



APPROVED

FEDERAL PURCHASE PROGRAM SPECIFICATION (FPPS) FOR CHICKEN PARTS, FROZEN


Agricultural Marketing Service (AMS)
Livestock, Poultry and Seed (LPS) Program
Food Safety and Commodity Specification
(FSCS) Division
Room 2624 S-Bldg, Phone: (202) 692-0342

Supersedes: Chicken Parts April 2013 –
Changes from previous requirements in [blue](#)

Effective: [April 2017](#)

100 ITEM DESCRIPTION

- 110 Cut-up (100098), Kosher cut-up (110052) – Frozen cut-up chickens, 8 pieces, without necks and giblets, Cut-up chickens [shall](#) be produced from ready-to-cook broiler/fryer that weigh [4.0 to 5.5 pounds](#) without neck and giblets. The commodity [shall](#) be packed in a minimum of four plastic-film bags and packed 40 pounds net weight in each fiberboard shipping container, with 1,000 containers per purchase unit totaling 40,000 pounds.
- 120 Drumsticks (100878) – Frozen chicken drumsticks. Drumsticks [shall](#) be produced from ready-to-cook broiler/fryer chickens that weigh [4.0 to 5.5 pounds](#) without neck and giblets. The commodity [shall](#) be packed in a minimum of four plastic-film bags and packed 40 pounds net weight in each fiberboard shipping container, with 1,000 containers per purchase unit totaling 40,000 pounds.
- 130 Leg Quarters (100105) – Frozen chicken leg quarters. Leg quarters [shall](#) be produced from ready-to-cook broiler/fryer chickens that weigh [4.0 to 5.5 pounds](#) without neck and giblets. The commodity [shall](#) be packed in a minimum of four plastic-film bags and packed 40 pounds net weight in each fiberboard shipping container, with 1,000 containers per purchase unit totaling 40,000 pounds.
- 140 Thighs (100879) – Frozen chicken thighs with back portion. Thighs [shall](#) be produced from ready-to-cook broiler/fryer chickens that weigh [4.0 to 5.5 pounds](#) without neck and giblets. The commodity [shall](#) be packed in a minimum of four plastic-film bags and packed 40 pounds net weight in each fiberboard shipping container, with 1,000 containers per purchase unit totaling 40,000 pounds.

Approved by  CMS
Date Issued: 04/18/2013
Date Revised: [04/11/2017](#)

200 APPLICABLE DOCUMENTS

- 210 The following documents are incorporated as part of this USDA, AMS, FSCS Division FPPS – Chicken Parts, Frozen – April 2017:
- 210.1 AMS/LPS/Quality Assessment Division (QAD) Policies and Procedures.
- 210.2 Poultry Products Inspection Regulations (9 CFR § 381).
- 210.3 Regulations Governing the Voluntary Grading of Poultry Products and Rabbit Products (7 CFR § 70) and the U.S. Classes, Standards, and Grades for Poultry (AMS 70.200 *et seq.*, 9 CFR § 381.170 to 172).
- 210.4 AMS Master Solicitation for Commodity Procurements and Solicitation.

300 CHECKLIST OF REQUIREMENTS

- 310 Domestic Products – Refer to the current AMS Master Solicitation for Commodity Procurements.
- 320 Food Defense – Refer to the current AMS Master Solicitation for Commodity Procurements.

400 HARVESTING

- 410 All harvesting activities shall comply with all applicable Food Safety and Inspection Service (FSIS) regulations and requirements, including 9 CFR § 381, and shall be done under FSIS inspection.
- 420 Humane Handling – All poultry shall be humanely handled in accordance with FSIS Directive 6100.3.

500 PROCESSING

- 510 All processing activities shall comply with all applicable FSIS regulations and requirements, including 9 CFR § 381, and shall be done under FSIS inspection.
- 520 Performance Standards – Product shall be produced under FSIS pathogen reduction standards, as specified in 9 CFR § 381.
- 530 Date Processed – The commodity shall not be processed or packaged more than 60 days prior to the first day of the delivery period.
- 540 Class and Style – The commodities shall be prepared from freshly harvested chickens (broiler/fryers, AMS 70.200 *et seq.*). Individual parts from ready-to-

cook chickens shall conform to the definitions and standards in AMS 70.201 and 70.210.

- 550 U.S. Grade – Grading shall be in accordance with 7 CFR § 70 and AMS 70.200 *et seq.* Grading shall be under the supervision of an AMS Grader using the LPS Program’s Sample Plan Level 1 (SPL-1) for Grade A parts, and Sample Plan Level 2 (SPL-2) for Grade B parts.
- 551 Cut-up (100098), Kosher Cut-up (110052) – Grade A.
- 552 Leg Quarters (100105) – Grade B or Better.
- 553 Drumsticks (100878) and Thighs (100879) – Grade A for all factors except Grade B quality for exposed flesh.
- 560 Inspection for contract and FPPS compliance shall be in accordance with the Regulations Governing the Voluntary Grading of Poultry Products and Rabbit Products (7 CFR § 70) and the U.S. Classes, Standards, and Grades for Poultry (AMS 70.200 *et seq.*). Grading shall be under the supervision of an AMS Grader using LPS Program’s Sample Plan Level 1 (SPL-1). The AMS Grader shall be responsible for certification of compliance with the requirements of this FPPS for whole chickens, cut-up chicken, drumsticks, leg quarters, thighs; freezing; packaging and packing; labeling and marking; net weight; sampling; and checkloading.
- 561 AMS Certification – USDA/AMS, LPS Program’s QAD field office or the Director of the QAD, LPS Program, AMS, USDA, Room 3953-S, STOP 0258, 1400 Independence Avenue, SW, Washington, DC 20250-0258, telephone (202) 720-3271.
- 562 All steps in the manufacturing process shall be under the direct supervision of an AMS Grader and as outlined in QAD Policies and Procedures. Quality and compliance with product requirements shall be determined in accordance with QAD policies and procedures. The AMS Grader may also select samples for laboratory analyses or inspect the commodity at any point in transit and after delivery to point of destination.
- 563 Lot Definition – A lot is the amount of packaged commodity produced during a processing shift.
- 570 Chicken from Other Plants – Chilled chicken and chicken parts may be transferred or obtained from other processing plants provided it:
- 570.1 Has been processed, handled, and identified in accordance with this FPPS, and

- 570.2 Complies with the freshly harvested, organoleptic, temperature, and other applicable requirements of this FPPS as evidenced by USDA certification.
- 571 Type, class and specific name of the product, or grade; date harvested as applicable; and the USDA-assigned plant number shall be shown on each shipping container.
- 572 The chilled chicken and chicken parts shall be at an internal product temperature not higher than 40 °F (4.4 °C) and not lower than 26 °F (-3.3 °C) when shipped from the origin plant, during transit, and when received at the destination plant.
- 573 Meat Time Requirements – The chilled commodity shall be processed, packaged, packed, and placed in a freezer within 7 calendar days after the date of harvest.
- 574 Organoleptic Requirements – The chilled ready-to-cook chicken and chicken parts shall be examined on a continuous basis for the following organoleptic requirements: chilled chicken and chicken parts shall be free of rancidity; free of fruity, sulfide-like, cardboardy, tallowy, oily, metallic, chlorine-like, or other foreign and off-odors; free of foreign materials (e.g., glass, paper, rubber, plastic, wood, metal); shall show no evidence of mishandling or deterioration; and shall have a bright color and show no evidence of dehydration or freezing and thawing.
- 580 Weight Requirements
- 581 Carcasses shall be examined for compliance prior to packaging with the individual weight requirements. A sample of 10 carcasses shall be randomly drawn and weighed.
- 582 The frequency of sampling shall be according to LPS Program's SPL-2.
- 590 Freezing
- 591 When ice glazing methods are used for Individually Frozen (IF) product, the AMS Grader shall randomly weigh 10 parts according to established LPS Program procedures for determining tare weight for ice glazed products. Both unglazed and glazed parts shall be weighed to determine the tare weight.
- 592 The determination of commodity for 72-hour freezing verification shall be made as the commodity exits the in-line freezing system as follows:
- 592.1 Individually frozen commodity exiting an in-line freezing system with internal product temperatures higher than 0 °F (-17.8 °C) shall be packaged and placed in a freezer. The internal product temperature shall be lowered to 0 °F

(-17.8 °C) or lower within 72 hours from the time the commodity enters the freezer.

592.2 Individually frozen commodity exiting an in-line freezing system with internal product temperatures 0 °F (-17.8 °C) or lower is in compliance with the 72-hour freezing requirement.

600 PACKAGING AND PACKING

610 The contractor shall assure that all packaging, packing, labeling, closure, marking, and palletization comply with the National Motor Freight Regulations and FSIS regulations and the requirements listed below.

620 **Packaging** – All packaging and packing materials shall be clean and in new condition, shall not impart objectionable odors or flavors to the commodity, shall be safe for use in contact with food products (cannot adulterate product or be injurious to health), and shall be tamper-evident. Tamper-evident is defined as packaging and packing materials with one or more indicators or barriers to entry, which, if breached or missing, can reasonably be expected to provide visible evidence that tampering has occurred. All packaging material shall comply with FSIS regulations (9 CFR § 381.144(c)).

621 **Plastic-film Bags** – Bags for packaging the commodity shall be a polyethylene film bag with a wall thickness of not less than 2 mil (0.002 inch); and shall protect the commodity from dehydration, freezer burn, or quality deterioration during the conditions of use. Closure methods shall be approved by a QAD representative. Metal wire ties, paper-coated wire ties, or staples shall not be used for sealing plastic-film bags.

630 **Shipping Containers** – Shipping containers shall:

630.1 Be good commercial fiberboard containers that are acceptable by common or other carrier(s) for safe transport to point of destination,

630.2 Be of such size to pack the commodity without slack filling or bulging,

630.3 Withstand the stresses of handling, shipping, stacking, and storage, and

630.4 Be closed by commercially accepted methods and materials. Steel or wire straps shall not be used for final closure.

631 Staples shall not be used for final closure of shipping containers. Adhesive or staples cannot be used to fasten the top portion of telescope-style containers to the bottom portion. Staples may be used to manufacture and to assemble the fiberboard shipping containers, provided the staples are fastened into the

container and tightly clenched to eliminate sharp edges prior to packing the commodity into the shipping containers.

- 640 Packaging – The plastic-film bag shall be of a length that can be readily and securely closed. The bag shall be sealed or closed with a non-metallic device that shall protect the commodity from contamination, dehydration, and freezer burn.
- 650 Packing – A minimum of four bags with approximately equal amounts in each bag and packed to a net weight of 40 pounds per shipping container.
- 660 Packing Tolerances for Cut-up (100098) and Kosher Cut-up (110052).
- 661 Individual Shipping Containers – Chicken parts in any individual shipping container need not come from the same whole chicken. Number and kind of parts or pieces (breast portions, thighs with back portions, drumsticks, and wings) in each shipping container shall be proportional both in number and kind to those found in a whole chicken. As an alternative, the chicken parts or pieces may be processed and packed in natural proportions with approximately 40 pounds net weight of product in each container. The method used by the contractor shall be approved by QAD.
- 670 Tolerances
- 671 Thigh Pieces, Drumsticks, and Breast Pieces – In a shipping container, the difference between the part having the least pieces and the part having the most pieces shall not be more than four.
- 672 Wings – Other chicken parts in approximately natural proportions may be substituted for wings. The wings shall not exceed the number of pieces of the part (breast, thigh, or drumstick) in the shipping container having the greatest number of pieces. For example, if a shipping container of eight-piece, cut-up chicken contains 42 breast pieces, 38 thigh pieces, and 39 drumsticks, wings shall not exceed 42 pieces.
- 672.1 Example – A shipping container has 27 breast pieces, 31 thigh pieces, 30 drumsticks, and 32 wings. In this example, the thigh pieces, drumsticks, and breast pieces are within the permitted range of 4, but since the wings exceed the number of pieces of the other part with the greatest number of pieces in the shipping container (32 wings exceed 31 thigh pieces), the commodity does not meet requirements.
- 700 LABELING
- 710 CN Labeling information or a Product Formulation Statement demonstrating product contribution to the National School Lunch Program meal pattern

requirements is required. For more information on the CN Labeling Program, see the section for Food Manufacturers/Industry on the FNS website:

<http://www.fns.usda.gov/cnlabeling/child-nutrition-cn-labeling-program>

711 Commercial Labeling Requirements

711.1 Commercially labeled packages and shipping containers **shall** be labeled in accordance with FSIS requirements. Labeling **shall** be approved by FSIS prior to acceptance for use under this **FPPS**.

711.2 Commercial Labels – **Commercial labels shall** be the processor's own commercial label. Distributors' labels are not allowed.

712 Traceable Product – The processor **shall** establish a product identification and record system that clearly links product by place and time of manufacture to specific USDA contracts and destinations. When the company uses the same commercial label for the product certified as complying with this **FPPS** and commercial product, the identification system **shall** differentiate between USDA and non-USDA products. An alpha numeric code may be used for information that is in addition to FSIS labeling requirements. The required product identification and record system, including codes, **shall** be reviewed by **USDA/AMS** before production begins for the contract(s).

713 Nutrition Facts, Ingredients and Allergen Statements on Shipping Containers Nutrition Facts **shall** be provided. The ingredient statement, even for single ingredient foods, **shall** be included as a statement separate from the name of the product, e.g. Ingredients: _____. The allergen statement **shall** be provided in the format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA), and 9 CFR § 317.2(b), 9 CFR 381.116(a) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; e.g. Allergen: This product contains _____. For additional guidance refer to the Compliance Guidance at:

<http://www.fsis.usda.gov/wps/wcm/connect/f9cbb0e9-6b4d-4132-ae27-53e0b52e840e/Allergens-Ingredient.pdf?MOD=AJPERES>

720 USDA Labeling Requirements

721 When USDA labeling is used, any deviations from the USDA labeling requirements in this **FPPS shall** be approved by the Contracting Officer, in writing, prior to start of production. Labeling and marking of the commodity shall be in accordance with this **FPPS**. Labeling and marking information **shall** be water-fast, non-smearing, of a contrasting color, clear, and readable.

722 USDA Labeled Shipping Containers

- 723 Requirements – Labeling and marking information shall be preprinted, stamped, or stenciled on each shipping container; or printed on a self-adhesive label and applied to each shipping container. This information, in essentially the same layout, is provided in EXHIBITS 1 thru 5.
- 724 Nutrition Facts, Ingredients and Allergen statements on shipping containers. Nutrition Facts shall be provided. The ingredient statement, even for single ingredient foods, shall be included as a statement separate from the name of the product, e.g. Ingredients: _____. The allergen statement shall be provided in the 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 _____.
- 730 Universal Product Code
- 731 A Universal Product Code (UPC), symbol and code, called Interleaved 2 of 5 (I 2/5), shall appear on each shipping container. The complete code, including the check digit, shall be printed in machine-readable and human-readable form. The start and stop indicators shall be included in the bar codes. Printing, readability, and scanability of the bar code shall be in accordance with UPC guidelines published by GS1 US, Princeton Pike Corporate Center, 1009 Lenox Drive, Suite 202, Lawrenceville, NJ 08648.
- 732 The Contractor shall use the code furnished by USDA. USDA has acquired a unique manufacturer's identification number for the commodity purchase programs and shall use a unique item code number for each commodity purchased under this FPPS. The Contractor need not join GS1 US. The 14-digit UPC code for shipping containers is:
- 732.1 Cut-up Chicken (100098) – 1 07 15001 00098 6.
- 732.2 Kosher Cut-up Chicken (110052) – 1 07 15001 10052 5.
- 732.3 Drumsticks (100878) – 1 07 15001 00878 3.
- 732.4 Leg Quarters (100105) – 1 07 15001 00105 1.
- 732.5 Thighs (100879) – 1 07 15001 00878 3.
- 733 The UPC code shall be placed in the lower right-hand corner of the principal display panel of each shipping container.
- 740 Recycle Symbol and Statement – The Contractor shall place somewhere on the surface of each recyclable shipping container the recycle symbol shown in EXHIBIT 6. The statement “PLEASE RECYCLE” is to be placed under the

symbol. The recycle symbol and statement **shall** be legibly printed in permanent ink.

- 750 Inventory Control Information – The processor may use any additional information (including bar codes) for processor inventory control purposes. This information may be applied somewhere on the surface of the shipping container, but **shall** not cover or conflict with the labeling requirements of this **FPPS**.
- 751 **Shipping containers or labels with incorrect contract number, plant number, net weight, date packed, shall be corrected before they are used. The incorrect information shall be blocked out and the correct information legibly printed, stamped, or stenciled in permanent ink. Additionally, the name, address, and phone number of the processor shall appear on each shipping container.**
- 760 Unacceptable Labeling
- 761 Commercial labels that do not have a processor traceability system and code.
- 762 Commercial labeling traceability coding and systems that have not been reviewed by a representative of LPS Program, **QAD**.
- 763 Distributor Commercial Labels
- 764 Two or more different commercial labels in the same purchase unit.
- 765 Free Along Side (FAS) Vessel Deliveries
- 766 FAS vessel deliveries that are not source loaded in a refrigerated seavan are required to show the final destination's overseas address as provided in the Sales Order/Item Number. The address **shall** be clearly printed on at least two sides of each pallet.
- 800 FINAL EXAMINATION OF PACKAGED AND PACKED COMMODITY**
- 810 Packaging Defects – Packages in a delivery unit **shall** be examined for defects that affect protection, expose product, or permit dehydration or freezer burn, or quality deterioration during storage, such as tears, holes, or improperly sealed or closed packages.
- 820 Packing Defects – Shipping containers in a delivery unit **shall** be examined for condition, labeling, and marking defects according to the United States Standards for Condition of Food Containers.
- 830 **Purchase or Delivery Unit**
- 831 **Shall** total 40,000 pounds net, or multiples thereof.

- 832 Each delivery unit shall be examined for compliance with the net weight requirements at time of checkloading.
- 833 The tare weight of all packing materials shall be determined by weighing a representative sample of all packaging components such as plastic-film bags and fiberboard containers.
- 834 Twelve (12) shipping containers shall be selected at random from a delivery unit to determine net weight. The total net weight of the 12 shipping containers shall be equal to or greater than 480 pounds.
- 835 If the total net weight is less than 480 pounds, but greater than or equal to 475.20 pounds, the delivery unit with the following average net weight per container shall be accepted at the corresponding discount:

Average Test Net Weight per Container		
Less Than	But Not Less Than	Contract Price Discount
40.00 pounds (18.14 kg)	39.60 pounds (17.96 kg)	1.0%
39.60 pounds (17.96 kg)	--	Unacceptable

- 836 Payments shall be made on the actual quantity delivered. All price adjustments shall be based on a delivery unit.
- 837 A rejected delivery unit may be reworked and reoffered one time only. However, if an individual shipping container in the sample of the reworked delivery unit has a net weight of less than 39.60 pounds, the delivery unit shall be rejected.
- 838 As an alternative to test weighing at time of checkloading, the contractor may request on-line verification of net weights. Upon receiving the request, a Federal-State supervisor (or his/her designee) shall determine that the facilities and procedures are in accordance with the applicable LPS Program's instructions for this FPPS.
- 840 Loading and Shipping Frozen Commodity
- 841 Visual Inspection – Frozen commodity showing any evidence of defrosting, refreezing, or freezer deterioration shall be rejected for use under this FPPS.
- 842 Internal Product Temperature
- 842.1 The frozen commodity shall be 2 °F (-16.7 °C) or lower at the time of loading. Delivery units with internal product temperatures exceeding 2 °F (-16.7 °C) and

up to 5 °F (-15 °C) **shall** be tentatively rejected. Tentatively rejected delivery units may be returned to the freezer and the temperature reduced to 2 °F (-16.7°C) or lower and reoffered one time only. Delivery units exceeding 5 °F (-15 °C) or delivery units that have been tentatively rejected and exceed 2 °F (-16.7 °C) when reoffered **shall** be rejected for use under this **FPPS**.

- 842.2** Optional Temperature Verification – The contractor may request an alternate method utilizing product temperature-sensing devices. If this option is selected, a Federal-State Supervisor **shall** determine that the facilities, equipment, procedures, and the contractors' current level of freezing compliance are in accordance with the established guidelines outlined in the applicable LPS Program's instructions for this **FPPS**.
- 850** Inspection and Checkloading
- 851** Requirements – Inspection for contract compliance **shall** be made by a USDA representative, in accordance with 7 CFR § 70, FSIS **regulations**, and this **FPPS**, at the site of processing, both during and after processing and packaging. Inspection records **shall** be complete and made available to USDA, as requested, to assure contract compliance.
- 852** Procedures – The inspection and checkloading **shall** be performed by an **AMS Grader**. Procedures to be followed and a schedule of fees for these services may be obtained by contacting the nearest **QAD** field office or the Director of **QAD, LPS Program**, AMS, USDA, Room 3953-S, STOP 0258, 1400 Independence Avenue, SW, Washington, D.C. 20250-0258, telephone (202) 690-3147. The quality, quantity, weight, packaging, packing, and checkloading of the commodity **shall** be evidenced by certificates issued by the **AMS Grader**. The contractor **shall** not ship the commodity unless informed by the **AMS Grader** that the designated commodity to be shipped meets **the requirements of the AMS Master Solicitation for Commodity Procurements, Solicitation, and this FPPS**.
- 900** **PALLETIZED UNIT LOADS**
- 910** All products 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.
- 920** Size and Style of Container – Only one size and style of shipping container shall be used in any one delivery unit.

1000 SHIPMENT AND DELIVERY

1010 Shipment and Delivery – Refer to the current AMS Master Solicitation for Commodity Procurements.

1011 In addition, the contractor shall adhere to the following provisions:

1011.1 Each shipping container shall be identified with a USDA Contract Compliance stamp with the applicable certificate number. An AMS Grader or other authorized personnel under the supervision of the AMS Grader shall stamp one end of each shipping container prior to shipment. If there is inadequate space available on either end of the shipping container, the stamp may be applied to a side of the container.

1012 A copy of the original USDA Poultry Products Grading Certificate issued at time of checkloading shall accompany each shipment.

1012.1 Railcar or Piggyback – If shipment is by rail or piggyback, the certificate shall be placed in the railcar or trailer for easy access to the Grader, warehouseman, or consignee, as applicable.

1012.2 Trucks – If shipment is by truck, the driver shall, upon delivery, give the certificate to the AMS Grader, warehouseman, or consignee, as applicable.

1020 Loading and Sealing of Vehicles

1021 Refer to the current AMS Master Solicitation for Commodity Procurements.

1030 Delivery Notification

1031 Refer to the current AMS Master Solicitation for Commodity Procurements.

1040 Split Deliveries

1041 Refer to the current AMS Master Solicitation for Commodity Procurements.

1100 DESTINATION EXAMINATION

1110 The cost of a destination examination, before or after delivery, by an AMS Grader on accepted product shall be for the account of USDA. Costs for destination examinations of rejected delivery units shall be for the account of the contractor. The origin AMS Grader shall make arrangements for destination examination prior to delivery.

1111 Commodity Requirements – Before acceptance by consignee, the commodity may be examined by an AMS Grader on a spot-check basis for temperature, condition, identity, and when applicable, count. The commodity may be examined for conformance to contract provisions at any time required by the Contracting Officer.

1112 Temperature – The commodity shall arrive at destination at an average internal product temperature not to exceed 10 °F (-12.2 °C) with no individual temperature exceeding 15 °F (-9.4 °C).

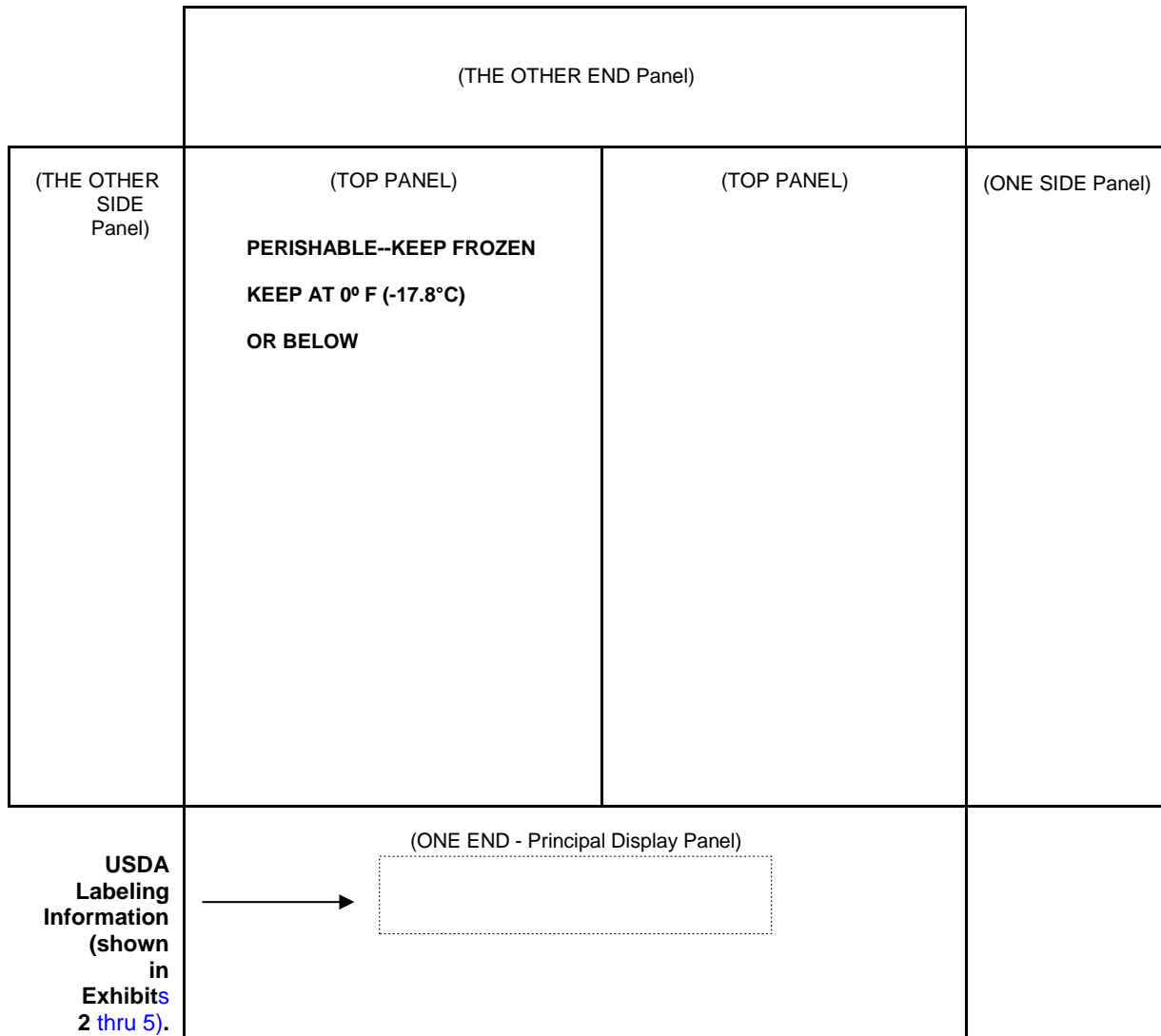
1200 **PRODUCT ASSURANCE AND COMPLAINT RESOLUTION**

1210 Product Assurance – The Contractor shall guarantee that the product complies with all FPPS requirements and provisions set forth in the AMS Master Solicitation for Commodity Procurements and Solicitation.

1220 Complaint Resolution – Customer complaint resolution procedures shall be the responsibility of the Contractor. These procedures shall include: a point of contact, investigation steps, intent to cooperate with AMS, and product replacement or monetary compensation. The procedures shall be used to resolve product complaints from recipient agencies or AMS.

EXHIBIT 1 USDA Labeled Shipping Containers

Marking Information: Shipping containers may be marked substantially as shown below. Detailed USDA labeling information is provided in Exhibit 2. Markings shall be legibly preprinted, stamped, stenciled on containers, or printed on a separate self-adhesive label applied to containers. The USDA symbol (EXHIBIT 4) is to be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the top panel or the principal display panel. The processor's name, address, and phone number may be printed on the top panel or the principal display panel. The processor's name and address may indicate the individual processing plant, the company headquarters, or the company address and phone number that handles product complaints.



Approved by *CMS* CMS
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EXHIBIT 2
**USDA Label Information for Individually Frozen Cut-Up
Chickens**

Marking Information: USDA labeling information **shall** be printed on the principal display panel of each shipping container as provided in Exhibit 1. Markings **shall** be legibly preprinted, stamped, stenciled on containers, or printed on a separate self-adhesive label and applied to containers. The UPC 14-digit I 2/5 code and symbol **shall** be shown in the lower right-hand corner of the principal display panel. The safe handling instructions **shall** be shown. The USDA symbol **Exhibit ?**), **shall** be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the top panel or the principal display panel. The processor's name, address, and phone number **shall** be printed on the top panel or the principal display panel. The processor's name and address **shall** indicate the individual processing plant, the company headquarters, or the company address and phone number that handles product complaints.



**INDIVIDUALLY FROZEN CUT-UP BROILER/FRYER
CHICKENS Without Neck and Giblets**

Processor's
Name, Address, and Phone

Required
Nutrition Facts Label
Shall Be Placed Here

Safe Handling Instructions
May Be Placed Here

Ingredients: (Food Allergen Statement,
Shall Be Placed Here)

KEEP FROZEN

Net Weight 40 LBS. (18.14 KG)

DATE PACKED Month, Day, and Year

UPC Symbol and Code


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EXHIBIT 3
USDA Label Information for Frozen Chicken Drumsticks

Marking Information: USDA labeling information **shall** be printed on the principal display panel of each shipping container as provided in Exhibit 1. Markings **shall** be legibly preprinted, stamped, stenciled on containers, or printed on a separate self-adhesive label and applied to containers. The UPC 14-digit I 2/5 code and symbol **shall** be shown in the lower right-hand corner of the principal display panel. The safe handling instructions **shall** be shown. The USDA symbol **Exhibit ?**), **shall** be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the top panel or the principal display panel. The processor's name, address, and phone number **shall** be printed on the top panel or the principal display panel. The processor's name and address **shall** indicate the individual processing plant, the company headquarters, or the company address and phone number that handles product complaints.



**FROZEN BROILER/FRYER
CHICKEN DRUMSTICKS**

Processor's
Name, Address, and Phone

Required
Nutrition Facts Label
Shall Be Placed Here

Safe Handling Instructions
May Be Placed Here

Ingredients: (Food Allergen Statement,
Shall Be Placed Here)

KEEP FROZEN

Net Weight 40 LBS. (18.14 KG)

DATE PACKED Month, Day, and Year

UPC Symbol and Code


Approved by  CMS
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Date Revised: 04/11/2017

EXHIBIT 4
USDA Label Information for Frozen Leg Quarters

Marking Information: USDA labeling information **shall** be printed on the principal display panel of each shipping container as provided in Exhibit 1. Markings **shall** be legibly preprinted, stamped, stenciled on containers, or printed on a separate self-adhesive label and applied to containers. The UPC 14-digit I 2/5 code and symbol **shall** be shown in the lower right-hand corner of the principal display panel. The safe handling instructions **shall** be shown. The USDA symbol **Exhibit ?**), **shall** be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the top panel or the principal display panel. The processor's name, address, and phone number **shall** be printed on the top panel or the principal display panel. The processor's name and address **shall** indicate the individual processing plant, the company headquarters, or the company address and phone number that handles product complaints.



**FROZEN BROILER/FRYER
LEG QUARTERS**

Processor's
Name, Address, and Phone

Required
Nutrition Facts Label
Shall Be Placed Here

Safe Handling Instructions
May Be Placed Here

Ingredients: (Food Allergen Statement,
Shall Be Placed Here)

KEEP FROZEN

Net Weight 40 LBS. (18.14 KG)

DATE PACKED Month, Day, and Year

UPC Symbol and Code


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EXHIBIT 5
USDA Label Information for Chicken Thighs

Marking Information: USDA labeling information **shall** be printed on the principal display panel of each shipping container as provided in Exhibit 1. Markings **shall** be legibly preprinted, stamped, stenciled on containers, or printed on a separate self-adhesive label and applied to containers. The UPC 14-digit I 2/5 code and symbol **shall** be shown in the lower right-hand corner of the principal display panel. The safe handling instructions **shall** be shown. The USDA symbol **Exhibit ?**, **shall** be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the top panel or the principal display panel. The processor's name, address, and phone number **shall** be printed on the top panel or the principal display panel. The processor's name and address **shall** indicate the individual processing plant, the company headquarters, or the company address and phone number that handles product complaints.



**FROZEN BROILER/FRYER
THIGHS WITH BACK PORTIONRS**

Processor's
Name, Address, and Phone

Required
Nutrition Facts Label
Shall Be Placed Here

Safe Handling Instructions
May Be Placed Here

Ingredients: (Food Allergen Statement,
Shall Be Placed Here)

KEEP FROZEN

Net Weight 40 LBS. (18.14 KG)

DATE PACKED Month, Day, and Year

UPC Symbol and Code

EXHIBIT 6
“Please Recycle” Symbol and Statement



**PLEASE
RECYCLE**

Approved by *Cms* CMS
Date Issued: 04/18/2013
Date Revised: [04/11/2017](#)

EXHIBIT 7
USDA SYMBOL



Approved by *Cms* CMS
Date Issued: 04/18/2013
Date Revised: [04/11/2017](#)