

METRIC

A-A-20273A

January 25, 2017

**SUPERSEDING**

A-A-20273

September 24, 1997

## COMMERCIAL ITEM DESCRIPTION

### CHILI WITH OR WITHOUT BEANS, AND VEGETARIAN CHILI, SHELF STABLE

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

**1. SCOPE.** This CID covers shelf stable vegetarian chili and chili with or without beans (chili) 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.**<sup>1</sup>

#### **2. PURCHASER NOTES.**

##### **2.1 Purchasers *must* specify the following:**

- Type(s), style(s), pungency(ies), packaging type(s), packaging size(s), nutrient content claim(s), and agricultural practice(s) of the chili desired (Sec. 3).
- When product must be free from monosodium glutamate (MSG) (Sec. 6.3).
- When analytical requirements are different than specified (Sec. 7.1).
- 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:**

- Define pungency requirements through a bid sample (Sec. 6.4.2).
- 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 chili must conform to the following list which must be specified in the solicitation, contract, or purchase order.

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

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**Types, styles, pungencies, packaging types, packaging sizes, nutrient content claims and agricultural practices.**<sup>2</sup>

**Type I** - With beans

**Type II** - Without beans

**Style A** - Beef

**Style B** - Beef and pork

**Style C** - Turkey (*mechanically separated*)

**Style D** - Dark chicken

**Style E** - White chicken (*breast with rib meat*)

**Style F** - Other (*as specified by the purchaser*)

**Type III** - Vegetarian (*contains beans and/or lentils, tomatoes, textured vegetable protein, chilies, peppers, carrots, and/or onions*)

**Pungency 1** - Mild

**Pungency 2** - Medium

**Pungency 3** - Hot

**Flavor a** - Spicy

**Flavor b** - Homestyle

**Flavor c** - Roasted tomato

**Flavor d** - Hot Dog style

**Flavor e** - Three bean

**Flavor f** - Southwest style

**Flavor g** - Other (*as specified by the purchaser*)

**Packaging type (1)** - Glass

**Packaging type (2)** - Can

**Packaging type (3)** - Plastic tub (microwavable bowl)

**Packaging type (4)** - Plastic bag (flexible pouch)

**Packaging type (5)** - Other (*as specified by the purchaser*)

**Packaging size (a)** - 70.1 grams (g) (6 ounce (oz))

**Packaging size (b)** - 216.3 g (7.63 oz)

**Packaging size (c)** - 226.8 g (8 oz)

**Packaging size (d)** - 283.5 g (10 oz)

**Packaging size (e)** - 297.7 g (10.5 oz)

**Packaging size (f)** - 411.0 g (14.5 oz)

**Packaging size (g)** - 425.2 g (15 oz)

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

- Packaging size (h)** - 737.1 g (19 oz)
- Packaging size (i)** - 567.0 g (20 oz)
- Packaging size (j)** - 680.4 g (24 oz)
- Packaging size (k)** - 1.13 kilograms (kg) (40 oz)
- Packaging size (l)** - 3.06 kg (6 pound (lb) 12 oz) (No.10 can)
- Packaging size (m)** - 3.8 liters (L) (1 gallon)
- Packaging size (n)** - Other (*as specified by the purchaser*)

- Nutrient content claim (i)** - 98 or 99 percent fat free (9 Code of Federal Regulations (CFR) § 317.362(b)(6), 381.462(b)(6) and 21 CFR § 101.62(b)(6))
- Nutrient content claim (ii)** - Reduced sodium (9 CFR § 317.361(b)(6), 381.461(b)(6) and 21 CFR § 101.61(b)(6))
- Nutrient content claim (iii)** - Light in sodium (9 CFR § 317.356(c)(2), 381.456(c)(2) and 21 CFR § 101.56(c)(2))
- Nutrient content claim (iv)** - No salt added (9 CFR § 317.361(c)(2), 381.461(c)(2) and 21 CFR § 101.61(c)(2))
- Nutrient content claim (v)** - Reduced sugar (9 CFR § 317.360(c)(4), 381.460(c)(4) and 21 CFR § 101.60(c)(5))
- Nutrient content claim (vi)** - No sugar added (9 CFR § 317.360(c)(2), 381.460(c)(2) and 21 CFR § 101.60(c)(2))

- 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 chili must be processed in accordance with *Current Good Manufacturing Practice (CGMP)* (21 CFR Part 110) or the *Current Good Manufacturing Practice, Hazard Analysis and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) in effect on the date of the solicitation, contract or purchase order, and as applicable to the production

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facility. When beef is used in the chili, it must meet the requirements of *Specified Risk Materials from Cattle and Their Handling and Disposition* (9 CFR § 310.22).

**5.2 Food defense.** The vegetarian chili must be processed and transported in accordance with the Food and Drug Administration's (FDA's) *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.<sup>3</sup> Chili with or without beans must be processed and transported in accordance with the Food Safety and Inspection Service (FSIS) *Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products*.<sup>4</sup> These guidance 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 chili is specified in the solicitation, contract, or purchase order, the chili 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 Shelf life.** The chili must have a minimum 12 months shelf life after production.

## 6. SALIENT CHARACTERISTICS.

### 6.1 Definitions.

**6.1.1 Percent fat free.** Food “\_\_\_\_\_ percent fat free” must meet the criteria of “low fat” per reference amount customarily consumed (RACC) in an appropriate reference product (9 CFR § 317.362(b)(6), 381.462(b)(6) and 21 CFR § 101.62(b)(6)).

**6.1.2 Reduced sodium.** Food contains at least 25 percent less sodium per RACC than an appropriate reference product (9 CFR § 317.361(b)(6), 381.461(b)(6) and 21 CFR § 101.61(b)(6)). (The reference food may not be *Low Sodium*.)

**6.1.3 Light in sodium.** Food is reduced by 50 percent or more sodium content compared to RACC in an appropriate reference product and must meet the definition of “low in sodium” (9 CFR § 317.356(c)(2), 381.456(c)(2) and 21 CFR § 101.56(c)(2)).

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<sup>3</sup> <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.htm>.

<sup>4</sup> [http://www.fsis.usda.gov/wps/wcm/connect/4f9d737a-1f3e-49ff-851b-74884fa946bd/Transportation\\_Security\\_Guidelines.pdf?MOD=AJPERES](http://www.fsis.usda.gov/wps/wcm/connect/4f9d737a-1f3e-49ff-851b-74884fa946bd/Transportation_Security_Guidelines.pdf?MOD=AJPERES).

**6.1.4 No salt added.** Food contains 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) and 21 CFR § 101.61(c)(2).

**6.1.5 Reduced sugar.** Food contains at least 25 percent less sugars per RACC than an appropriate reference product (9 CFR § 317.360(c)(4), 381.460(c)(4) and 21 CFR § 101.60(c)(5)).

**6.1.6 No sugar added.** Food contains no added sugars during processing and must meet the conditions of use in accordance with 9 CFR § 317.360(c)(2), 381.460(c)(2) and 21 CFR § 101.60(c)(2).

**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(a)) unless exempted by 21 CFR § 101.100, 9 CFR Parts 317 and 381, as applicable.

### **6.3 Ingredients.**

**6.3.1 Type I, chili with beans.** The Type I, chili with beans must meet the definitions and standards of identity or composition (9 CFR § 319.301 and 381.167).<sup>5</sup> Chili with beans contains water, tomato concentrates (21 CFR § 155.191) (tomato paste, tomato sauce, tomato puree, or tomato pulp) tomatoes in juice, concentrated crushed tomatoes<sup>6</sup>, corn flour, and chili powder. The Type I, chili with beans may contain lentils, green chilies, cornstarch, textured soy flour, onions, sugar, salt, jalapeño peppers, dehydrated onions, chipotle chili pepper, lime juice concentrate, xanthan gum, soy lecithin, acetic acid, spices, dehydrated garlic, cilantro, and natural flavorings.

**6.3.2 Type II, chili without beans.** The Type II, chili without beans must meet the definitions and standards of identity or composition (9 CFR § 319.300 and 381.167).<sup>5</sup> Chili without beans contains water, tomato concentrates (21 CFR § 155.191) (tomato paste, tomato sauce, tomato puree, or tomato pulp) tomatoes in juice, concentrated crushed tomatoes<sup>6</sup>, corn flour and chili powder. The Type II, chili without beans may contain sugar, salt, modified cornstarch, hydrolyzed soy, corn or wheat protein, textured soy flour, oatmeal, green chilies, flavoring, yeast extract, jalapeño peppers, dehydrated onions, spices, dehydrated garlic, and natural flavorings.

**6.3.3 Type III, vegetarian chili.** The Type III vegetarian chili contains water, beans, tomato concentrates (21 CFR § 155.191) (tomato paste, tomato sauce, tomato puree, or tomato pulp) tomatoes in juice, concentrated crushed tomatoes, green chilies, onions, carrots, corn flour, chili powder, modified cornstarch, sugar, salt, dehydrated garlic, and jalapeño peppers. The Type III vegetarian chili may contain lentils, okra, hydrolyzed corn, soy, and wheat protein, red peppers,

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<sup>5</sup> Standards are also available at: [https://www.fsis.usda.gov/OPPDE/larc/Policies/Labeling\\_Policy\\_Book\\_082005.pdf](https://www.fsis.usda.gov/OPPDE/larc/Policies/Labeling_Policy_Book_082005.pdf).

<sup>6</sup> White chicken chili is non-tomato based and thus devoid of tomatoes.

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soy protein concentrate, chipotle peppers, rice flour, tofu, corn, textured vegetable protein, autolyzed yeast, dehydrated onions, canola oil, sugar, citric acid, spices, and natural flavorings.

**6.3.4 Additional and optional processing ingredients.** When specified in the solicitation, contract, or purchase order, modified food starch and other non-tomato thickeners and sweeteners (21 CFR Part 168) must be less than 1 percent of the product formulation. 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 US Pharmacopeia (USP)-National Formulary quality. The additional ingredients must be approved for those particular uses by FDA's regulations on food additives (21 CFR Part 170) Direct Food Substances Affirmed as Generally Recognized as Safe (GRAS) requirements (21 CFR Part 184). Purchasers may specify spices and herbs (particulates) that are discernible in the chili. Chili must be free from MSG unless specified in the solicitation, contract or purchase order.

### **6.4 Finished product.**

**6.4.1 Flavor and aroma.** The chili must have a well-blended chili powder/cumin flavor and aroma with discernible and appropriate spices and herbs (particulates) and extracts. The chili must be free from any objectionable flavors and odors.

**6.4.2 Pungency.** When required in the solicitation, contract, or purchase order, pungency will be defined at the discretion of the buyer or be based on a reference or bid sample product and be a mutual agreement between the parties involved. **NOTE:** Commercial vendor's pungency ranges vary greatly.

**6.5 Defects.** The chili must be free from any defect that more than slightly affects the appearance or eating quality. Types I and II chili products must be practically free of bone or bone fragments greater than 7.62 millimeters (0.3 inch) in any dimension.

**6.6 Foreign material.** All ingredients must be clean, sound, wholesome, and free from evidence of rodent or insect infestation.

## **7. ANALYTICAL REQUIREMENTS.**

**7.1 Analytical requirements.** Unless otherwise specified in the solicitation, contract or purchase order, the chili must meet the analytical requirements specified in Table I:

**TABLE I. Analytical requirements**

<b>Test</b>	<b>Requirement</b>
Fat – NCC <sup>7</sup> i	‘low fat’ per RACC
Sodium – NCC <sup>7</sup> ii	25 percent less sodium per RACC
Sodium – NCC <sup>7</sup> iii	50 percent less sodium per RACC
Sugar – NCC <sup>7</sup> v	25 percent less sugars per RACC

**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.

**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 Preparation of sample.** The sample must be prepared in accordance with test method 945.68 of the AOAC International Official Methods of Analysis (OMA).

**7.4 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 AOAC International OMA as specified in Table II. Any result not conforming to the analytical requirements may be cause for rejection of the lot.

**TABLE II. Analytical testing and reporting**

<b>Test</b>	<b>Method</b>	<b>Reported as</b>
Fat	985.15, 960.39, 2008.06	Less than or equal to 3g total fat per 100g <sup>8</sup>

<sup>7</sup> Nutrient content claim.

<sup>8</sup> Low fat products only.

**TABLE II. Analytical testing and reporting**

Test	Method	Reported as
Sodium	966.16, 2011.14	Nearest 0.1 mg

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

**9. REGULATORY REQUIREMENTS.** The delivered chili must comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the chili in the commercial marketplace. Delivered chili must comply with all applicable provisions of the Federal Food, Drug, and Cosmetic (FD&C) Act, the Federal Meat Inspection Act, the Poultry Products Inspection Act, and the Fair Packaging and Labeling Act, and regulations promulgated thereunder. When a known allergen is included in the chili, the chili must comply with the allergen labeling requirements of the FD&C Act. Major allergens identified in the FD&C Act include: wheat, fish, milk, soy, tree nuts, eggs, peanuts, and shellfish or those in effect on the date of the solicitation, contract or purchase order.

**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) 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) slaughter, when applicable, and 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



adherence to the FDA's *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*<sup>9</sup> and FSIS *Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products*.<sup>10</sup>

**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 the FDA's *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*<sup>9</sup> and FSIS *Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products*.<sup>10</sup>

**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, or other survey performed by a third party auditing service 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 CGMP (21 CFR Part 110) or the *Current Good Manufacturing Practice, Hazard Analysis and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) in effect on the date of the solicitation, contract or purchase order, and as applicable to the production facility. For Types I and II chili 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, or other audit performed by a third party auditing service 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 CGMP (21 CFR Part 110) or the *Current Good Manufacturing Practice, Hazard Analysis and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) in effect on the date of the solicitation, contract or purchase order as applicable to the production facility, and verifies that the manufacturer has in place an internal quality assurance program. For Types I and II chili products, the manufacturer must comply with the provisions of *Conditions for Receiving Inspection* (9 CFR § 304.3 and 381.22).

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<sup>9</sup> See footnote 3 on page 4.

<sup>10</sup> See footnote 4 on page 4.

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**10.3 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor must certify that the chili delivered meets or exceeds 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 chili meets the 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, SCP, SCI Division inspectors will be the certifying program. SCI Division inspectors must certify the quality and acceptability of the chili in accordance with SCI Division procedures, which include selecting random samples of the chili, 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 SCI Division score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, SCI Division inspectors will examine the chili 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. 10.4 is specified in the solicitation, contract, or purchase order, USDA certification must include evaluation of the quality and condition of samples of chili 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&TP) 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 USDA certification.** For USDA certification contact: **Associate Director, Inspection Operations, SCI Division, SCP, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (202) 720-2482, fax (202) 720-0393, or via E-mail: [Nathaniel.Taylor@ams.usda.gov](mailto:Nathaniel.Taylor@ams.usda.gov).**

**13.1.2 USDA FDSS, PSA and plant survey.** For a USDA FDSS, PSA and plant survey contact the **Chief, Audit Services Branch, SCI Division, SCP, AMS, USDA, Room 0711 South Building, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-5021, fax (202) 260-8927, or via E-mail: [fvaudits@ams.usda.gov](mailto:fvaudits@ams.usda.gov).**

**13.1.3 Analytical testing and technical information contact.** For USDA technical information on analytical testing, contact a member of the **Laboratory Approval and Testing Division, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621 or via E-mail: [KerryR.Smith@ams.usda.gov](mailto:KerryR.Smith@ams.usda.gov).**

## 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 U.S. 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 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 on (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 *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance* are available online from: **FDA, Center for Food Safety and Applied Nutrition (CFSAN) on the Internet at: <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.htm>.**

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

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/OPPDE/larc/Policies/Labeling\\_Policy\\_Book\\_082005.pdf](https://www.fsis.usda.gov/OPPDE/larc/Policies/Labeling_Policy_Book_082005.pdf).

Copies of this CID, the U.S. Standards for Condition of Food Containers (7 CFR Part 42), and beneficial comments, recommendations, additions, deletions, clarifications, etc. and any data which may improve this CID are available from or provided to: **Director, SCI Division, SCP, AMS, USDA, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, via E-mail: [CIDS@ams.usda.gov](mailto:CIDS@ams.usda.gov) or on the Internet at: <http://www.ams.usda.gov/grades-standards/cids> and <https://www.gpo.gov/fdsys/pkg/CFR-2015-title7-vol2/pdf/CFR-2015-title7-vol2-part42.pdf>.**

### **CIVIL COORDINATING ACTIVITIES:**

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, audiotope, 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.

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