



Standards and Specification Division

Samantha Rhoderick

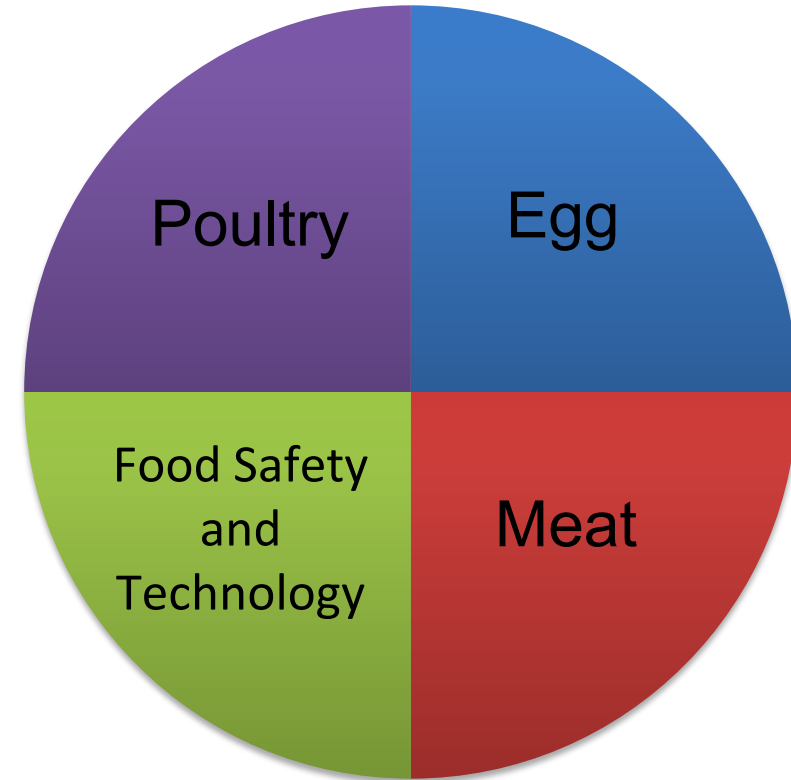
Assistant National Poultry Supervisor





Standards and Specifications Division (SSD)

- Part of Livestock and Poultry
- Sister Division to CP
- Program/Technical Support
- Four Branches





Poultry Branch

- Richard Lawson
- Samantha Rhoderick
- Terry Lutz
- Chad Brillhart
- Anjeanette Johnson





Duties

- Maintaining the Federal Purchase Program Specification (FPPS) documents for chicken and turkey items.
- Instructions for graders certifying these commodities as well as the bulk further processed end items.
- Provide technical guidance to commodity procurement.
- Maintain US Grade standards and instructions for USDA Grade A chicken and turkey.





Chicken Specifications

- Consumer Pack Chicken – Whole Bird, Split Breast, B/S Breast
- Chicken Parts – Cut-Up, Drumsticks, Thighs, Leg Quarters
- Chicken Fillets – Fully Cooked Fillets
- Oven Roasted – Oven Roasted Cut-Up
- Diced – Cooked Dices
- Fajita Strips – Cooked Fajita Strips
- Chicken Strips – Cooked Strips
- Shelf Stable Chicken – Canned and Pouch
- Bulk – Wogs and Legs





Turkey Specifications

- Turkey Taco Filling - Cooked
- Smoked Turkey Ham – Logs and Slices
- Deli-Style Turkey Breast – Logs and Slices
- Whole Muscle Turkey Breast – Cooked
- Turkey and Turkey Products- Bulk Wogs, Whole Bird, and Roasts
- B/S Turkey Thighs - Bulk





Specification Updates

- Chicken Parts
- Turkey Taco
- Industry and Recipient Feedback
- Contractor Checkloading





Contractor Checkloading

- Optional – Grader Checkloading
- Allowed through tendering text
- Moving into FPPS documents
- April 1 – Surveillance
 - Quarterly
 - Review load shipping/records
 - Compliance to FPPS





Resources

- FPPS Documents
- <https://www.ams.usda.gov/selling-food/product-specs>

The screenshot shows a web browser window with the URL ams.usda.gov/selling-food/product-specs. The page features a header with the title "Product Specifications & Requirements" over a background image of a green forest. A navigation menu on the left includes links for Home, Market News, Rules & Regulations, Grades & Standards, Services, Resources, and Commodity Procurement. The "Commodity Procurement" section is expanded, listing various options such as "Selling Food to USDA", "International Procurement and Sales", "How the Process Works", "Become a USDA Foods Vendor", "Pilot Project: Unprocessed Fruits & Vegetables", "Purchase Programs: Solicitations & Awards", "Product Specifications & Requirements", "Web-Based Supply Chain Management (WBSCM)", "Small Business Opportunities", and "Contact Commodity Procurement". The main content area on the right contains the text "USDA Foods meet high standards for quality and wholesomeness and r USDA specifications." followed by a section titled "Specifications by Product:" with a list of links for Fruits, Vegetables, Juice, Nuts, Beans, Peas & Lentils, Beef, Pork, Fish and Other Seafood Products, Other Red Meat and Poultry Products, Chicken, Turkey, Eggs, Grain & Oilseed Products, Dairy Products, Soups, Additional Resources, and Archived Specifications.





Points of Contact

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