



APPROVED

**FEDERAL PURCHASE
PROGRAM SPECIFICATION
(FPPS) FOR FULLY COOKED
PULLED PORK, FROZEN**

Agricultural Marketing Service (AMS)
Livestock and Poultry (LP) Program
Food Safety and Commodity Specification (FSCS) Division
Room 3953 S-Bldg, Phone: (202) 720-5705
Supersedes: FPPS PP [May 2018](#) –
Changes from previous requirements in [blue](#)

Effective: [October 2019](#)


100 ITEM DESCRIPTION

- 101 Pulled Pork, Fully Cooked – This fully cooked pork item shall have a coarsely striated appearance (i.e. shredded with minimal chunking; not ground or comminuted) and be mildly seasoned for use in a variety of applications such as barbeque, chili, burritos, casseroles and pasta dishes.
- 110 Formula – Pork shall comprise at least 90 percent of the raw formula.
- 120 Non-Meat Component – Non-meat components shall comprise no more than 10 percent of the raw formula.
- 130 Fat – Fat shall not exceed 9 g / 100 g basis.
- 140 Sodium – Sodium content shall not exceed 440 mg / 100 g basis.
- 150 Packing – Eight (8) 5-pound immediate containers (packages) or twenty (20) 2-pound immediate containers (packages) shall be packed in a 40-pound (net weight) shipping container.
- 160 Delivery Unit – Each delivery unit shall consist of 1,000 cases and 40,000 pounds.

200 CHECKLIST OF REQUIREMENTS

- 210 All items shall be produced in accordance with Food Safety and Inspection Service (FSIS) regulations. The contractor’s technical proposal, submitted to the FSCS Division, shall adhere to the following Checklist of Requirements. [A technical proposal is not required to be submitted when the contractor is operating under the QAD Grading-based Monitoring and Certification service option \(See Section 1020\).](#)

300 MATERIALS

Approved by:  DBJ
Date Issued: 03/03/16
Date Revised: [10/16/19](#)

310 The contractor's technical proposal shall include procedures to address conformance with the following material requirements.

320 MEAT COMPONENT

321 Pork shall be derived from suitable lean (e.g. Boston butt and leg cushion; shank meat precluded) from any portion of the sow and/or hog carcass and be the only meat component allowed. Pork derived from boars is not permissible.

322 Domestic Origin of Meat Component – All sows and/or hogs shall originate from U.S. produced livestock as defined in the [AMS Master Solicitation for Commodity Procurements – Domestic Programs \(MSCP-D\)](#) and the Supplement.

323 Harvesting (Slaughtering) – All sows and/or hogs shall be harvested in facilities that comply with the following requirements:

323.1 Humane Handling – All sows and/or hogs shall be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.

323.2 Non-Ambulatory Disabled Animals – Meat from carcasses of non-ambulatory disabled livestock shall not be included in USDA Purchase Programs.

324 Boneless Pork – Boneless pork shall comply with the following requirements:

324.1 Traceability – Contractors are responsible for providing sufficient product traceability and shall have records to verify the source of raw materials used in each lot of product.

324.2 Handling – All boneless pork shall be maintained in excellent condition. The contractor's technical proposal shall include detailed production scheduling that addresses time and temperature controls necessary to maintain excellent condition of the boneless pork. Frozen boneless pork may be used provided it is processed into the final product within 90 days from the date of pack.

324.3 Objectionable Materials – Boneless pork shall be free of skin, bones, cartilages, organ tissue, heavy connective tissue, significant glandular tissue, spinal cord, and foreign materials.

325 Mechanical Separation - Pork that is mechanically separated from bone with automatic deboning systems or advanced lean (meat) recovery (AMR) systems is not allowed.

326 Pathogen Testing – Boneless pork previously tested and found positive for any pathogen shall not be allowed.

330 NON-MEAT COMPONENTS

- 331 Domestic Origin of Non-Meat Component – Significant ingredients (more than one percent) shall be derived from U.S. produced products.
- 332 Seasonings and Other Ingredients – Seasonings and other ingredients shall be used to produce a finished product with mild flavor profiles suitable for institutional feeding systems and shall comprise no more than 10 percent of the raw formula.
- 333 The following non-meat ingredients shall be precluded from use in the formulation:
- 333.1 MSG – Monosodium Glutamate (MSG).
- 333.2 Soy Protein Products (SPP).
- 333.3 Gluten-containing ingredients.
- 400 PROCESSING**
- 410 AGGREGATION**
- 411 The pulled pork shall be aggregated such that it is coarsely striated in appearance (i.e. shredded with minimal chunking; not ground or comminuted).
- 420 COOKING TEMPERATURE**
- 421 All products shall be fully cooked in accordance with FSIS regulations.
- 430 METAL DETECTION**
- 431 All products shall be free of metal contaminants. Detection of stainless steel, ferrous, and non-ferrous (e.g., lead, copper, and aluminum) metals is required. The contractor's technical proposal shall identify and describe the equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures.
- 500 FINISHED PRODUCT LIMITATIONS**
- 510 The declared serving size, fat content and sodium level shall be stated on the nutrition facts panel on each label according to FSIS nutritional labeling regulations.
- 520 FAT**
- 521 The fat content of the finished product shall not exceed nine (9) percent
- 522 (Percent Fat = (Total Fat ÷ Serving Size) x 100).

530 SODIUM

531 Sodium level shall not exceed 440 mg / 100 g basis.
532 ((Declared Sodium Level (mg) X 100) ÷ Declared Serving Size (grams - racc*)
< 440)).

540 CHILD NUTRITION (CN) LABELING

541 The CN Labeling Program is run by USDA's Food and Nutrition Service (FNS) directly with commercial food processing firms and in cooperation with AMS and FSIS and other Federal agencies. The Program requires an evaluation of a product's formulation by FNS to determine its contribution toward meal pattern requirements.

542 To carry a CN label, the eligible product's formulation shall be evaluated by FNS to verify its contribution toward meal pattern requirements using yields in the USDA Food Buying Guide for Child Nutrition Programs.

543 The manufacturer shall have an approved QC Program in order to participate, and products shall be produced under Federal inspection.

544 Bulk Packaged Fully Cooked Pulled Pork Item 110730 requires CN Labels.

545 For information on the CN Labeling Program, see the section on Food Manufacturers/Industry on the FNS website www.fns.usda.gov/cnd/cnlabeling and/or contact the following:

545.1 Child Nutrition Labeling Program Operations Office
USDA, AMS, FV, PPB Stop 0247, Room 0710-S
1400 Independence Ave., SW Washington, DC 20250
Email: CNLabeling@usda.gov
Phone Number: 202-720-9939
Fax Number: 202-690-3824

550 MICROBIAL

551 Contractor shall have documented plan to comply with the latest FSIS Salmonella and Listeria monocytogenes requirements for ready-to-eat foods. Product tested positive for any pathogen shall not be allowed as rework or delivery to USDA.

600 HEATING INSTRUCTIONS

610 Heating instructions for the end-user shall be provided in the contractor's technical proposal and shall be included on the immediate container and/or in the shipping container (e.g. flyer, included on the package label, etc.).

700 PREPARATION FOR DELIVERY

710 The shipping containers shall be in compliance with the National Motor Freight Classification, or the Uniform Freight Classification, as applicable.

720 PACKAGING AND PACKING

721 Packaging – All products shall be vacuum packaged or packed in a sealed (tamper proof) immediate package.

722 Packing ¹ – Eight (8) 5-pound immediate containers (packages) for Material Number 110730 or twenty (20) 2-pound immediate containers (packages) for Material Number 110980 shall be packed in a 40-pound (net weight) shipping container.

730 LABELING

731 Both immediate and shipping containers shall be labeled to include all information required by FSIS regulations, be illustrated in the contractor's technical proposal and contain the required information listed below.

732 Immediate Container Labels – Immediate container labels for the bulk packaged item shall contain the following information:

732.1 A "Best-If-Used-By" date.

732.2 A nutrition facts panel based on actual nutritional analysis of the product.

732.3 A traceability code that is traced back to establishment number, production lot, and date.

733.4 The heating instructions shall be included in/on the shipping container and/or on the immediate container.

733.5 Ingredient declaration (including single ingredient products).

734 Immediate Container Labels – Immediate container labels for the 2-pound packaged item shall contain the following information:

734.1 Product name.

734.2 Manufacturer name and address.

734.3 Ingredient declaration.

734.4 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: Contains _____.


¹ The contracting officer shall designate the packaging orientation permitted for each solicitation.

- 734.5 A traceability code that includes information regarding production establishment, production date and production lot.
- 734.6 Nutrition Facts panel based on actual nutritional analysis of the product.
- 734.7 Heating Instructions.
- 734.8 Safe handling instructions.
- 734.9 A "Best-if-Used-By" date.
- 734.10 Labels shall be contractor's own retail (i.e. commercially available, off-the-shelf) labels. Immediate package labels shall include two colors other than black and white (exclusive of package color). Distributor's labels are not permitted.
- 735 Shipping Container Labels – Shipping container labels shall contain the following information:
 - 735.1 USDA shield at least 2 inches high and appearing on the top of the container or on the principal display panel.



- 735.2 Applicable purchase order number.
- 735.3 A traceability code that is traced back to establishment number, production lot, and date.
- 735.4 A nutrition facts panel based on actual nutritional analysis of the product.
- 735.5 Material number - 110730 for the bulk packed 5-pound immediate containers (packages), and 110980 for the 2-pound immediate containers (packages).
- 735.6 Product Name - Fully Cooked Pulled Pork, Frozen
- 735.7 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 _____.
- 735.8 Ingredient declaration.
- 735.9 The CN label information for Material Number 110730.

740 CLOSURE

Approved by:  DBJ
Date Issued: 03/03/16
Date Revised: 10/16/19

741 Shipping containers shall be closed by strapping, taping or gluing. When strapping is used, the initial closure (usually the bottom of container) shall be secured by the gluing or taping method.

750 PALLETIZED UNIT LOADS

751 All product shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic, unless otherwise specified in the solicitation. Pallet loads shall be stacked in a manner that minimizes the overhang of the shipping containers over the edges of the pallets and exposes each shipping container's principal display panel to facilitate certification examinations.

800 DELIVERY UNIT

810 Each delivery unit shall consist of 1,000 cases and 40,000 pounds.

900 DELIVERED PRODUCT

910 SIZE AND STYLE OF CONTAINER

911 Only one size and style of immediate and shipping containers may be offered in an individual shipping unit.

920 TEMPERATURE

921 All products shall not exceed 0°F at the time of shipment and delivery.

930 SEALING

931 Sealing - All products shall be delivered to AMS assigned destinations under seal with tamper proof, tamper resistant, serially numbered, high security seals that meet the American Society for Testing and Materials Standard (ASTM) F 1157-04 and/or the International Organization for Standards (ISO) 17712-2010 as required under the Master Solicitation. Seals shall be $\geq \frac{1}{8}$ th-inch diameter cable, high-security bolt, or equivalent.

1000 PRODUCT ASSURANCE

1010 WARRANTY AND COMPLAINT RESOLUTION

1011 Warranty – The contractor shall guarantee that the product complies with all contractual requirements required under the Master Solicitation and Supplement.

1012 Complaint Resolution – The contractor's technical proposal shall provide steps taken to resolve complaints received on the product (i.e. point of contact, cause and effect analysis, corrective and preventative actions taken, and product replacement).

1020 AMS MONITORING AND PRODUCTION ASSESSMENT

1021 The contractor may request to use either AMS's QAD Grading-based Monitoring and Certification service or QAD Audit-based Verification service, for assessing contract compliance of the finished product.

1022 If the contractor uses the AMS QAD Grading-based Monitoring and Certification service, it shall be implemented in accordance with Section 710, 720, 730 and 740 of Supplement 404.

1023 The contractor's technical proposal shall specify that the AMS QAD Audit-based Verification service option will be used.

1030 NON-CONFORMING PRODUCT

1031 The contractor shall include a plan and supporting documentation to assure that non-conforming product is not delivered under USDA contracts. The plan shall address 1) control and segregation of non-conforming product, 2) removal of any USDA markings, and 3) disposition of non-conforming product, including vendor documentation of final disposition (e.g., diverted to cooked product or destroyed).

1032 The Contractor shall be deemed ineligible to supply to USDA purchase programs (while under contract) should one of the following circumstances arise:

1032.1 The Contractor is subject to a Class I recall for Fully Cooked Pulled Pork.

1032.2 The Contractor's supplier for any ingredient is subject to a Class I recall for that ingredient.

1032.3 The Contractor shall be ineligible until it:

1032.3.1 Submits a written corrective action to the FSCS Division.

1032.3.2 The FSCS Division approves the written corrective action.


1032.3.3 The Quality Assessment Division verifies implementation of the written corrective action through an onsite audit.

1040 CONTRACTOR CHECKLOADING

1041 Under both the QAD Grading-based Monitoring and Certification option and the QAD Audit-based Verification service option, the Contractor shall perform checkloading examinations at the time of shipment and issue a contractor's certificate to accompany each shipment that includes all of the following information:

1041.1 Purchase Order Number/Purchase Order Line Item Number;

- 1041.2 Sales Order Number/Sales Order Line Item Number;
- 1041.3 Destination of shipment;
- 1041.4 Name of Product and applicable Material Number;
- 1041.5 Shipping Date;
- 1041.6 Production lot number(s) and date each lot was produced along with shipping container and immediate container code(s) and the code used that provides traceability to establishment number, production lot and date;
- 1041.7 Count of shipping containers and total projected net weight in each production lot;
- 1041.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable;
- 1041.9 Contractor certification that product conforms with the applicable specification ([FPPS-PP-2019](#));
- 1041.10 Count and projected net weight verified and;
- 1041.11 Signature of company official responsible for checkloading.

Approved by:  DBJ
Date Issued: 03/03/16
Date Revised: 10/16/19