

COMMERCIAL ITEM DESCRIPTION

SOUP PRODUCTS (SOUPS, BISQUES, CREAMS (OF), CHOWDERS, GUMBOS, BROTHS, BASES, AND MIXES), FROZEN, PREPARED

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

1. SCOPE. This CID covers prepared frozen soups, bisques, creams (of), chowders, gumbos, broths, bases, and mixes (frozen soup products), 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.**¹

2. PURCHASER NOTES.

2.1 Purchasers *must specify* the following:

- Type(s), preparation(s), protein component(s), vegetable component(s), carbohydrate component(s), nutrient content claim(s), package type(s), package size(s), and agriculture practice(s) (Sec. 3).
- When compliance with analytical requirements must be verified (Sec. 7.2).
- Manufacturer's/distributor's certification (Sec. 10.3) or USDA certification (Sec. 10.4).

2.2 Purchasers *may specify* the following:

- Food Defense (Sec. 10.1) and Manufacturer's Quality Assurance (Sec. 10.2). Purchaser may specify one of the following combinations: Sec. 10.1.1 with 10.2.1 or 10.1.2 with 10.2.2.
- Packaging requirements other than commercial (Sec. 11).

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

¹ USDA purchase specifications are available at: <https://www.ams.usda.gov/selling-food/product-specs>.

A-A-20382

Types, preparations, protein components, vegetable components, carbohydrate components, nutrient content claims, package types, package sizes and agriculture practices.²

- Type I** - Soup
- Type II** - Bisque
- Type III** - Cream (of) (protein component, vegetable component)
- Type IV** - Chowder
- Type V** - Gumbo
- Type VI** - Broth
- Type VII** - Soup base
- Type VIII** - Soup mix
- Type IV** - Other (*as specified by the purchaser*)

- Preparation A** - Condensed
- Preparation B** - Single-strength
- Preparation C** - Ready-to-cook
- Preparation D** - Ready-to-eat
- Preparation E** - Roasted (protein component, vegetable component)
- Preparation F** - Baked (vegetable component)
- Preparation G** - Sautéed (vegetable component)
- Preparation H** - Creamy (dairy component, pureed vegetable component)
- Preparation I** - Cheesy (multiple cheeses)
- Preparation J** - Smoked (cheese)
- Preparation K** - Alcohol-infused (sherry, tequila, Madeira wine)
- Preparation L** - Other (*as specified by the purchaser*)

- Protein component 1** - Poultry (chicken, turkey)
- Protein component 2** - Beef
- Protein component 3** - Pork (ham, bacon)
- Protein component 4** - Mixed meat comminuted (sausage, meatball, ground)
- Protein component 5** - Seafood (fish, lobster, crab, shrimp, clam, mussel)
- Protein component 6** - Textured vegetable protein (TVP)
- Protein component 7** - Bean
- Protein component 8** - Tofu
- Protein component 9** - Cheese
- Protein component 10** - Egg
- Protein component 11** - Pea (protein powder)
- Protein component 12** - Quinoa
- Protein component 13** - Other (*as specified by the purchaser*)

² Not all options are available from every manufacturer. Check with the manufacturer/distributor for availability.

- Vegetable component a** - Legume (peanut, green bean, lentil, soybean, pea, okra)
- Vegetable component b** - Cruciferous (cabbage, broccoli, cauliflower, kale)
- Vegetable component c** - Root (carrot, parsnip, beet, onion, leek, garlic, rutabaga, turnip)
- Vegetable component d** - Leafy green (spinach, escarole, Swiss chard, collard)
- Vegetable component e** - Grass (corn, lemongrass, bamboo shoot)
- Vegetable component f** - Squash (butternut, summer, zucchini, acorn, pumpkin)
- Vegetable component g** - Fungi (mushroom, truffle)
- Vegetable component h** - Nightshade (tomato, eggplant, potato, pepper)
- Vegetable component i** - Stalk (celery, rhubarb, asparagus)
- Vegetable component j** - Tuber (water chestnut, jicama, sweet potato, yam)
- Vegetable component k** - Nut (coconut, almond, cashew)
- Vegetable component l** - Sea (seaweed, kelp)
- Vegetable component m** - Other (*as specified by the purchaser*)

- Carbohydrate component (1)** - Noodle (with egg, without egg (ramen, udon), rice)
- Carbohydrate component (2)** - Tortilla
- Carbohydrate component (3)** - Macaroni, couscous
- Carbohydrate component (4)** - Dumpling, matzah ball
- Carbohydrate component (5)** - Barley
- Carbohydrate component (6)** - Stuffed (ravioli, tortellini, wonton)
- Carbohydrate component (7)** - Rice (white, brown, wild)
- Carbohydrate component (8)** - Potato (white, red)
- Carbohydrate component (9)** - Pea
- Carbohydrate component (10)** - Other (*as specified by the purchaser*)

- Nutrient content claim (a)** - Reduced sodium
- Nutrient content claim (b)** - Low sodium
- Nutrient content claim (c)** - No salt added
- Nutrient content claim (d)** - Vegetarian
- Nutrient content claim (e)** - Vegan
- Nutrient content claim (f)** - Gluten-free
- Nutrient content claim (g)** - Other (*as specified by the purchaser*)

- Package type 1)** - Microwavable cooking pouch
- Package type 2)** - Microwavable bowl
- Package type 3)** - Microwavable tray
- Package type 4)** - Bulk frozen tub/pack
- Package type 5)** - Bulk frozen bag
- Package type 6)** - Other (*as specified by the purchaser*)

A-A-20382

- Package size a)** - 189.94 grams (g) (6.70 ounces (oz))
- Package size b)** - 311.84 g (11.00 oz)
- Package size c)** - 425.24 g (15.00 oz)
- Package size d)** - 460.00 g (16.22 oz)
- Package size e)** - 566.99 g (20.00 oz)
- Package size f)** - 1.13 liter (L) (32.00 fluid ounces (fl oz))
- Package size g)** - 0.90 kilogram (kg) (2.00 pounds (lb))
- Package size h)** - 1.36 kg (3.00 lb)
- Package size i)** - 1.81 kg (4.00 lb)
- Package size j)** - 2.26 kg (5.00 lb)
- Package size k)** - Other (*as specified by the purchaser*)

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).
- 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 frozen soup products must be processed in accordance with *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 Code of Federal Regulations (CFR) Part 117). When protein component is seafood, the frozen soup products must be processed in accordance with the applicable provisions of *Fish and Fishery Products* (21 CFR Part 123). When the frozen soup products contain 2% or more moist, cooked meat or poultry, they must be processed in accordance with the provisions of the USDA, Food Safety and Inspection Service (FSIS) Federal Meat Inspection Regulations (9 CFR Parts 301 to 350) and *Poultry Products Inspection Regulations* (9 CFR Part 381) if applicable. The products must 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 frozen soup products must be processed and transported in accordance with *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121). The meat and poultry protein component frozen soup products must be processed and

transported in accordance with the FSIS *Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products*.³ These documents identify the 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 frozen soup products are specified in the solicitation, contract, or purchase order, the frozen soup products 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 frozen soup products 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 frozen soup products 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 Definitions.

6.1.1 Reduced sodium. The reduced sodium frozen soup products must comply with all applicable Federal regulations including those contained in 9 CFR §§317.361(b)(6), 381.461(b)(6) or 21 CFR §101.61(b)(6). (The reference food may not be *Low Sodium*.)

6.1.2 Low sodium. The low sodium frozen soup products must contain no more than 140 milligrams (mg) of sodium per reference amount customarily consumed (RACC)⁴ (9 CFR §§317.361(b)(4), 381.461(b)(4) or 21 CFR §101.61(b)(4)).

6.1.3 No salt added. The no salt added frozen soup products must contain no added salt and must meet the conditions of use and must declare "This is Not a Sodium Free Food" as required if the food is not "Sodium Free" in accordance with 9 CFR §§317.361(c)(2), 381.461(c)(2) or 21 CFR §101.61(c)(2).

³ 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>.

⁴ RACC for soups (all varieties) is 245 grams (21 CFR 101.12(b), 9 CFR 317.312(b), and 9 CFR 381.412(b)) Table 2 - Reference Amounts Customarily Consumed Per Eating Occasion: General Food Supply

A-A-20382

6.1.4 Gluten free. The gluten free frozen soup products must comply with all applicable Federal regulations including those contained in 21 CFR §101.91(a)(3).

6.2 Labeling. All ingredients must be declared by their common or usual name in descending order of predominance by weight (21 CFR §101.4) unless exempted by 9 CFR Parts 317, 381 or 21 CFR §101.100 as applicable.

6.3 Ingredients.

6.3.1 Vegetables. The vegetables used in the preparation of the frozen soup products must be prepared from the latest season's crop, and be properly mature, wholesome, and clean.

6.3.2 Noodles. When present in the frozen soup products, the noodles must contain eggs or egg yolks, enriched wheat flour, durum semolina flour and/or whole wheat flour (21 CFR §139.150(a)), unless otherwise specified in the solicitation, contract, or purchase order.

6.3.3 Macaroni. When present in the frozen soup products, the macaroni must contain enriched wheat flour, durum semolina flour and/or whole wheat flour, and may be formed into various shapes such as but not limited to, elbows, shells, twists, or ribbons (21 CFR §139.110).

6.3.4 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).

6.4 Finished product.

6.4.1 Flavor and aroma. The frozen soup products must have appropriate characteristic flavors and odors. There must be no foreign flavors and odors such as, but not limited to, burnt, scorched, stale, rancid, musty, or moldy.

6.4.2 Color. The frozen soup products must possess a color representative of the specific flavor.

6.4.3 Texture. The texture of the frozen soup products including discernible pieces or particles must be applicable to the type and style specified in the solicitation, contract, or purchase order.

6.5 Defects and foreign material. The vegetables used to produce the frozen soup products that have Defect Action Levels must not exceed those tolerances specified in 21 CFR §117.110. All other ingredients must be clean, sound, wholesome, and free from foreign material, such as,

but not limited to, extraneous plant material, dirt, plastic, 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 frozen soup products must conform to those in Table I:

TABLE I. Analytical and microbiological requirements

Test	Requirement
Sodium - Reduced sodium	Must have at least 25 percent less sodium per RACC ⁵
Sodium - Low sodium	Must have 140 mg or less sodium per RACC ⁵
Aerobic plate count (APC)	Less than 250 Colony Forming Units (CFU) per gram (g) ⁶
<i>E. coli</i> O157:H7	Must be negative
<i>Listeria monocytogenes</i> (<i>L. monocytogenes</i>)	Must be negative
<i>Salmonella</i>	Must be negative
<i>Staphylococcus aureus</i> (Coagulase positive)	Less than 10 CFU per milliliter (mL)
Total coliform/ <i>E. coli</i>	Less than 10 CFU per g or MPN per g ⁶
Yeasts and mold	Less than 200 CFU per g or Most Probable Number (MPN) per g ⁶

7.2 Analytical verification. Purchaser must specify manufacturer's/distributor's certification (Sec. 10.3) or USDA certification (Sec. 10.4).

7.3 USDA verification procedures. When USDA certification (Sec. 10.4) is specified in the solicitation, contract, or purchase order, analytical testing must be performed as follows.

⁵ See footnote 4 on page 5.

⁶ Findings indicate zero colonies per plate for CFU or zero tubes producing gas for MPN.

A-A-20382

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 (7 CFR §52.38). 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.

TABLE II. Analytical and microbiological testing and reporting

Test	Method	Reported as
Sodium	AOAC 966.16, 985.35, 984.27, 2011.14	Nearest 0.1 percent
APC	AOAC 986.32, 988.18, 990.12, 2002.07, 2015.13, 2019.02	Nearest log ₁₀ CFU per g
<i>E. coli</i> O157:H7	AOAC 996.09, 996.10, 997.11, 998.08, 2005.04, 2017.01	Must be reported as positive or negative
<i>L. monocytogenes</i>	AOAC 2003.12, 2004.02, 2016.08 or BAM Ch. 10 ⁷	Must be reported as positive or negative
<i>Salmonella</i>	AOAC 967.28, 996.08, 2013.09 or BAM Ch. 5 ⁷	Must be reported as positive or negative
<i>Staphylococcus aureus</i> (Coagulase positive)	AOAC 987.09, 2003.07	Nearest CFU per mL
Total coliform/ <i>E. coli</i>	AOAC 992.30, 966.24, 983.25, 988.19, 990.11, 991.14, 2000.15, 2005.03 or BAM Ch. 4 ⁷	Nearest CFU or MPN per g
Yeast and mold	AOAC 995.21, 997.02, 2002.11, 2014.05	Nearest CFU or MPN per g

⁷ 8th Edition, FDA Bacteriological Analytical Manual (BAM) or the FDA BAM Online. <https://www.fda.gov/food/laboratory-methods-food/bacteriological-analytical-manual-bam>.

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

9. REGULATORY REQUIREMENTS. The delivered frozen soup products 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 frozen soup products in the commercial marketplace. Delivered frozen soup products must comply with all applicable provisions of the Federal Food, Drug, and Cosmetic (FD&C) Act, the Fair Packaging and Labeling Act, Federal Meat Inspection Act (FMIA), Poultry Products Inspection Act (PPIA), and regulations promulgated thereunder. The allergen statement must be provided in a format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA), and the Food Allergy Safety, Treatment, Education, and Research (FASTER) Act⁸ for any product which contains wheat, fish, milk, soy, tree nuts, eggs, peanuts, sesame, and Crustacean shellfish as well as any food ingredient that contains protein derived from one of those foods, with the exception of highly refined oils, as "major food allergens". When the frozen soup products are used for USDA Child Nutrition (CN) Programs, the frozen soup products must comply with all applicable provisions of those programs.

10. QUALITY ASSURANCE PROVISIONS. *Purchaser must specify 10.3 or 10.4. Purchaser may specify one of the following combinations: 10.1.1 with 10.2.1 or 10.1.2 with 10.2.2.*

10.1 Food defense. When required in the solicitation, contract, or purchase order, a Food Defense Systems Survey (FDSS) or audit must be conducted by USDA, Agricultural Marketing Service (AMS), Specialty Crops Program (SCP), Specialty Crops Inspection (SCI) Division. Food defense requirements include a documented and operational food defense plan that provides for the security of a plant's production processes and includes the storage and transportation of pre-production raw materials and other ingredients and post-production finished product. The plan must address the following areas: (1) food security plan management; (2) outside and inside security of the production and storage facilities; (3) processing, including all raw material sources; (4) shipping and receiving; (5) storage; (6) water and ice supply; (7) mail handling; (8) personnel security; and (9) transportation, shipping, and receiving.

10.1.1 FDSS. When required in the solicitation, contract, or purchase order, a FDSS must be conducted by USDA, AMS, SCP, SCI Division. The FDSS verifies that operators of food establishments have implemented measures to minimize the risk of tampering or other criminal actions against the food under their control. An AMS FDSS verifies the participating company's

⁸ Information on the FALCPA and the FASTER Acts are available at: <https://www.fda.gov/food/food-labeling-nutrition/food-allergies>.

adherence to *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121).

10.1.2 Food defense section of the Plant Systems Audit (PSA). When required in the solicitation, contract, or purchase order, a food defense audit will be conducted as part of the PSA. The audit will be conducted by USDA, AMS, SCP, SCI Division auditors. This verifies that operators of food establishments have implemented measures to minimize the risk of tampering or other criminal actions against the food under their control. The food defense section of the PSA verifies the participating company's adherence to *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121).

10.2 Manufacturer's quality assurance. When required in the solicitation, contract, or purchase order, the product manufacturer will be required to provide evidence, by certificate that the manufacturing plant has undertaken one of the following quality assurance measures within 12 months prior to providing a bid or no later than 10 business days from the date of the awarding of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

10.2.1 Plant survey. A plant survey conducted by USDA, AMS, SCP, SCI Division is required within 12 months prior to the date of the awarding of the contract. The plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117). For meat and poultry frozen soup products, the manufacturer must comply with the provisions of *Conditions for Receiving Inspection* (9 CFR §§304.3 and 381.22).

10.2.2 PSA. A PSA conducted by USDA, AMS, SCP, SCI Division is required within 12 months prior to the date of the awarding of the contract. The PSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) and verifies that the manufacturer has in place an internal quality assurance program that meets or exceeds USDA requirements. For meat and poultry frozen soup products, the manufacturer must comply with the provisions of *Conditions for Receiving Inspection* (9 CFR §§304.3 and 381.22).

10.3 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor must certify that the frozen soup products delivered meet or 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 frozen soup products meet analytical requirements specified in Sec. 7 of this CID.

10.4 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) or the SCP, SCI Division inspectors, must be the certifying program. AMS inspectors must certify the quality and acceptability of the frozen soup products in accordance with AMS procedures, which include selecting random samples of the frozen soup products, evaluating the samples for conformance with the salient characteristics and analytical requirements of this CID and other contractual requirements, and documenting the findings on official AMS score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, AMS inspectors will examine the frozen soup 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. 10.4 is specified in the solicitation, contract, or purchase order, USDA certification must include evaluation of the quality and condition of samples of frozen soup products 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, SCI Division 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 or *as specified in the solicitation, contract, or purchase order*).

13. REFERENCE NOTES.

13.1 USDA services.

13.1.1 QAD certification. For QAD certification contact: **USDA, AMS, LP, Quality Assessment Division, at Room 2092-S, STOP 0258, 1400 Independence Avenue, SW, Washington, DC 20250-0201, telephone (202) 690-3147 or via E-mail: QAD.BusinessOps@usda.gov.**

13.1.2 USDA certification. For USDA certification information contact: **USDA, AMS, SCP, SCI Division, National Program Mission Support, via E-mail: SCIinspectionoperations@usda.gov.**

A-A-20382

13.1.3 USDA FDSS, plant survey, and PSA. For USDA FDSS, plant survey, and PSA contact: **USDA, AMS, SCP, SCI Division, Auditing Services Branch, at Room 1566 South Building, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-5021, fax (866) 230-9168, or via E-mail: SCAudits@usda.gov.**

13.1.4 Analytical testing and technical information. For USDA technical information on analytical testing, contact the **USDA, AMS, S&T, Laboratory Approval and Testing Division, at 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 testing should be sent to the USDA, AMS, S&T laboratory for analysis at: **USDA, AMS, S&T, National Science Laboratory, at 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: <https://www.aoac.org> for nonmembers and <https://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, at 12601 Twinbrook Parkway, Rockville, MD 20877, telephone (800) 227-8772 or (301) 881-0666, fax (301) 816-8148 or on the Internet at: <https://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 are contained 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, 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.ecfr.gov/>.**

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 U.S. standards and inspection instructions for fruits, vegetables, and other specialty products may be obtained from: **USDA, AMS, SCP, SCI Division, at 100 Riverside Parkway, Suite 101, Fredericksburg, VA 22406, telephone (650) 552-9073, fax (650) 552-9147, or via E-mail: FVSupplyDepot@usda.gov or on the Internet at: <https://www.ams.usda.gov/grades-standards> and <https://www.ams.usda.gov/grades-standards/how-purchase-equipment-and-visual-aids>.**

Copies of the FDA Bacteriological Analytical Manual (BAM) 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: **USDA, AMS SCP, SCI Division at 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: <https://www.ams.usda.gov/grades-standards/cids> and <https://www.ecfr.gov/current/title-7/subtitle-B/chapter-I/subchapter-A/part-42>.**

A-A-20382

CIVIL AGENCY COORDINATING ACTIVITY:

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

PREPARING ACTIVITY:

USDA - SCP

Non-Discrimination Policy: In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, religion, sex, gender identity (including gender expression), sexual orientation, disability, age, marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs). Remedies and complaint filing deadlines vary by program or incident.

Persons with disabilities who require alternative means of communication for program information (e.g., Braille, large print, audiotape, American Sign Language, etc.) should contact the responsible Agency or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program discrimination complaint, complete the USDA Program Discrimination Complaint Form, AD-3027, found online at [How to File a Program Discrimination Complaint](#) and at any USDA office or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by: (1) mail: U.S. Department of Agriculture, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410; (2) fax: (202) 690-7442; or (3) email: program.intake@usda.gov.

USDA is an equal opportunity provider, employer, and lender.