

COMMERCIAL ITEM DESCRIPTION

DOUGH-WRAPPED ENTREES (INCLUDING BURRITOS), SAVORY, PREPARED, FROZEN

The U.S. Department of Agriculture (USDA) has authorized the use of this Commercial Item Description (CID) and as a replacement for CID A-A-20292, Burritos, Prepared, Frozen.

1. SCOPE. This CID covers frozen prepared savory dough-wrapped entrees,¹ including burritos, 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) of dough-wrapped entrees, outer component(s), filling component(s), fry style(s), nutrient content claim(s), size(s), and agricultural practice(s) (Sec. 3).
- When processed cheese and/or cheese substitute may be used (Sec. 3).
- When Vegetable Protein Product (VPP) and/or Textured Vegetable Protein (TVP) may be used as an Alternate Protein Product (APP) (Sec. 6).
- When compliance with analytical requirements must be verified (Sec. 7.2).
- Manufacturer's/distributor's certification (Sec. 10.5) or USDA certification (Sec. 10.6).

2.2 Purchasers *may specify* the following:

- When the cheeses used for the dough-wrapped entrees are to be graded or inspected by the USDA, Agricultural Marketing Service (AMS), Dairy Program (DP), Dairy Grading and Standardization Division (DGSD) (Sec. 10).
- Food Defense (Sec. 10.3) and Manufacturer's Quality Assurance (Sec. 10.4). *Purchaser may specify one of the following combinations: Sec. 10.3.1 with 10.4.1 or 10.3.2 with 10.4.2.*
- Packaging requirements other than commercial (Sec. 11).

¹ Does not apply to food products such as pies or sandwiches.

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

A-A-20303

3. CLASSIFICATION. The dough-wrapped entrees must conform to the following list which must be specified in the solicitation, contract, or purchase order.

Types of dough-wrapped entrees, outer components, filling components, fry styles, nutrient content claims, sizes, and agricultural practices.³

- Type I** - Meat and/or poultry
- Type II** - Seafood
- Type III** - Vegetarian
- Type IV** - Vegan
- Type V** - Dairy-free
- Type VI** - Gluten-free
- Type VII** - Other (*as specified by the purchaser*)

- Outer component A** - Made from wheat or any gluten-containing flour
- Outer component B** - Made from gluten-free flour
- Outer component C** - Other (*as specified by the purchaser*)

- Filling component 1** - Meat and/or poultry
 - Meat and/or poultry type a** - Beef (beef patty crumbles or sausage, beef steak, etc.)
 - Meat and/or poultry type b** - Pork (bacon, pork patty crumbles or sausage, ham, etc.)
 - Meat and/or poultry type c** - Chicken
 - Meat and/or poultry type d** - Turkey (turkey crumble or sausage, etc.)
 - Meat and/or poultry type e** - Meat type combination
 - Meat and/or poultry type f** - Other (*as specified by the purchaser*)

Filling component 2 - Seafood

Filling component 3 - Tofu and/or TVP

Filling component 4 - Cheese

- Cheese type a** - Natural cheese⁴
- Cheese type b** - Processed cheese⁵
- Cheese type c** - Cheese substitute⁶
- Cheese type d** - Other (*as specified by the purchaser*)

Filling component 5 - Eggs and/or egg products

Filling component 6 - Beans

- Bean type a** - Black beans
- Bean type b** - Pinto beans
- Bean type c** - Kidney beans

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

⁴ Natural cheese includes cheese that is made directly from milk and conforms to a Standard of Identity for Cheese (21 Code of Federal Regulations (CFR) Part 133, except 21 CFR §§133.123-125 and 21 CFR §§133.167-180).

⁵ Processed cheese includes cheese that is made from a blend of natural cheeses with an emulsifying agent and conforms to a Standard of Identity for Cheeses and Related Cheese Products (21 CFR §§133.123-125 and 21 CFR §§133.167-180).

⁶ The cheese substitute must comply with the Food and Drug Administration's (FDA) requirements for "substitute" foods (21 CFR §101.13(d)).

Bean type d - Refried beans (of pinto beans or of any combination of bean types a-c)

Bean type e - Garbanzo beans (Chickpeas)

Bean type f - Other (*as specified by the purchaser*)

Filling component 7 - Potato

Potato type a - Regular (white) potato

Potato type b - Red potato

Potato type c - Sweet potato

Potato type d - Other (*as specified by the purchaser*)

Filling component 8 - Vegetable

Vegetable type a - Pepper

Pepper subtype (1) - Bell pepper (green, yellow, orange, red)

Pepper subtype (2) - Green chili

Pepper subtype (3) - Jalapeño pepper

Pepper subtype (4) - Poblano pepper

Pepper subtype (5) - Other (*as specified by the purchaser*)

Vegetable type b - Onion

Vegetable type c - Corn

Vegetable type d - Peas

Vegetable type e - Mushroom

Vegetable type f - Carrot

Vegetable type g - Spinach

Vegetable type h - Broccoli

Vegetable type i - Zucchini

Vegetable type j - Other (*as specified by the purchaser*)

Filling component 9 - Fruits

Fruit type a - Tomato, tomato paste, and/or tomato purée

Fruit type b - Other (*as specified by the purchaser*)

Filling component 10 - Rice

Rice type a - White rice

Rice type b - Brown rice

Rice type c - Other (*as specified by the purchaser*)

Filling component 11 - Quinoa

Filling component 12 - Other (*as specified by the purchaser*)

Fry style (I) - Non-fried, oven ready

Fry style (II) - Pre-fried, oven ready

Nutrient content claim (i) - Low sodium

Nutrient content claim (ii) - Reduced sodium

Nutrient content claim (iii) - Low fat

Nutrient content claim (iv) - Reduced fat

Nutrient content claim (v) - Other (*as specified by the purchaser*)

A-A-20303

Size (aa) - 64 grams (g) to 114 g (2.3 ounce (oz) to 4.0 oz)

Size (bb) - 114 g to 142 g (4.0 oz to 5.0 oz)

Size (cc) - 142 g to 170 g (5.0 oz to 6.0 oz)

Size (dd) - 170 g to 177 g (6.0 oz to 6.2 oz)

Size (ee) - 177 g to 189 g (6.2 oz to 6.7 oz)

Size (ff) - 227 g (8.0 oz)

Size (gg) - 284 g (10.0 oz)

Size (hh) - Other (*as specified by the purchaser*)

Agricultural practice (AA) - Conventional

Agricultural practice (BB) - 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 dough-wrapped entrees must be processed in accordance with *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117). When pork, beef or poultry is used in the dough-wrapped entrees, it must be processed in accordance with the applicable provisions of the USDA, Food Safety and Inspection Service (FSIS), Federal Meat Inspection Regulations (9 CFR Parts 301-350) and *Poultry Products Inspection Regulations* (9 CFR Part 381). When seafood is used in the dough-wrapped entrees, it must be processed in accordance with the applicable provisions of the Federal Drug Administration (FDA), *Fish and Fishery Products* (21 CFR Part 123). The dough-wrapped entrees 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 Pasteurization. The dairy ingredients used in the manufacture of the dough-wrapped entrees must be subjected to such temperatures and holding periods in approved systems as will assure proper pasteurization or ultra-pasteurization of the products. The heat treatment by either process will be sufficient to ensure public health safety and to assure adequate keeping quality yet retaining the most desirable flavor and body characteristics of the finished product in

accordance with *Grading and Inspection, General Specifications for Approved Plants and Standards for Grades of Dairy Products* (7 CFR Part 58).

5.2 Food defense. The dough-wrapped entrees must be processed and transported in accordance with *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121). When pork, beef or poultry is used, the dough-wrapped entrees 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*.⁷ 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 dough-wrapped entrees are specified in the solicitation, contract, or purchase order, the dough-wrapped entrees 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 dough-wrapped entrees are packaged, the dough-wrapped entrees must be maintained at a temperature of -18 °C (0 °F) or lower.

5.5 Shelf life. Once the dough-wrapped entrees are packaged, the dough-wrapped entrees must have a remaining 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 Low fat. Low fat dough-wrapped entrees must comply with all applicable Federal regulations including those contained in 9 CFR §§317.362(b)(3), 381.462(b)(3) or 21 CFR §101.62(b)(3).

6.1.2 Reduced fat. Reduced fat dough-wrapped entrees comply with all applicable Federal regulations including those contained in 9 CFR §§317.362(b)(5), 381.462(b)(5) or 21 CFR §101.62(b)(5).

⁷ 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>.

A-A-20303

6.1.3 Low sodium. Low sodium dough-wrapped entrees must comply with all applicable Federal regulations including those contained in 9 CFR §§317.361(b)(5), 381.461(b)(5) or 21 CFR §101.61(b)(5).

6.1.4 Reduced sodium. Reduced sodium dough-wrapped entrees must comply with all applicable Federal regulations including those contained in 9 CFR §§317.361(b)(7), 381.461(b)(7) or 21 CFR §101.61(b)(7).

6.1.5 Gluten-free. Gluten-free dough-wrapped entrees 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. The dough-wrapped entrees with heat-treated but not fully cooked meat and/or poultry components must have safe handling instructions (9 CFR §317.2(l)).

6.3 Ingredients.

6.3.1 Outer component. The outer component of the dough-wrapped entrees must be made from gluten-containing flour or non-gluten containing flour. The outer component made from gluten-containing flour must be from gluten-containing grains or their crossbred hybrids such as wheat, rye, barley, and triticale (21 CFR §101.91). The outer component made from non-gluten containing flour can be from but not limited to almond flour, cauliflower flour, corn flour, rice flour, soybean flour, and/or other modified food starches. The outer component may contain coloring, powders, and/or spices characteristic and applicable to the flavor, e.g., spinach, basil, tomato, as stated by the solicitation, contract, or purchase order.

6.3.2 Filling, flavoring, and spices. The filling of dough-wrapped entrees must contain appropriate ingredients as specified by the solicitation, contract, or purchase order. The filling components can comprise of, but are not limited to, meat and poultry, seafood, tofu, soy products, VPP and/or TVP, cheese, beans, eggs, potatoes, vegetables, fruits, rice, and quinoa as well as sweeteners, thickeners, and spices, including salt. The filling may contain spices, natural, and artificial flavors applicable to the flavor.

6.3.3 Meat and poultry and seafood. The meat and poultry used in the preparation of dough-wrapped entrees must conform to the USDA, FSIS, Meat and Poultry Inspection Regulations (9 CFR Parts 301-381), *Food Standards and Labeling Policy Book*,⁸ and applicable State regulations. The seafood used in the preparation for the dough-wrapped entrees must conform to the *Fish and Fishery Products* (21 CFR Part 123).

⁸ FSIS *Food Standards and Labeling Policy Book* is available at: <https://www.fsis.usda.gov/sites/default/files/import/Labeling-Policy-Book.pdf>.

6.3.4 Alternate Protein Product (APP). TVP and/or VPP may be used as APP if specified by the solicitation, contract, or purchase order. The APP used in the preparation of dough-wrapped entrees may be used by itself or in combination with other binders and water as a fat replacer in accordance with 9 CFR §319.10. When used in the preparation of dough-wrapped entrees, it must be identified by its common and usual name in the ingredient statement. The APP used in Child Nutrition Programs (CNPs) must be in accordance with the requirements of the USDA, Food and Nutrition Service (FNS) Regulations (7 CFR Parts 210, 220, 225, 226, and Appendix A and C).

6.3.5 Tofu and TVP. Tofu is a soybean-derived food, made by a process in which soybeans are soaked, ground, mixed with water, heated, filtered, coagulated, and formed into cakes. Basic ingredients are whole soybeans, one or more food-grade coagulants (typically a salt or an acid), and water (7 CFR §210.2 and §226.2). TVP is a soy-based product with a tough structure that is often used as a meat analogue or meat extender when hydrated.

6.3.6 Natural cheese. The cheeses used in the preparation of dough-wrapped entrees must comply with the FDA Standard of Identity for Cheeses and Related Cheese Products (21 CFR Part 133). The cheese may contain thickeners, flavorings (natural and/or artificial), beta carotene, Federal Food, Drug, and Cosmetic (FD&C) colors, and appropriate spices, including salt, annatto, and paprika.

6.3.7 Processed cheese. When specified by the purchaser, processed cheese may be combined with natural cheese in a ratio designated by the purchaser. The processed cheese must consist of a blend of natural cheeses.

6.3.8 Cheese substitute. When specified by the purchaser, cheese substitute may be combined with the cheese in a ratio designated by the purchaser. The cheese substitute must comply with the FDA requirements for “substitute” foods (21 CFR §101.13(d)) and have the same nutritional value and quality requirements as the natural cheese being substituted.

6.3.9 Beans. The beans used in the preparation of dough-wrapped entrees can include, but are not limited to black beans, pinto beans, kidney beans, refried beans, and garbanzo beans. The beans must be pre-cooked and must not be soft or mushy nor chewy or hard. The refried beans can have a texture from a total homogenous puree to a thick mixture containing whole or partially whole beans.

6.3.9 Eggs and/or egg products. The eggs used in the preparation of dough-wrapped entrees must be pasteurized liquid and/or frozen egg products. The egg products shall be processed in accordance with the *Inspection of Eggs and Egg Products* (9 CFR Part 590) in plants operating under the Egg Products Inspection Act,⁹ FSIS. Ingredients and additives used in egg products

⁹ FSIS Egg Products Inspection Program is available at: <https://www.fsis.usda.gov/inspection/inspection-programs/inspection-egg-products>.

A-A-20303

shall be food grade and approved for use in egg products in accordance with the FDA and USDA, FSIS requirements.

6.3.10 Vegetables and fruit. The vegetables and fruit used in the preparation of dough-wrapped entrees must be prepared from the latest season's crop, and be properly mature, wholesome, and clean.

6.3.11 Rice and quinoa. The rice and quinoa may be used in the preparation of dough-wrapped entrees. The rice used in the preparation of dough-wrapped entrees is not limited to white rice and brown rice.

6.3.12 Additional processing ingredients. The dough-wrapped entrees may contain spices and food ingredients permitted by the FDA for thickening, emulsifying, stabilizing, preserving, or enhancing flavor. 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 the FDA.

6.4 Finished product.

6.4.1 Flavor and aroma. The dough-wrapped entrees must have the flavor as specified in the solicitation, contract, or purchase order. There must not be foreign odors or flavors such as, but not limited to, burnt, scorched, stale, rancid, or moldy.

6.4.2 Appearance and color. The dough-wrapped entrees must have an outer component enclosing around the filling component. The outer component may contain coloring, powders, and/or spices applicable to the product as specified in the solicitation, contract, or purchase order. The dough-wrapped entrees that are not pre-fried may contain annatto coloring to provide a pre-fried appearance if specified in the solicitation, contract, or purchase order.

6.4.3 Texture. The outer component must be soft, pliable, and slightly chewy and the filling component must be moist and have a characteristic texture of the combined ingredients.

6.5 Defects and foreign material. The ingredients used to produce the dough-wrapped entrees 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, glass, metal, plastic, dirt, hair, insects, insect pieces or insect or rodent 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 dough-wrapped entrees must conform to those in Table I.

TABLE I. Analytical and microbiological requirements

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

7.2 Analytical verification. Purchaser must specify manufacturer's/distributor's certification (Sec. 10.5) or USDA certification (Sec. 10.6).

7.3 USDA verification procedures. When USDA certification (Sec. 10.6) 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 (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

¹⁰ Findings indicate zero colonies (CFU) per plate or zero tubes producing gas for MPN.

A-A-20303

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
Fat	AOAC 933.05, 2007.04, 2008.06	Nearest 0.1 percent
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 ¹¹	Must be reported as positive or negative
<i>E. coli</i>	AOAC 991.14, 2011.17, or BAM Ch. 4 ¹¹	Nearest CFU or MPN per g
<i>L. monocytogenes</i>	AOAC 2003.12, 2004.02, 2016.08 or BAM Ch. 10 ¹¹	Must be reported as positive or negative

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

9. REGULATORY REQUIREMENTS. The delivered dough-wrapped entrees 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 dough-wrapped entrees in the commercial marketplace. Delivered dough-wrapped entrees 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, sesame, and Crustacean shellfish or those in effect on the date of the solicitation, contract, or purchase order. When the dough-wrapped entrees are used for the CNPs, the dough-wrapped entrees must comply with all applicable provisions of those programs. When a Child Nutrition (CN) label is specified, the label must be approved in its final format by the AMS.

¹¹ 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>.

10. QUALITY ASSURANCE PROVISIONS. *Purchaser must specify 10.1 or 10.2, and 10.5 or 10.6. Purchaser may specify one of the following combinations: 10.3.1 with 10.4.1, or 10.3.2 with 10.4.2.*

10.1 Manufacturer's quality assurance for dairy components. When required in the solicitation, contract, or purchase order, the dairy component manufacturer will be required to have their facilities inspected by USDA, AMS, DP, DGSD, and be eligible for listing in Section I of the AMS publication *Dairy Plants Surveyed and Approved for USDA Grading Service*.¹² An AMS, DP plant survey verifies that at the time of the survey, the manufacturer produces products in a clean sanitary environment and satisfactorily meets the requirements contained in 7 CFR Part 58 *Grading and Inspection, General Specifications for Approved Plants and Standards for Grades of Dairy Products*.

10.2 USDA certification for dairy components. When required in the solicitation, contract, or purchase order, the USDA, AMS, DP, DGSD, must certify that the dairy components used for the manufacturing of dough-wrapped entrees meet or exceed the requirements of the U.S. grade standards. The DGSD inspectors must certify the dairy components in accordance with DGSD procedures which include random sampling of the dairy components, evaluating the samples for conformance with the appropriate U.S. grade standards, USDA specifications, and/or CID, and documenting the requirements on official DGSD certificates.

10.3 Food defense. When required in the solicitation, contract, or purchase order, a Food Defense Systems Survey (FDSS) or audit must be conducted by USDA, 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.

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

10.3.2 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

¹² *Dairy Plants Surveyed and Approved for USDA Grading Service* is available at: <https://apps.ams.usda.gov/dairy/ApprovedPlantList/>.

A-A-20303

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).

10.4 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.

10.4.1 Plant survey. A plant survey conducted by USDA, AMS 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).

10.4.2 PSA. A PSA conducted by USDA, AMS 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.

10.5 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor must certify that the dough-wrapped entrees 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 dough-wrapped entrees meet analytical requirements specified in Sec. 7 of this CID.

10.6 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 dough-wrapped entrees in accordance with AMS procedures, which include selecting random samples of the dough-wrapped entrees, 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 dough-

wrapped entrees for conformance to the *U.S. 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. 10.6 is specified in the solicitation, contract, or purchase order, USDA certification must include evaluation of the quality and condition of samples of dough-wrapped entrees 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, 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: **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 USDA certification. For USDA certification information contact: **National Program Mission Support, SCI Division, SCP, AMS, USDA, via E-mail: SCIinspectionoperations@usda.gov.**

13.1.3 USDA FDSS, plant survey, and PSA. For a USDA FDSS, plant survey, and PSA contact the **Chief, Auditing Services Branch, SCI Division, SCP, AMS, USDA, 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 **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 testing should be sent to the USDA, AMS, S&T laboratory for analysis at: **S&T, AMS, USDA, National Science Laboratory, 801 Summit Crossing Place, Suite B, Gastonia, NC 28054.**

A-A-20303

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 FDA Bacteriological Analytical Manual (BAM) are available online from: **FDA, Center for Food Safety and Applied Nutrition on the Internet at:** <http://www.fda.gov/Food/FoodScienceResearch/LaboratoryMethods/ucm2006949.htm>.

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 Parts 210 to 226, and 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:** <http://www.gpo.gov/fdsys/browse/collectionCfr.action?collectionCode=CFR>.

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:** http://www.fsis.usda.gov/wps/wcm/connect/4f9d737a-1f3e-49ff-851b-74884fa946bd/Transportation_Security_Guidelines.pdf?MOD=AJPERES.

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.gpo.gov/fdsys/pkg/CFR-2019-title7-vol2/pdf/CFR-2019-title7-vol2-part42.pdf>.

CIVIL AGENCY COORDINATING ACTIVITY:

DOJ - BOP
HHS - FDA
USDA - SCP
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.