a plant's production processes and includes the storage and transportation of pre-production raw materials, other ingredients, and post-production finished product.

5.3 Organic ingredients. When organic corn dogs are specified in the solicitation, contract, or purchase order, the corn dogs must be produced, handled, and labeled in accordance with the USDA organic regulations by an operation that is certified organic in accordance with the requirements of the *National Organic Program* (7 CFR Part 205). A Certificate of Organic Production or Handling must be provided to verify that the product was processed and handled in accordance with the USDA organic regulations.

5.4 Temperature. Once the corn dogs are packaged, they must be maintained at a temperature of -18°C (0°F) or lower.

5.5 Shelf life. Unless otherwise specified in the solicitation, contract, or purchase order, the corn dogs must have a shelf life of at least 180 days from the date of manufacturing when stored at -18°C (0°F) or lower.

6. SALIENT CHARACTERISTICS.

6.1 Labeling. Labels for the corn dogs must show the appropriate product name, ingredient statement such as declaring ingredients by their common or usual name in descending order of

⁴ FSIS *Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products* is available at: <https://www.fsis.usda.gov/node/2032>.

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predominance by weight (21 CFR §101.4), and other label information in accordance with 9 CFR Part 317 and Part 381, unless exempted by 21 CFR §101.100.

6.1.1 Low sodium. The low sodium corn dogs must comply with all applicable Federal regulations including those contained in 9 CFR §§317.361(b)(4) or 381.461(b)(4).

6.1.2 Reduced sodium. The reduced sodium corn dogs must comply with all applicable Federal regulations including those contained in 9 CFR §§317.361(b)(6) or 381.461(b)(6). To bear this relative claim, the product must be in accordance with 9 CFR §§317.313(j)(2) and 381.413(j)(2).

6.1.3 Gluten free. The gluten free corn dogs must comply with all applicable Federal regulations including those contained in 21 CFR §101.91.

6.2 Ingredients.

6.2.1 Frankfurter. The corn dogs must meet the definitions and standards of identity or composition of Frankfurter (9 CFR §319.180(a)). Frankfurters are comminuted (reduced to minute particles), semisolid sausages prepared from one or more kinds of raw skeletal muscle meat (beef or pork) or raw skeletal muscle meat and raw or cooked poultry meat, and seasoned and cured. Finished frankfurters must not contain more than 30 percent fat or no more than 10 percent water, or a combination of 40 percent fat and added water. Frankfurters may contain raw or cooked poultry meat and/or Mechanically Separated (Kind of Poultry) without skin and without kidneys and sex glands used in accordance with 9 CFR §381.174, not in excess of 15 percent of the total ingredients, excluding water, in the sausage, and Mechanically Separated (Species) used in accordance with 9 CFR §319.6. Such poultry meat ingredients must be designated in the ingredient statement on the label of such sausage in accordance with the provisions of 9 CFR §381.118.

6.2.2 Cheesefurter. The corn dogs with cheese bits must meet the definitions and standards of identity or composition of cheesefurter and similar products (9 CFR §319.181). Cheesefurters or frankfurters with cheese are products in casings which resemble frankfurters except that they contain sufficient cheese to give definite characteristics to the finished article. They may contain binders and extenders as provided in 9 CFR §424.21(c). Limits on use as provided in 9 CFR §424.21 are intended to be exclusive of the cheese constituent. These products must contain no more than 40 percent of a combination of fat and added water, and no more than 30 percent fat and must comply with the other provisions for cooked sausages that are in 9 CFR Part 319.

6.2.3 Batter. Commercially prepared batter must be the type used to produce precooked corn dogs that will be deep-fried or heated in ovens or microwave ovens by institutional users. The batter must be a commercial flour-based product that includes enriched corn flour and/or

enriched corn meal, sweetener, and leavening. Other ingredients may be used to provide the needed adhesion and functional properties and to produce the desired appearance, color, texture, crispness, and flavor. The kind and amount of restricted food additives and ingredients in the batter must be those permitted in 21 CFR Part 170.

6.2.4 Oils. Vegetable oil must be used as the frying medium and must be continuously filtered. Only corn oil, cottonseed oil, soybean oil, or a mixture of these oils can be used. No coconut, palm kernel, or other tropical oils can be allowed in the cooking process. The kind and amount of additives in oil must be in accordance with 9 CFR §424.21(c).

6.2.5 “With byproducts” or “with variety meats”. When the frankfurters are made with not less than 15 percent of one or more kinds of raw skeletal muscle meat with raw meat byproducts, or not less than 15 percent of one or more kinds of raw skeletal muscle meat with raw meat byproducts and raw or cooked poultry products; and seasoned and cured, the label must state the phrase “with byproducts” or “with variety meats” in the product name (9 CFR §319.180(b)) and must be in accordance to 9 CFR §319.180(g). Meat byproducts used must be designated individually in the ingredient statement on the label for such sausage in accordance with 9 CFR §317.2.

6.2.6 Additional processing ingredients. When used, all additional ingredients must meet the standards specified in the Food Chemicals Codex (FCC) or, in the absence of FCC specification at a minimum, meet the specifications for quality set by the U.S. Pharmacopeia (USP)-National Formulary. The additional ingredients must be approved food additives (21 CFR Part 170) or meet Generally Recognized as Safe (GRAS) requirements (21 CFR Parts 182 and 184) for those uses by Food and Drug Administration (FDA).

6.2.6.1 Curing agents. When used, curing agents in the frankfurters must be in accordance with limits specified in the table in 9 CFR §424.21(c). The frankfurters may be prepared without nitrate or nitrite and labeled with such standard name when immediately preceded with term “Uncured,” provided that the frankfurters are similar in size, flavor, consistency, and general appearance to such product as commonly prepared with nitrate and nitrite (9 CFR §319.2).

6.2.6.2 Cheese. The frankfurters with cheese bits must contain sufficient cheese to give definite characteristics to the finished products. The cheese must be designated in the ingredients statement by its common or usual name in order of predominance per 9 CFR §319.181.

6.2.6.3 Binders and extenders. Binders and extenders as provided in 9 CFR §319.140 may be used. When specified in the solicitation, contract, or purchase order, the non-meat binders and extenders may be used up to 3.5 percent or isolated soy protein may be used up to 2 percent in the frankfurters per 9 CFR §424.21(c).

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6.2.6.4 Phosphates. The frankfurters may contain only the phosphates listed in the table in 9 CFR §424.21(c).

6.3 Finished product.

6.3.1 Corn dog composition. The corn dogs must be limited to 65 percent batter and a minimum of 35 percent frankfurter in accordance with the USDA FSIS *Food Standards and Labeling Policy Book*.⁵

6.3.2 Flavor and aroma. The corn dogs may have a smoked flavor or other flavor profiles as specified in the solicitation, contract, or purchase order. There must be no foreign odors or flavors such as but not limited to burnt, scorched, stale, sour, rancid, musty, or moldy.

6.3.3 Color. The frankfurters must be pink in color. The batter must have a golden brown color and must not be cracked.

6.3.4 Texture. The frankfurters must have good cohesion typical of the product. The frankfurters must be juicy but firmly textured. The breading must be crispy, not soggy, excessively oily, greasy, sticky, brittle, or dried out.

6.3.5 Defects.

6.3.5.1 Frankfurter defects. The frankfurters must meet the requirements of the external and internal product characteristics of the Institutional Meat Purchase Specifications (IMPS) Quality Assurance Provisions for Sausage Products, Series 800.⁶

6.3.5.2 Batter defects. The fully cooked prepared corn dogs must not have more than one area not coated with batter larger than 0.64 centimeter (0.25 inch).

6.3.6 Foreign material. The corn dogs must be clean, sound, wholesome, and free from foreign material, such as, but not limited to, extraneous plant material, dirt, plastic, wood, metal, insects, insect pieces or rodent or insect infestation.

7. ANALYTICAL REQUIREMENTS.

7.1 Analytical and microbiological requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the following analytical and microbiological requirements for the corn dogs must conform to those in Table I:

⁵ FSIS *Food Standards and Labeling Policy Book* is available at: <https://www.fsis.usda.gov/sites/default/files/import/Labeling-Policy-Book.pdf>.

⁶ IMPS Quality Assurance Provisions for Sausage Products is available at: <https://www.ams.usda.gov/grades-standards/imps>.

TABLE I. Analytical and microbial requirements

Test	Requirement
Sodium	Must not exceed the limit specified by the purchaser in the solicitation, contract, or purchase order.
<i>Salmonella</i>	Must be negative
<i>Escherichia coli</i> (<i>E. coli</i>)	Less than 10 Colony Forming Units (CFU) per gram (g) or Most Probable Number (MPN) per g ⁷
<i>Listeria monocytogenes</i> (<i>L. monocytogenes</i>)	Must be negative
Coliform	Not to exceed 10 CFU per g ⁷

7.2 Analytical verification. Purchaser must specify manufacturer's/distributor's certification (Sec. 10.1) or USDA certification (Sec. 10.2).

7.3 USDA verification procedures. When USDA certification (Sec. 10.2) is specified in the solicitation, contract, or purchase order, analytical testing must be performed as follows.

7.3.1 Product verification sampling. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing must be performed on subsamples of packages randomly selected from the lot. The number of subsamples must be based on USDA inspection service sampling procedures and plans. The contents of each will be used to create a composite sample that will be used in the analytical testing.

7.3.2 Analytical testing and reporting. When specified in the solicitation, contract, or purchase order, the analyses must be made in accordance with the following methods from the Association of Official Analytical Collaboration (AOAC) International Official Methods of Analysis (OMA) or as specified in Table II. Any result not conforming to the analytical requirements may be cause for rejection of the lot.

⁷ Findings indicate zero colonies (CFU) per plate or zero tubes producing gas for MPN.

TABLE II. Analytical testing and reporting

Test	Method	Reported as
Sodium	AOAC 985.35, 984.27, 2011.14	Nearest 0.1 percent
<i>Salmonella</i>	AOAC 967.26, 967.28, 996.08, 2003.09, 2004.03, 2011.03, 2011.17, 2013.09, or BAM Ch. 5 ⁸	Must be reported as positive or negative
<i>E. coli</i>	AOAC 991.14, 2011.17, or BAM Ch. 4 ⁸	Nearest CFU or MPN per g
<i>L. monocytogenes</i>	AOAC 2003.12, 2004.02, 2016.08, or BAM Ch. 10 ⁸	Must be reported as positive or negative
Coliform	AOAC 986.33, 989.10, 991.14	Nearest CFU per g

8. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE. The manufacturer/distributor must certify that the corn dogs provided meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same corn dogs offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

9. REGULATORY REQUIREMENTS. The delivered corn dogs must comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the corn dogs in the commercial marketplace. Delivered corn dogs must comply with all applicable provisions of the Federal Food, Drug, and Cosmetic (FD&C) Act, the Fair Packaging and Labeling Act, Food Allergen Labeling and Consumer Protection Act (FALCPA), and regulations promulgated thereunder. The allergen statement must be provided in a format which complies with FALCPA for any product which contains wheat, fish, milk, soy, tree nuts, eggs, peanuts, and Crustacean shellfish or those in effect on the date of the solicitation, contract, or purchase order. When the corn dogs are used for the Child Nutrition (CN) Programs, the corn dogs must comply with all applicable provisions of those programs. When a CN label is specified, the label must be approved in its final format by the Agricultural Marketing Service (AMS).

10. QUALITY ASSURANCE PROVISIONS. *Purchaser must specify 10.1 or 10.2.*

10.1 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor must certify that the corn dogs delivered meet or

⁸ 8th Edition, FDA Bacteriological Analytical Manual (BAM) or the FDA BAM Online is available at <https://www.fda.gov/food/laboratory-methods-food/bacteriological-analytical-manual-bam>.

exceed the requirements of this CID. The manufacturer/distributor must certify via a Certificate of Conformance or other adequate documentation (*as specified by the purchaser*) that the corn dogs meet analytical requirements specified in Sec. 7 of this CID.

10.2 USDA certification. When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the USDA, AMS, Livestock and Poultry (LP), Quality Assessment Division (QAD) must be the certifying program. QAD inspectors must certify the quality and acceptability of the corn dogs in accordance with QAD procedures which include selecting random samples of the corn dog products, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official QAD score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, QAD will examine the hot dog products for conformance to the *Standards for Condition of Food Containers* (7 CFR Part 42) in effect on the date of the solicitation.

11. PACKAGING. Preservation, packaging, packing, labeling, and case marking must be commercial unless otherwise specified in the solicitation, contract, or purchase order.

12. USDA INSPECTION NOTES. When Sec. 10.2 is specified in the solicitation, contract, or purchase order, USDA certification must include evaluation of the quality and condition of samples of the corn dogs and compliance with requirements in the following areas:

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 7). When USDA analytical testing is specified, QAD inspection personnel must select samples and submit them to the USDA, AMS, Science and Technology Program (S&T) laboratory for analysis.
- Packaging requirements (Sec. 11).

13. REFERENCE NOTES.

13.1 USDA services.

13.1.1 QAD certification. For QAD certification contact: **Quality Assessment Division, LP, AMS, USDA, Room 3932-S, STOP 0258, 1400 Independence Avenue, SW, Washington, DC 20250-0201, telephone (202) 720-5705 or via E-mail: QAD.BusinessOps@usda.gov.**

13.1.2 Analytical testing and technical information. For USDA technical information on analytical testing, contact the **Laboratory Approval and Testing Division, S&T, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-4089 or via E-mail: LATD@usda.gov.** Samples for specified USDA analytical

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testing should be sent to the USDA, AMS, S&T laboratory for analysis at: **USDA, AMS, S&T, National Science Laboratory, 801 Summit Crossing Place, Suite B, Gastonia, NC 28054.**

13.2 Sources of documents.

13.2.1 Sources of information for nongovernmental documents are as follows:

Copies of the AOAC International OMA may be obtained from: **AOAC International, 2275 Research Boulevard, Suite 300, Rockville, MD 20850-3250, telephone (301) 924-7077.** Internet address: <http://www.aoac.org> for nonmembers and <http://www.eoma.aoac.org> for members and AOAC OMA subscribers.

Copies of the Food Chemicals Codex and U.S. Pharmacopeia may be purchased from: **United States Pharmacopeia Convention, 12601 Twinbrook Parkway, Rockville, MD 20877, telephone (800) 227-8772 or (301) 881-0666, Fax (301) 816-8148 or on the Internet at: <http://www.usp.org>.**

13.2.2 Sources of information for governmental documents are as follows:

Applicable provisions of the Standards for Condition of Food Containers are contained in 7 CFR Part 42, the National Organic Program are contained in 7 CFR Part 205, the Food and Nutrition Service (FNS) Regulations in 7 CFR Part 210, APPENDIX C to Part 210, the Food Safety and Inspection Service are contained in 9 CFR Parts 300 to 599, and the Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503, and the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. These documents may be purchased from: **Superintendent of Documents, New Orders, P.O. Box 979050, St. Louis, MO 63197-9000. Credit card (Visa, MasterCard, Discover/NOVUS, and American Express) purchases may be made by calling the Superintendent of Documents at (866) 512-1800, (202) 512-1800. These documents may also be obtained free of charge on the Internet at: <https://www.govinfo.gov/app/collection/cfr>.**

Copies of the AMS Institutional Meat Purchase Specifications for Sausage Products Series 800 are available online from: **USDA, AMS on the Internet at: <https://www.ams.usda.gov/sites/default/files/media/IMPS800SeriesDraft2020.pdf>.**

Copies of the FSIS Food Standards and Labeling Policy Book are available online from: **USDA, FSIS on the Internet at: <https://www.fsis.usda.gov/sites/default/files/import/Labeling-Policy-Book.pdf>.**

Copies of the FDA Bacteriological Analytical Manual are available online from: **FDA, Center of Food Safety and Applied Nutrition (CFSAN) on the Internet at: <https://www.fda.gov/food/laboratory-methods-food/bacteriological-analytical-manual-bam>.**

Copies of this CID and the Standards for Condition of Food Containers (7 CFR Part 42) are available from: **Director, SCI Division, SCP, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, via E-mail: CIDS@usda.gov or on the Internet at: <http://www.ams.usda.gov/grades-standards/cids> and <https://www.govinfo.gov/content/pkg/CFR-2021-title7-vol2/pdf/CFR-2021-title7-vol2-part42.pdf>.**

Copies of the FSIS Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products are available online from: **USDA, FSIS on the Internet at: <https://www.fsis.usda.gov/node/2032>.**

Copies of the FSIS Field Service Laboratories Microbiology Laboratory Guidebook are available online from: **USDA, FSIS on the Internet at: <https://www.fsis.usda.gov/news-events/publications/microbiology-laboratory-guidebook>.**

CIVIL AGENCY COORDINATING ACTIVITY:

DOJ - BOP
HHS - FDA
USDA - FSIS, SCP
VA - OSS

PREPARING ACTIVITY:

USDA - SCP

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