

METRIC

A-A-20307A

September 11, 2024

SUPERSEDING

A-A-20307

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COMMERCIAL ITEM DESCRIPTION

DOUGH, COOKIE, UNBAKED, REFRIGERATED OR FROZEN

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

1. SCOPE. This CID covers refrigerated or frozen unbaked cookie dough (cookie dough), 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), style(s), unbaked weight(s), flavor(s), texture(s), enrichment type(s), nutrient content claim(s) and agricultural practice(s) of cookie dough required (Sec. 3).
- When the age requirement at time of delivery is other than specified (Sec. 5.5).
- 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 butter used for the cookie dough is to be graded or inspected by the USDA, Agricultural Marketing Service (AMS), Dairy Program (DP), Dairy Grading Branch (DGB) (Sec. 10).
- Food defense (Sec. 10.3) and manufacturer's quality assurance (Sec. 10.4). *Purchaser may specify one of the following combinations: 10.3.1 with 10.4.1, or 10.3.2 with 10.4.2.*
- Packaging requirements other than commercial (Sec. 11).

3. CLASSIFICATION. The cookie dough 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>.

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Types, styles, unbaked weights, flavors, textures, enrichment types, nutrient content claims and agriculture practices.²

Type I - Refrigerated

Type II - Frozen

Style A - Preformed dough (portioned)

Style B - Non-preformed dough (bulk)³

Unbaked weight 1 - 28.4 grams (g) (1.00 ounce (oz))

Unbaked weight 2 - 37.7 g (1.33 oz)

Unbaked weight 3 - 56.7 g (2.00 oz)

Unbaked weight 4 - 70.9 g (2.50 oz)

Unbaked weight 5 - 85.1 g (3.00 oz)

Unbaked weight 6 - Other (*as specified by the purchaser*)

Flavor a - Chocolate chip

Flavor b - Sugar

Flavor c - Oatmeal

Flavor d - Oatmeal raisin

Flavor e - Peanut butter

Flavor f - Coconut crisp

Flavor g - Double chocolate chip

Flavor h - White chocolate chip

Flavor i - Chocolate chunk

Flavor j - Double chocolate chunk

Flavor k - White chocolate chunk

Flavor l - Chocolate chip with pecans

Flavor m - Chocolate chunk with pecans

Flavor n - White chocolate chip with macadamia

Flavor o - White chocolate chunk with macadamia

Flavor p - Chocolate chunk with macadamia

Flavor q - English toffee

Flavor r - Pan coated chocolate candy

Flavor s - Pan coated peanut butter candy

Flavor t - Chocolate chunk with peanut butter

Flavor u - Peanut butter chip

Flavor v - Chocolate chip oatmeal

Flavor w - Ginger

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

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

³ Do not specify unbaked weights when style B, non-preformed dough is desired.

Texture (1) - Crispy

Texture (2) - Soft and chewy

Enrichment type (a) - Enriched flour

Enrichment type (b) - Unenriched flour

Nutrient content claim (i) - Reduced fat

Nutrient content claim (ii) - Low fat

Nutrient content claim (iii) - Low calorie

Nutrient content claim (iv) - Gluten free

Nutrient content claim (v) - Vegan

Nutrient content claim (iv) - 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 cookie dough 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).

5.2 Food defense. The cookie dough must be processed and transported in accordance with *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121). This regulation identifies 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.

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5.3 Organic ingredients. When organic cookie dough is specified in the solicitation, contract, or purchase order, the cookie dough 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 refrigerated unbaked cookie dough is packaged, it must be maintained at a temperature greater than 0°C (32°F) but not more than 5°C (41°F). When frozen unbaked cookie dough is specified, the manufactured product must be in a freezer immediately after processing and frozen to a temperature of -18°C (0°F) or lower and must be at a temperature not more than -12°C (10°F) within 12 hours after being placed in the freezer.

5.5 Age requirement. Unless otherwise specified in the solicitation, contract, or purchase order, the refrigerated unbaked cookie dough must be delivered within 7 days after manufacturing.

5.6 Shelf life. Unless otherwise specified in the solicitation, contract, or purchase order, once the refrigerated unbaked cookie dough is packaged, the remaining shelf life must be at least 7 days when stored at 5°C (41°F). The frozen unbaked cookie dough 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 fat. The reduced fat cookie dough must comply with all applicable Federal regulations including those contained in 21 CFR §101.62(b)(4).

6.1.2 Low fat. The low fat cookie dough must comply with all applicable Federal regulations including those contained in 21 CFR §101.62(b)(2).

6.1.3 Low calorie. The low calorie cookie dough must comply with all applicable Federal regulations including those contained in 21 CFR §101.60(b)(2).

6.1.4 Gluten free. The gluten free cookie dough must comply with all applicable Federal regulations including those contained in 21 CFR §101.91.

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 21 CFR §101.100.

6.3 Ingredients.

6.3.1 Flour. The flour may be bleached and malted and must conform to the U.S. Standards of Identity for Flour (21 CFR §137.105). If the wheat flour used for the cookie dough is specified as enriched, the wheat flour must conform to the U.S. Standards of Identity for Enriched Flour (21 CFR §137.165) and must be milled from a variety of hard and/or soft wheat.

6.3.2 Eggs. The eggs used in the cookie dough must conform to the applicable provisions of the *Inspection of Eggs and Egg Products (Egg Products Inspection Act)* (9 CFR Part 590). The eggs must be certified *Salmonella* free.

6.3.3 Butter. The butter used in the manufacture of the refrigerated or frozen unbaked cookie dough must be U.S. Grade A or better according to the U.S. Standards for Grades of Butter.⁴

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 cookie dough must have appropriate characteristic flavors and aroma of its variety as specified in the solicitation, contract, or purchase order. There must be no foreign flavors or odors such as, but not limited to, burnt, scorched, stale, rancid, musty, or moldy.

6.4.2 Color. The cookie dough must have appropriate characteristic color of its variety as specified in the solicitation, contract, or purchase order.

6.4.3 Texture. The cookie dough must have a soft and ready-to-bake texture. When baked, the cookie dough must have a texture as specified in the solicitation, contract, or purchase order.

6.5 Foreign material. The cookie dough must be clean, sound, wholesome, and free from foreign material, such as, but not limited to, extraneous plant material, dirt, plastic, wood, metal, and evidence of insect or rodent infestation.

⁴ U.S. Standards for Grades of Butter is available at: <https://www.ams.usda.gov/grades-standards/butter-grades-and-standards>.

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 cookie dough 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.
<i>Escherichia coli (E. coli)</i>	Less than 10 Colony Forming Units (CFU) per gram (g) ⁵
<i>Listeria monocytogenes (L. monocytogenes)</i>	Must be negative
<i>Salmonella</i>	Must be negative
Total coliform	Less than 10 CFU per g ⁵

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 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.

⁵ Findings indicate zero colonies (CFU) per plate.

TABLE II. Analytical and microbiological testing and reporting

Test	Method	Reported as
Fat	AOAC 933.05	Nearest 0.1 percent
<i>E. coli</i>	AOAC 991.14, 2011.17, or BAM Ch. 4 ⁶	Nearest CFU per g
<i>L. monocytogenes</i>	AOAC 2003.12, 2004.02, 2016.08, or BAM Ch. 10 ⁶	Must be reported as positive or negative
<i>Salmonella</i>	AOAC 967.26, 967.28, 996.08, 2003.09, 2004.03, 2011.03, 2011.17, 2013.09, or BAM Ch. 5 ⁶	Must be reported as positive or negative
Total coliform	AOAC 986.33, 989.10, 991.14	Nearest CFU per g

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

9. REGULATORY REQUIREMENTS. The delivered cookie dough 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 cookie dough in the commercial marketplace. Delivered cookie dough must comply with all applicable provisions of the *Federal Food, Drug, and Cosmetic Act* (FD&C Act), the *Fair Packaging and Labeling Act* (FPLA), 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 Act* (FASTER Act)⁷ 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”.

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.

⁶ 8th Edition, FDA *Bacteriological Analytical Manual* (BAM) or the FDA BAM Online. <https://www.fda.gov/food/laboratory-methods-food/bacteriological-analytical-manual-bam>

⁷ Information on the FALCPA and the FASTER Act are available at: <https://www.fda.gov/food/food-labeling-nutrition/food-allergies>.

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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, DGB, and be eligible for listing in Section I of the AMS publication *Dairy Plants Surveyed and Approved for USDA Grading Service*.⁸ An AMS, DP plant survey verifies that at the time of the survey, the manufacturer produces products in a clean sanitary environment and satisfactorily meet 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, DGB, must certify that the dairy components used for the manufacturing of cookie dough meet or exceed the requirements of the U.S. Standards for Grades of Butter. The DGB inspectors must certify the dairy components in accordance with DGB procedures which include random sampling of the dairy components, evaluating the samples for conformance with the appropriate U.S. Standards for Grades, USDA Specifications, and/or CID, and documenting the requirements on official DGB 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 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

⁸ *Dairy Plants Surveyed and Approved for USDA Grading Service* is available at: <https://apps.ams.usda.gov/dairy/ApprovedPlantList/>

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, 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).

10.4.2 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.

10.5 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor must certify that the cookie dough 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 cookie dough meets 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, SCP, SCI Division inspectors must be the certifying program. SCI Division inspectors must certify the quality and acceptability of the cookie dough in accordance with SCI Division procedures, which include selecting random samples of the cookie dough, 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 cookie dough 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. 10.6 is specified in the solicitation, contract, or purchase order, USDA certification must include evaluation of the quality and condition of samples of cookie dough 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).

13. REFERENCE NOTES.

13.1 USDA services.

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

13.1.2 USDA FDSS, plant survey, and PSA. For a USDA FDSS, plant survey, and PSA contact the **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.**

13.1.3 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&TP laboratory for analysis at: **USDA, AMS, S&T, National Science Laboratory, 801 Summit Crossing Place, Suite B, Gastonia, NC 28054.**

13.2 Sources of documents.

13.2.1 Sources of information for nongovernmental documents are as follows:

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

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: <https://www.usp.org>.**

Copies of the Standard Methods for the Examination of Dairy Products may be purchased from: **American Public Health Association, 800 I Street, NW, Washington, DC 20001, telephone (202) 777-2742 or on the Internet at: <https://apha.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 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 FDA Bacteriological Analytical Manual are available online from: **FDA, Center of Food Safety and Applied Nutrition (CFSAN) on the Internet at: <https://www.fda.gov/food/laboratory-methods-food/bacteriological-analytical-manual-bam>.**

Copies of this CID and the Standards for Condition of Food Containers (7 CFR Part 42) are available from: **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.ams.usda.gov/grades-standards/cids> and <https://www.ecfr.gov/current/title-7/subtitle-B/chapter-I/subchapter-A/part-42>.**

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HHS - FDA
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USDA - SCP

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