



United States  
Department of  
Agriculture

Room -3522-S, Stop 0239  
1400 Independence Ave., SW  
Washington, DC 20250

**SUPPLEMENT 507 TO AMS MASTER SOLICITATION**


**SEPTEMBER 2011**

**PURCHASE OF CANNED PINK SALMON  
FOR DISTRIBUTION TO  
FEDERAL FOOD AND NUTRITION PROGRAMS**

**ERRATA PAGE**

This errata page is being issued to replace the Item Description and Checklist of Requirements (IDCR) for Canned Pink Salmon, Effective September 2011 provided in Attachment I with the IDCR for Canned Pink Salmon attached to this Errata Page.

The attached IDCR for canned Pink Salmon is effective immediately.

  
\_\_\_\_\_  
Director  
Commodity Procurement Division  
Agricultural Marketing Service



# APPROVED

## ITEM DESCRIPTION AND CHECKLIST OF REQUIREMENTS (IDCR) FOR CANNED PINK SALMON

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Effective: **September 2011**

### I. ITEM DESCRIPTION

Canned Pink Salmon – Twenty four (24) 14.75 ounce cans per case.

### II. CHECKLIST OF REQUIREMENTS

Product will be produced by facilities operating in accordance with the applicable [Food and Drug Administrative \(FDA\)](#) regulations and under the [Department of Commerce \(DOC\)](#), [National Marine Fisheries Service \(NMFS\)](#) inspection, which may include [Integrated Quality Assurance \(IQA\)](#), [Hazard Analysis Critical Control Point \(HACCP\)](#) [Quality Management Program \(HACCP-QMP\)](#) or [Resident Inspector Program](#). For information regarding [Seafood Inspection](#), see the following web site address: <http://www.seafood.nmfs.noaa.gov/>

#### A. FISH FLESH / PRODUCT CHARACTERISTICS

1. Domestic Origin of Fish Flesh - Only pink salmon produced in the United States will be used. United States produced pink salmon must be manufactured from pink salmon landed by American flagged vessels, and be completely processed in the United States, its territories, possessions, Puerto Rico, or the Trust Territories of the Pacific Islands and shall be of the following specie and style:
  - a. Specie - *Oncorhynchus gorbuscha* (pink).
  - b. Style – Regular (skin and bones included).
2. Product Characteristics
  - a. Color shall be pink to buff.
  - b. Texture shall be moderately firm to slightly soft.
  - c. Color of oil will be pink to light yellow.

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- d. Sodium content shall not exceed 270 mg/63 g serving as declared on the Nutrition Facts panel on the can label.
- e. Objectionable Materials – In accordance with 21 CFR 161.170(a)(3), the contractor must assure that the salmon product is processed from fish prepared by removing the head, gills, and tail, and the viscera, blood, fins, and damaged or discolored flesh to the greatest extent practicable in accordance with good manufacturing practice. Product accept/reject criteria will be in accordance with 50 CFR Part 260.61.

## B. PREPARATION FOR DELIVERY

1. Cans and Cases - Individual cans of salmon will have a net weight of 14.75 ounces. Twenty-four (24) cans will be unitized to a net weight of 22.125 pounds.
2. All cans will be unitized into cases by packing into new fiberboard shipping containers, placing on fiberboard trays with plastic shrink wrap or plastic shrink wrap only. Only one size and style of unitized cases may be offered in an individual delivery unit.
3. Palletization - All cases shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic.
4. Labeling –Both immediate and shipping containers will be labeled to include all information required by USDC regulations and the following AMS requirements:
  - a. Cans (immediate container) – All cans shall bear a code that is traceable to production establishment, production lot and date and back to the source of the harvested salmon to ensure compliance with domestic origin requirements.
  - b. Shipping Containers\* – Commercially marked shipping containers will include the following information:
    - 1) Purchase order number.
    - 2) A traceability code that identifies the processing establishment, production date and production lot.
    - 3) Nutrition facts panel based on requirements in 21 CFR 101.9 Nutrition Labeling of Food.

- 4) Product name – Canned Pink Salmon.
- 5) Material number – 100198.
- 6) Ingredient declaration (including single ingredient products).
- 7) An allergen statement in a format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; e.g. Allergen: This product contains \_\_\_\_\_.

\*The information in B.4.b.1-7 may be printed directly on the shipping container, or printed on stickers applied to the shipping container.

### **C. DELIVERED PRODUCT**

1. Delivery Unit - Each delivery unit will consist of 1,600 cases with a net weight of 35,400 pounds.
2. Sealing – All products must be delivered to AMS destinations under seal with tamper proof, tamper resistant, serially numbered, high security seals that meet the American Society for Testing and materials Standard F 1157-04.

### **D. QUALITY ASSURANCE**

All canned pink salmon will be produced under the National Marine Fisheries Service (NMFS) inspection, which may include Integrated Quality Assurance (IQA), HACCP Quality Management Program (HACCP-QMP), or Resident Inspector Program.

### **E. WARRANTY AND COMPLAINT RESOLUTION**

1. Warranty – The contractor will guarantee that the product complies with all specification requirements and provisions set forth in the program Supplement.
2. Complaint Resolution – Customer complaint resolution procedures will be developed by the contractor. These procedures will include: a point of contact, investigation steps, intent to cooperate with AMS, and product replacement or monetary compensation. The procedures will be used to resolve product complaints from recipient agencies or AMS.

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**F. ACCEPTANCE AND CERTIFICATION**

The USDC Seafood Inspector shall certify acceptable product and set forth on either: 1) a lot inspection certificate, 2) a Certificate of inspection, or 3) a Memorandum Report of Inspection, as appropriate, the following:

1. Purchase Order Number.
2. Sales Order Number.
3. Material Number and Material Description.
4. Can (*traceability*) code(s) and the month and year of production.
5. Count of cases and total projected net weight of product in each lot.
6. Total projected net weight per delivery unit.
7. Identity of car or truck (car numbers and letters, seals, truck license, etc.).
8. A statement that "Product conforms with the Item Description and Checklist of Requirements (IDCR) for Canned Pink Salmon and projected net weights certified."