

COMMERCIAL ITEM DESCRIPTION**ICE CREAM, SHERBET, FRUIT AND JUICE PRODUCTS, ICES AND NOVELTIES**

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

1. SCOPE. This CID covers ice cream, sherbet, fruit and juice products, ices and novelties packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties.

2. PURCHASER NOTES.**2.1 PURCHASERS shall specify the following:**

- Types, styles, packaging, flavors and forms required (Sec. 3).
- When the sherbet and/or the fruit and juice products need to meet child nutrition labeling (CN labeling) (Sec. 3).
- When the age requirement is different than specified (Sec. 5.4.10).
- Manufacturer's/distributor's certification (Sec. 9.2) or USDA certification (Sec. 9.3).

2.2 PURCHASERS may specify the following:

- When meal pattern contribution information is required (Sec. 3).
- When the dairy ingredients used for the ice cream, sherbet, and novelties is to be graded or inspected by the Dairy Grading Branch (DGB), Dairy Program (DP), Agricultural Marketing Service (AMS), USDA (Sec. 8).
- Manufacturer's quality assurance (Sec. 9.1 with 9.1.1) or (Sec.9.1 with 9.1.2).
- Packaging requirements other than commercial (Sec. 10).

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

Types, styles, packaging, flavors, forms and CN labeling.**Type I - Ice cream**

Style A - Regular (See Section 5.1 for terms that describe ice cream in terms of quality segments.)

Style B - Fat free (21 CFR § 101.62)

A-A-20342

Style C - Lite (21 CFR § 101.56)

Style D - Reduced fat (21 CFR § 101.62)

Style E - Low fat (21 CFR § 101.62)

Style F - No sugar added (21 CFR § 101.60)

Style G - Fat free and no sugar added (21 CFR § 101.62 and 101.60)

Style H - Reduced fat and no sugar added (21 CFR § 101.62 and 101.60)

Style I - Other

Packaging 1 - Pint [(16 fluid oz.) (473 mL)]

Packaging 2 - Half gallon [(64 fluid oz.) (1892 mL)]

Packaging 3 - Bulk [(greater than 64 fluid oz.) (greater than 1892 mL)]

Packaging 4 - Cup [(3 fluid oz. or greater) (88 mL or greater)]

Packaging 5 - Other

Flavor a - Vanilla

Flavor b - Chocolate

Flavor c - Neapolitan

Flavor d - Butter Pecan

Flavor e - Chocolate chip

Flavor f - Strawberry

Flavor g - Other

Type II - Ice cream cups

Style A - Regular

Style B - Low fat (21 CFR § 101.62)

Style C - No sugar added (21 CFR § 101.60)

Style D - Fat free and no sugar added (21 CFR § 101.62 and 101.60)

Style E - Other

Packaging 1 - 3 fluid oz. (88 mL)

Packaging 2 - 4 fluid oz. (118 mL)

Packaging 3 - Other

Flavor a - Vanilla

Flavor b - Chocolate

Flavor c - Strawberry

Flavor d - Chocolate and Vanilla

Flavor e - Other

Type III - Ice cream wafer sandwiches

Style A - Regular ice cream

Style B - Low fat ice cream (21 CFR § 101.62)

Style C - Other

Packaging 1 - 3.0 fluid oz. - 3.9 fluid oz. (88 mL - 115 mL)

Packaging 2 - 4.0 fluid oz. - 4.9 fluid oz. (118 mL - 145 mL)

Packaging 3 - 5.0 fluid oz. - 5.9 fluid oz. (147 mL - 174 mL)

Packaging 4 - 6.0 fluid oz. - 6.9 fluid oz. (177 mL - 204 mL)

Packaging 5 - Other

Flavor a - Vanilla ice cream between two chocolate wafers

Flavor b - Neapolitan ice cream between two chocolate wafers

Flavor c - Other

Type IV - Ice cream cookie sandwiches

Flavor a - Vanilla ice cream between two chocolate cookies containing chocolate chips
or similar chocolate pieces

Flavor b - Cookies n' cream ice cream between two chocolate cookie wafers

Flavor c - Other

Packaging 1 - 4.0 fluid oz. - 4.5 fluid oz. (118 mL - 133 mL)

Packaging 2 - Other

Type V - Ice cream bars

Style A - Regular ice cream

Style B - Low fat ice cream (21 CFR § 101.62)

Style C - Other

Packaging 1 - 2.0 fluid oz. - 2.9 fluid oz. (59 mL - 85 mL)

Packaging 2 - 3.0 fluid oz. - 3.9 fluid oz. (88 mL - 115 mL)

Packaging 3 - 4.0 fluid oz. - 4.5 fluid oz. (118 mL - 133 mL)

Packaging 4 - 4.6 fluid oz. - 5.0 fluid oz. (136 mL - 147 mL)

Packaging 5 - Other

Flavor a - Vanilla ice cream with a chocolate coating

Flavor b - Vanilla ice cream with a chocolate coating and crisp rice

Flavor c - Vanilla ice cream with a chocolate center with cake crunch coating

Flavor d - Vanilla ice cream with a strawberry center with cake crunch coating

Flavor e - Other

A-A-20342

Form i - With a stick

Form ii - Without a stick

Type VI - Ice Cream Cones

Style A - Regular

Style B - Low fat ice cream (21 CFR § 101.62)

Style C - Reduced fat ice cream (21 CFR § 101.62)

Style D - Other

Packaging 1 - 3.0 fluid oz. - 3.9 fluid oz. (88 mL - 115 mL)

Packaging 2 - 4.0 fluid oz. - 4.5 fluid oz. (118 mL - 133 mL)

Packaging 3 - 4.6 fluid oz. - 5.0 fluid oz. (136 mL - 147 mL)

Packaging 4 - Other

Flavor a - Sugar cone filled with vanilla ice cream, topped with chocolate and peanuts

Flavor b - Chocolate cone filled with vanilla ice cream, topped with chocolate and peanuts

Flavor c - Sugar cone filled with vanilla and caramel ice cream, topped with chocolate and peanuts

Flavor d - Other

Type VII - Fudge Bars on a stick

Style A - Regular

Style B - Low fat (21 CFR § 101.60)

Style C - Fat free (21 CFR § 101.62)

Style D - Fat free and no sugar added (21 CFR § 101.62 and 101.60)

Style E - Other

Packaging 1 - 1.5 fluid oz. - 2.4 fluid oz. (44 mL - 71 mL)

Packaging 2 - 2.5 fluid oz. - 3.0 fluid oz. (74 mL - 88 mL)

Packaging 3 - Other

Flavor a - Fudge

Flavor b - Fudge/vanilla

Flavor c - Other

Type VIII - Frozen ices

Style A - Cup

Style B - On a stick

Style C - Other

- Packaging 1** - 1.2 fluid oz. - 1.9 fluid oz. (35 mL - 56 mL)
- Packaging 2** - 2.0 fluid oz. - 2.9 fluid oz. (59 mL - 85 mL)
- Packaging 3** - 3.0 fluid oz. - 3.9 fluid oz. (88 mL - 115 mL)
- Packaging 4** - 4.0 fluid oz. - 4.5 fluid oz. (118 mL - 133 mL)
- Packaging 5** - Other

- Flavor a** - Cherry
- Flavor b** - Orange
- Flavor c** - Grape
- Flavor d** - Red, white, and blue
- Flavor e** - Other

Type IX - Sherbet 1/

- Packaging 1** - Push-up tubes
- Packaging 2** - Bulk [(greater than 64 fluid oz.) (greater than 1892 mL)]
- Packaging 3** - Quarts [(32 fluid oz.) (946 mL)]
- Packaging 4** - Cups [(3 fluid oz. or greater) (88 mL or greater)]
- Packaging 5** - Other

- Flavor a** - Orange
- Flavor b** - Lime
- Flavor c** - Raspberry
- Flavor d** - Lemon
- Flavor e** - Rainbow (three different flavors)
- Flavor f** - Other

- CN labeling (a)** - With a CN label 2/
- CN labeling (b)** - Without a CN label

Type X - Fruit and juice products 1/

- Flavor A** - Strawberry
- Flavor B** - Orange
- Flavor C** - Cherry
- Flavor D** - Other

- Form 1** - Cup
- Form 2** - On a stick
- Form 3** - Wedge shaped

A-A-20342

Packaging a - 2.0 fluid oz. - 2.9 fluid oz. (59 mL - 85 mL)

Packaging b - 3.0 fluid oz. - 3.9 fluid oz. (88 mL - 115 mL)

Packaging c - 4.0 fluid oz. - 4.5 fluid oz. (118 mL - 133 mL)

Packaging d - Other

When meal pattern contribution information is required:

Fruit (1) - 1/8 cup fruit

Fruit (2) - 1/4 cup fruit

Fruit (3) - 3/8 cup fruit

Fruit (4) - 1/2 cup fruit

Fruit (5) - Other

CN labeling (a) - With a CN label 2/

CN labeling (b) - Without a CN label

1/ When at least 50 percent single strength fruit juice is used in the formulation, the sherbet and fruit and juice products can be CN labeled.

2/ When a CN label is specified, the sherbet and fruit and juice products shall comply with USDA, Food and Nutrition Service (FNS), Child Nutrition Programs, National School Lunch Program (7 CFR Part 210, Appendix C).

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

- Salient characteristics (Sec. 5).
- Manufacturer's/distributor's product assurance (Sec. 6).
- Regulatory requirements (Sec. 7).
- Quality assurance provisions (Sec. 8).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 9).

5. SALIENT CHARACTERISTICS.

5.1 DEFINITIONS.

5.1.1 Superpremium ice cream. Tends to have very low overrun and high fat content, and the manufacturer uses the best quality ingredients.

5.1.2 Premium ice cream. Tends to have low overrun and higher fat content than standard ice cream, and the manufacturer uses higher quality ingredients.

5.1.3 Standard ice cream. Meets the minimum requirements of the ice cream standard of identity in 21 CFR § 135.110.

5.1.4 Economy ice cream. Meets the minimum requirements of the ice cream standard of identity in 21 CFR § 135.110 and generally sells for a lower price than standard ice cream.

5.1.5 Overrun. The increase in product volume created when a given volume of ice cream mix is aerated during processing.

5.1.6 Fat free. Food contains less than 0.5 g fat per reference amount customarily consumed (as specified in 21 CFR § 101.12).

5.1.7 No sugar added. No sugar or sugar containing ingredient is added during processing or packaging.

5.1.8 Lite. If 50 percent or more of the calories are from fat, fat must be reduced by at least 50 percent per reference amount customarily consumed compared to an appropriate reference food. If less than 50 percent of calories are from fat, fat must be reduced by at least 50 percent or calories reduced by at least 1/3 per reference amount customarily consumed compared to an appropriate reference food.

5.1.9 Reduced fat. Food contains at least 25 percent less fat per reference amount customarily consumed than an appropriate reference food.

5.1.10 Low fat. Food contains 3 g or less of fat per reference amount customarily consumed.

5.2 Processing. The ice cream, sherbet, fruit and juice products, ices, and novelties shall be formulated and packaged in accordance with current good manufacturing practices (21 CFR Part 110), and shall comply with the following Standards of Identity:

Ice cream	21 CFR § 135.110
Sherbet	21 CFR § 135.140
Water ices	21 CFR § 135.160

5.2.1 CN formulation. For sherbet and fruit and juice bar products based on at least 50 percent single strength fruit juice, the AMS inspector in the manufacturer's plant will insure that the product is always at least 50 percent single strength juice.

5.3 Raw ingredients.

5.3.1 Dairy Ingredients. Dairy ingredients used in all product types shall be those permitted by the Definitions and Standards of Identity for Frozen Desserts in 21 CFR Part 135. They shall impart a pleasing and characteristic flavor to the finished product. Dairy products used as ingredients for which there are U.S. grades established (nonfat dry milk, dry whole milk, dry buttermilk and dry whey) shall meet the criteria of U.S. Extra Grade. The butter used for the manufacture of ice cream, ice cream products, and sherbet shall be U.S. Grade A or better. Dairy products for which there are no USDA grades established shall meet the applicable requirements of 7 CFR Part 58. The plants which produce dairy ingredients for use in the ice cream, ice cream products, and sherbet shall be approved by the Dairy Grading Branch (DGB), Dairy Program (DP), Agricultural Marketing Service (AMS), USDA.

5.3.2 Eggs. All egg ingredients shall conform to the applicable provisions of the Regulations Governing the Inspection of Eggs and Egg Products (9 CFR Part 590) and shall be certified salmonella free.

5.3.3 Wafers, preformed cones, and cookies. Wafers, preformed cones, and cookies shall be crisp, free from any crumbly tendency and shall not have any objectionable odor or flavor, such as staleness. They shall not become readily soggy after exposure with hardened ice cream in the finished product. Any commercially recognized size and shape of wafers shall be acceptable

5.3.4 Chocolate coating for ice cream bars and cones. Chocolate ice cream coatings may be of several types, dark, medium dark, light and milk chocolate. Coatings containing added vegetable oils or fats other than cocoa fat and added lecithin shall be acceptable only to the extent that these additions are used to control good and uniform coverage of the bar, good drain-off of the coating and prompt drying.

5.3.5 Ground peanuts or other nuts. When applicable, ground or chopped nuts used as part of the chocolate coating for ice cream cones shall be sound, clean, and free from rancid, bitter, or musty flavors. They shall have been prepared from whole nuts which have been sorted in a manner to remove any foreign material, shell fragments and discoloration. Prior to use, the nuts, ground or chopped into small pieces, shall be practically free of nut dust and shall be crisp.

5.4 Finished product.

5.4.1 Ice cream. The frozen ice cream shall be wholesome and possess a pleasing and desirable flavor and appearance characteristic of the flavor specified. The body and texture shall be fine, smooth and firm and carry the appearance of creaminess throughout. It shall be free from palpable ice crystals or sandiness. The ice cream shall melt to a creamy consistency when exposed to room temperature.

5.4.2 Ice cream bars. The body and texture of the ice cream shall be fine, smooth and firm and carry the appearance of creaminess throughout. It shall be free from palpable ice crystals or sandiness. The coating shall be of good, pleasing flavor and color, compatible with the flavor of the ice cream used. When chocolate coating is used, the molded piece shall show no exposed ice cream. The coating shall be smooth (unless imbedded with nuts, candy pieces, etc.), dry and the bar uniformly coated. The molded piece shall be free of air voids or geometrical irregularities.

5.4.3 Frozen fudge bars. The product shall show no evidence of abnormal darkening of color, stickiness or gumminess, difficult release from wrapper, and similar defects due to improper formulation and production methods or prolonged storage time. The product shall be uniform in color, flavor and firmness, and typical of the confection.

5.4.4 Sherbet. The frozen sherbet shall be wholesome and possess a pleasing and desirable flavor characteristic of the flavor specified. The body and texture shall be firm and smooth, free from surface crustation, brittleness, syrup bleeding, and large ice crystals.

5.4.5 Water ices. Water ice products including frozen ice bars shall be wholesome and be of uniform color, flavor, and firmness and typical of the flavor specified. The body and texture may be slightly course.

5.4.6 Ice cream sandwiches. The body and texture of the ice cream shall be fine, smooth and firm and carry the appearance of creaminess throughout. It shall be free from palpable ice crystals or sandiness. The wafer shapes may be round, rectangular, or square. The sandwich shall be uniform in all its dimensions and shall not show ice cream on the exterior of the wafers. The wafers shall not be soggy or crumbly.

5.4.7 Ice cream cones. The body and texture of the ice cream shall be fine, smooth and firm and carry the appearance of creaminess throughout. It shall be free from palpable ice crystals or sandiness. The finished cone shall not be soggy, crumbly or broken in a manner that will be objectionable to the consumer or unusable when eaten out of hand.

5.4.8 Fruit and juice products. The products shall be wholesome and be of uniform color, flavor, and firmness and typical of the flavor specified. The body and texture may be slightly course.

5.4.9 Foreign material. The ice cream, sherbet, fruit and juice products, ices and novelties shall be clean, sound, wholesome, and be free from foreign material such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal.

5.4.10 Age requirement. Unless otherwise specified in the solicitation, contract, or purchase order, the ice cream, sherbet, fruit and juice products, ices, and novelties shall be manufactured not more than 120 days prior to delivery to the purchaser.

6. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE. The manufacturer/distributor shall certify that the ice cream, sherbet, fruit and juice products, ices and novelties provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same ice cream, sherbet, fruit and juice products, ices and novelties offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

7. REGULATORY REQUIREMENTS. The ice cream, sherbet, fruit and juice products, ices and novelties shall comply with all applicable Federal, State, and local regulations relating to the production, transportation, receiving, processing, packaging, labeling, storage, distribution, and sale of products within the commercial marketplace. The delivered ice cream, sherbet, fruit and juice products, ices and novelties shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act and regulations promulgated thereunder.

8. QUALITY ASSURANCE PROVISIONS FOR NON-FLUID DAIRY INGREDIENTS.

Purchaser shall specify in the solicitation, contract, or purchase order when the following provisions shall be met.

8.1 Manufacturer's quality assurance. When required in the solicitation, contract, or purchaser order, the dairy ingredient manufacturer shall be required to have their facilities inspected by DP, AMS, USDA, and be eligible for listing in Section I of the AMS publication "Dairy Plants Surveyed and Approved for USDA Grading Service." (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 General Specification for Dairy Plants Approved for USDA Inspection and Grading Service.)

8.2 USDA, DP certification. When required in the solicitation, contract, or purchase order, the DGB, DP, AMS, USDA, shall certify that the dairy ingredients meets the requirements of the applicable Standard of Identity. The DGB inspectors shall certify the dairy ingredients in accordance with DGB procedures which include random sampling of the ingredients, evaluating the samples for conformance with the appropriate U.S. Standards for Grade and/or CID; and documenting the requirements on official DGB certificates.

9. QUALITY ASSURANCE PROVISIONS. *For finished product, the purchaser shall specify 9.2 or 9.3; purchaser may specify 9.1 with 9.1.1 or 9.1 with 9.1.2.*

9.1 Manufacturer's quality assurance. When required in the solicitation, contract, or purchase order, the product manufacturer shall 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 awarding of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

9.1.1 Plant systems audit. A plant systems audit (PSA) conducted by USDA, AMS, or other third party auditing service is required within 12 months prior to the date of the awarding of the contract. *(An AMS PSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food; and have in place an internal quality assurance program. The AMS PSA determines the manufacturer's ability to produce under this CID, if the products of interest are identified at the time of the PSA.)*

9.1.2 Plant survey. A plant survey conducted by USDA, AMS, or other third party auditing service is required within 12 months prior to the date of the awarding of the contract. *(An AMS plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

9.2 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the prepared ice cream, sherbet, fruit and juice bars, ices and novelties distributed meets or exceeds the requirements of this CID.

9.3 USDA certification. When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the DP or Processed Products Branch (PPB), AMS, USDA (depending on specific product) shall be the certifying program. The agency inspectors shall certify the quality and acceptability of the ice cream, sherbet, fruit and juice products, ices, and novelties in accordance with agency procedures which include selecting random samples of the packaged ice cream, sherbet, fruit and juice products, ices, and novelties, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official agency score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, agency inspectors will examine the ice cream, sherbet, fruit and juice products, ices, and novelties for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

10. PACKAGING. Preservation, packaging, packing, labeling, and case marking shall be as specified in the solicitation, contract, or purchase order.

11. REFERENCE NOTES.

11.1 USDA certification contacts.

11.1.1 Dairy Programs. For DP, AMS, USDA certification of the ice cream, sherbet, and novelties contact the **Branch Chief, DGB, DP, AMS, USDA, STOP 0230, 1400 Independence Ave., SW, Washington, DC 20250-0230, telephone (202) 720-7471 or on the Internet at: www.ams.usda.gov/dairy/grade.htm.**

11.1.2 Processed Products Branch. For PPB, AMS, USDA certification of the sherbet and fruit and juice products containing at least 50% single strength fruit juice, contact the **Branch Chief, PPB, FVP, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-4693, Fax (202) 690-1527, or via E-mail: Terry.Bane@usda.gov.**

11.2 Sources of documents.

11.2.1 Sources of information for governmental documents are as follows :

Applicable provisions of the General Specification for Dairy Plants Approved for USDA Inspection and Grading Service is contained in 7 CFR Part 58. Applicable provisions of the Child Nutrition Programs are contained in 7 CFR Parts 210, 220, 225, 226, and Appendices A and C. The Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503. 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 371954, Pittsburgh, PA 15250-7954. Credit card (MasterCard or Visa) purchases are made by calling the Superintendent of Documents on (202) 512-1800 or on the Internet at: <http://www.access.gpo.gov/nara>.**

Copies of the Dairy Plants Surveyed and Approved for USDA Grading Service are available from: **Branch Chief, DGB, DP, AMS, USDA, STOP 0230, 1400 Independence Ave., SW, Washington, DC 20250-0230, telephone (202) 720-7471 or on the Internet at: www.ams.usda.gov/dairy/grade.htm.**

Copies of this CID and beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this CID are available from and/or provided to: **Head, Food Quality Assurance Staff, Fruit and Vegetable Programs, Agricultural Marketing Service, USDA, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: FQAStaff@usda.gov or on the Internet at: <http://www.ams.usda.gov/fv/fvqual.htm>.**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Defense Automation and Production Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094.**

MILITARY INTERESTS:

Military Coordinating Activity

Army - GL

Custodians

Army - GL

Navy - SA

Air Force - 35

Review Activities

Army - MD, QM

Navy - MC

DLA - SS

CIVIL AGENCY COORDINATING ACTIVITIES:

DOD - BOP

HHS - FDA, NIH, IHS

VA - OSS

USDA - FV

PREPARING ACTIVITY:

USDA - FV

The U.S. Department of Agriculture (USDA) prohibits discrimination in all its programs and activities on the basis of race, color, national origin, gender, religion, age, disability, sexual orientation, marital or family status, political beliefs, parental status, or protected genetic information. (Not all prohibited bases apply to all programs.) Persons with disabilities who require alternative means for communication of program information (Braille, large print, audiotape, etc.) should contact USDA's TARGET Center at (202) 720-2600 (voice and TDD).

To file a complaint of discrimination, write USDA, Director, Office of Civil Rights, Room 326-W, Whitten Building, 14th and Independence Avenue SW, Washington DC 20250-9410 or call (202) 720-5964 (voice and TDD). USDA is an equal opportunity provider and employer.