

# APPROVED

## **Supplement 602 to the AMS Master Solicitation for Purchase of Frozen Lamb Products for Distribution to Federal Food and Nutrition Assistance Programs**

Agricultural Marketing Service (AMS) Livestock and Poultry (LP) Program  
Standards and Specifications Division (SSD)  
Room [2702-S](#), STOP [0249](#)  
Phone: (202) 690-3148

Supersedes: Supplement 602 [November 2022](#) – changes from previous requirements in [blue](#)

**Effective: [September 2025](#)**

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### **100 Overview**

110 This document provides additional program requirements for the purchase of Frozen Lamb Products by the Department of Agriculture (USDA), including the applicable Federal Purchase Program Specifications (FPPS) (**Exhibit A**).

### **200 Instructions to Potential Contractors**

210 The frozen commodities shall be purchased on a competitive bid basis from qualified contractors who have met the requirements described in this Supplement.

220 Additional procurement requirements shall be described in the AMS Master Solicitation for Commodity Procurements – Domestic Programs (MSCP-D) and Supplement.

### **300 Domestic Origin Certification Clause**

310 The contractor agrees to include the domestic origin certification clause at Section [4A52.225-70](#) of the MSCP-D, in its entirety, in all subcontracts for meat or meat products used in fulfilling any contracts awarded under the MSCP-D and this Supplement. The burden of proof of compliance is on the Contractor. All raw materials shall be shipped in containers labeled as “Domestic Only Product” on the principal display panel and the bill of lading accompanying the shipment shall contain the statement “Domestic Only Product.”

320 Domestic origin verification requirements must be included in the Contractor's or subcontractor's production plan, if applicable. Otherwise, prior to any work performed under the contract or purchase order awarded, the Domestic Origin Certificate (refer to the MSCP-D) must be presented to an (AMS) representative, the Contracting Officer, or agent thereof upon request.

#### **400 Food Defense**

410 Food Defense Requirements – Refer to Section [4A52.246-81](#) of the MSCP-D.

420 The USDA, [AMS](#), [agent](#) shall conduct a food defense audit on the contractor's and/or subcontractor's documented and operational Food Defense Plan for approval.

430 A Quality Assessment Division (QAD) - approved Food Defense Plan, is required prior to the bid opening date for submitted bids to be considered.

#### **500 Animal Welfare Requirements**

510 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.

520 All contractors and subcontractors of lamb products shall meet the animal handling and welfare requirements set forth in the Federal Purchase Program Specification (FPPS) for Animal Handling and Welfare, [effective April 2025 \(Exhibit B\)](#).

The program must be submitted to AMS, either as a supporting document to the contractor's/subcontractor's production plan, or as a stand-alone document. The program will be audited by AMS.

#### **600 AMS Contract Compliance**

610 QAD Monitoring and Evaluation

620 Monitoring and Evaluation Protocol for Conformity Assessment of Federal Purchase Program Specifications (FPPS), effective [September 2025 \(Exhibit C\)](#).

630 Eligible [contractors](#) who receive USDA contracts must have a QAD [grader](#) present during the production of the frozen lamb products. The QAD [grader](#) will monitor and verify the production based on the applicable FPPS. Records may be maintained on hard copy or electronic media; however, records maintained as electronic media will be made available in printed form immediately upon request by AMS or its agents.

640 A QAD [auditor](#) will perform a pre-award onsite capability assessment of the facility(s), food security plan, domestic origin, and animal welfare plan to determine the [contractor's](#) ability to meet contractual requirements.

650 The cost of all audits, grading and certification services performed by the AMS agents shall be borne by the contractor. This includes, but is not limited to, audits, examinations, supervision, official documentation, and related services.

660 Questions concerning charges and the availability of AMS agents can be directed to a USDA/AMS, LP Program's Quality Assessment Division (QAD) field office or to:

USDA, AMS, LP, QAD Business Operations Branch

[1200 Cherry Brook Drive, Suite 100](#)

[Little Rock, AR 72211](#)

Phone: 501-312-2962

Email: [QAD.BusinessOps@usda.gov](mailto:QAD.BusinessOps@usda.gov)

## **700 Certificate of Conformance**

710 In addition to the referenced payment documents required in the MSCP-D, the contractor shall include a copy of the Contractor's Certificate of Conformance (**Exhibit D**).

## **800 Contractor Checkloading**

810 The contractor shall perform checkloading examinations as described in the FPPS at the time of shipment and issue an acceptance document to accompany each shipment that includes all the following information:

810.1 Purchase Order Number and [Purchase Order Line-Item Number](#);

810.2 Sales Order and Sales Order Item Number;

810.3 Name of product and [applicable Material Number](#);

810.4 Shipping Date;

810.5 Production lot number(s) and date each lot was produced, [along with primary package and shipping case code\(s\) and the code used that provides traceability to establishment number, production lot and date](#);

810.6 Count of shipping cases and total projected net weight in each production lot [and delivery unit](#);

810.7 [Identity of car or transportation trailer numbers, letters, license, etc., including all serially numbered door seal\(s\), as applicable](#);

810.8 Contractor certification that product conforms with the FPPS;

810.9 Count and projected net weight verified; and

810.10 Signature of company official responsible for checkloading.

**900 Exhibit**



# APPROVED

## Federal Purchase Program Specification (FPPS) for Lamb Products, Frozen

Agricultural Marketing Service (AMS)  
Livestock and Poultry (LP) Program  
Standards and Specifications Division (SSD)  
Room [2702-S](#), STOP [0249](#)  
Phone: (202) 690-3148

Supersedes: FPPS for Lamb Products, Frozen [November 2022](#) – changes from previous requirements in [blue](#)

**Effective: [September 2025](#)**

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### 100 Scope

110 This FPPS is for use by USDA for the procurement of lamb products, frozen. Lamb roasts, chops and shanks will be produced in accordance with the Institutional Meat Purchase Specifications (IMPS) and the special instructions specified herein.

### 200 Applicable Documents

210 IMPS General Requirements, Interim, Effective June 1996.

211 IMPS for Fresh Lamb and Mutton, Series 200, Effective November 2014.


212 IMPS Quality Assurance Provisions (QAPS), Effective June 1997.

213 Quality Assessment Division (QAD) Instructions

### 300 Ordering Data to be Specified by the Purchaser

310 All items shall be produced in accordance with Food Safety and Inspection Service (FSIS) regulations.

311 [Domestic Origin – All meat shall originate from livestock that are born, raised, and harvested in the United States, its territories or possessions \(U.S.\) If the establishment receives and processes livestock from outside the U.S., a segregation plan shall be put in place to preclude non-conforming product from being introduced into Federal nutrition assistance programs.](#)

Approved by  DRD  
Date Issued: 04/01/09  
Date Revised: [09/04/25](#)

- 312 Humane Handling – All lambs shall be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.
- 313 Unless otherwise specified in the Solicitation, only fresh-chilled lamb that has never been previously frozen shall be allowed.
- 314 <sup>1/</sup> Refer to the Ordering Data section within the IMPS for Fresh Lamb and Mutton, Series 200 and the following item descriptions for:
- 314.1 IMPS 233A – Leg, Trotter Off.
- 314.2 IMPS 233B – Leg, Shank Off.
- 314.3 IMPS 234 – Leg, Boneless, Tied.
- 314.4 IMPS 234A – Leg, Shank Off, Boneless, Tied.
- 314.5 IMPS 234B – Leg, 2-Way, Boneless, Tied.
- 314.6 IMPS 234C – Leg, Bottom, Boneless, Tied.
- 314.7 IMPS 208 – Shoulder, Square-Cut, Boneless
- 314.8 IMPS 204C – Rack, Roast Ready, Cap On, Frenched
- 314.9 IMPS 1207 – Shoulder Chops
- 314.10 IMPS 1232A – Loin Chops
- 314.11 Shank – This item shall be derived from any combination of the following:
- 314.11.1 IMPS 210 – Foreshank.
- 314.11.2 IMPS 233F – Leg, Hindshank.
- 314.11.3 IMPS 233G – Leg, Hindshank, Heel On.
- 314.12 IMPS 295 – Lamb for Stewing.

<sup>1/</sup> Sections 314 to 323.8.1 are IMPS requirements that are verified by the QAD agent (meat grader).

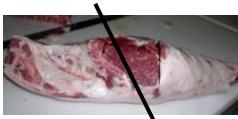
- 315 Eligible **contractors** who receive USDA contracts must have a QAD **grader** present during the production of the lamb products. The QAD **grader** will monitor and verify the production based on the applicable FPPS using the Monitoring and Evaluation Protocol for Conformity Assessment of Federal Purchase Program Specifications (FPPS), **effective September 2025**. Records may be maintained on hard copy or electronic media; however, records maintained as electronic media will be made available in printed form immediately upon request by AMS or its agents.
- 315.1 Defect Classification Table 200 H for Item No. 233A, 233B; Table 200 I for Item No. 234, 234A, 234B, 234C; Table 200 D for Item No. 208; Table 200 E for Item 210; Table H for Item No. 233F, 233G; Table 200 M for Item No. 1207, 1232A; Table 200B for Item No. 204C; and Table 200J for Item No. 295.
- 316 Class – 1. Lamb.
- 317 Grade – USDA Choice or USDA Prime.
- 318 Frozen - **Finished products to be frozen to an internal temperature of not higher than 0°F (-17.8°C) within 72 hours from the time the lot was placed into the freezer.**
- 319 Weight Range
- 319.1 Weight Range - IMPS 233A, IMPS 233B, IMPS 234, IMPS 234A, IMPS 234B, IMPS 234C and IMPS 208 – Roasts shall weigh 3-8 pounds.
- 319.2 Weight Range – IMPS 204C – Roasts shall weight 2-4 pounds.
- 319.3 Weight Range - IMPS 210, IMPS 233F and IMPS 233G – No weight range requirement.
- 320 Portion-Cut Thickness
- 320.1 IMPS 1207 – Shoulder Chops – 1.0-inch-thick ( $\pm 3/16$ -inch tolerance).
- 320.2 IMPS 1232A – Loin Chops – 1.0-inch-thick ( $\pm 1/4$ -inch tolerance).
- 321 Style
- 321.1 Shoulder and Loin Chops shall be derived from Carcass Cutting Instructions for Style A or B.
- 321.2 Legs, shoulders and racks shall be derived from Carcass Cutting Instruction for Style A or B.
- 322 Fat Limitations  $1/4$ -inch maximum at any one point for all lamb items. All fell shall be removed over the fat covered areas.
- 323 Purchaser Specified Options.
- 323.1 Lamb Leg Roasts shall be derived from any combination of the following IMPS items:

- 323.1.1 IMPS 233A / 233B – Leg, Trotter Off / Shank Off – Legs derived from Style A shall be cut into three portions (shank portion, center leg, and sirloin) weighing 3-8 pounds by making the following two cuts as illustrated in Figure 1. Legs derived from Style B shall be cut into two portions (shank portion and center portion) weighing 3-8 pounds by making the posterior cut as illustrated in Figure 1.



**Figure 1.**

- 323.1.2 For legs derived from Style A that are smaller in weight, split the leg in half by cutting posterior to the aitch bone making two portions that are 3-8 pounds as illustrated in Figure 2.



**Figure 2.**

- 323.1.3 For legs derived from Style B that are smaller in weight, the cut may remain intact resulting in a roast weighing 3-8 pounds. When present, the sirloin portion shall be 'notched' as illustrated in Figure 3.

- Anterior to the stifle joint; and
- Immediately posterior to '**anterior knob**' of the aitch bone, so that the resulting cut appears as illustrated in Figure 3.



**Figure 3.**

- *Sirloin portion - Saw cuts shall be made at approximately  $\frac{3}{4}$ -inch ( $\pm \frac{1}{4}$ -inch) intervals passing through the sacral vertebrae and pelvic bone without cutting completely through the lean (notched) so that the sirloin portion is left intact. This will enable the user to slice the items into portions before or after roasting."*

- 323.2 Lamb Leg Roasts, Boneless shall be derived from any combination of the following IMPS items:

- 323.2.1 IMPS 234 – Leg, Boneless, Tied – The boneless leg may be cut into two roasts weighing 3-8 pounds by a straight cut perpendicular to the length of the leg. For legs that are smaller in weight, the roast may remain intact resulting in a weight of 3-8 pounds. Each roast shall be netted or tied.

- 323.2.2 IMPS 234A – Leg, Shank Off, Boneless, Tied - The boneless leg may be cut into two roasts weighing 3-8 pounds by a straight cut perpendicular to the length of the leg. For legs that are smaller in weight, the roast may remain intact resulting in a weight of 3-8 pounds. Each roast shall be netted or tied.



- 323.2.3 IMPS 234B – Leg, 2-Way, Boneless – The boneless leg shall be separated through the natural seams into two portions, bottom (outside and knuckle) and inside. Each roast will weigh 3-8 pounds and be netted or tied.
- 323.2.4 IMPS 234C – Leg, Bottom, Boneless – Each roast will weigh 3-8 pounds and be netted or tied.
- 323.3 Lamb Shoulder Roasts, Boneless shall be derived from the following IMPS item:
- 323.3.1 IMPS 208 - Shoulder, Square Cut, Boneless - This item is prepared from a single item No. 207. All bones, cartilages, backstrap, fell, prescapular lymph gland, and heart fat shall be removed. The brisket side and rib end shall form an approximate right angle. The brisket side shall expose the pectoralis profundus extending posterior to the 3rd rib mark. The neck shall be removed by a straight cut approximately perpendicular to the rack end leaving no more than 1.0 inch (25mm) of the neck on the shoulders. The shoulder shall be rolled with the ribeye lengthwise to the roll and netted or tied. Each roast will weigh 3-8 pounds.
- 323.4 Lamb Rack, Roast Ready shall be derived from the following IMPS item:
- 323.4.1 IMPS 204C - Rack, Roast Ready, Cap On, Frenched - This item is as described in Item No. 204A and is further prepared by removing the blade bone and associated cartilage, and by removing the feather bones. In addition, the breast side of the ribs shall be frenched (removal of the intercostal meat and lean and fat over the ribs). Exposed portions of rib bones shall not exceed 2 inches (5.0 cm) in length and the remaining intercostal meat and lean and fat over the rib bones shall not exceed 2.0 inches (5.0 cm) from the ventral edge of the longissimus dorsi muscle. The length from the ventral edge of the longissimus dorsi to the point at which the breast is removed shall be no more than 4 inches.
- 323.5 Lamb Shank shall be derived from the following IMPS items:
- 323.5.1 IMPS 210 - Foreshank - The foreshank shall be removed from the shoulder by straight cut exposing the humerus and removed from the brisket by a cut through the natural seam and may contain a portion of the web muscle (pectoralis superficialis). The trotter (lower foreshanks) shall be removed at or above the knee joint.
- 323.5.2 IMPS 233F - Leg, Hindshank - The hindshank shall be removed by a cut through the stifle joint and then follows the natural seam between the shank and the heel. The trotter (lower hindshank) is removed at the break joint and the gambrel cord is removed.
- 323.5.3 IMPS 233G - Leg, Hindshank, Heel On - This item may be prepared from any shank-on leg and is removed by a straight cut through the stifle joint at an approximate right angle to the shank bone leaving the heel or any portion of the heel attached to the shank. The trotter (lower hindshank) is removed at the break joint and the gambrel cord is removed.

- 323.6 IMPS 1207 – Shoulder Chops – Chops from square-cut shoulders shall be placed into flexible containers weighing 2-pounds  $\pm$  8 ounces. The rib bones and sternum may remain on the shoulder chops. (See Figure 4.).



**Figure 4.**

- 323.7 IMPS 1232A – Loin Chops, PSO 3 - These chops shall be prepared from any bone-in loin item which yields product that meets the end-item requirements and shall contain no portion of the hipbone. The flank edge shall not exceed 1-inch. Chops shall be placed into flexible containers weighing 2-pounds  $\pm$  4 ounces.
- 323.8 Diced Lamb shall be derived from the following IMPS Item:
- 323.8.1 IMPS 295 – Lamb for Stewing - This item shall be prepared from any portion of the carcass which yields product that meets the end item requirements. Meat from the heel and shank is not acceptable. All bones, cartilage, backstrap, heavy connective tissue, exposed large blood vessels, and any exposed lymph glands shall be removed. The boneless meat shall be hand diced or processed through a dicing machine (grinding not permitted). Not less than 85 percent, by weight, of the resulting pieces shall be of a size which is equivalent of not less than a 0.5-inch (13mm) cube or more than a 1.25 inches (3.1 cm) cube and no individual surface on these pieces shall exceed 2.5 inches (6.2 cm) in length. Diced Lamb shall be placed into flexible containers weighing 2-pounds  $\pm$  2 ounces.

#### **400 <sup>2/</sup> IMPS General Requirements**

- 410 Packing and Packaging
- 410.1 Roasts shall be individually vacuumed packaged.
- 410.2 Chops and diced lamb shall be placed into a flexible package container and vacuum packaged.
- 410.3 Roasts (leg and rack portions) from IMPS 233A/233B and IMPS 204C shall be individually vacuumed packaged. Boneless leg and shoulder roasts shall be netted and individually vacuumed packaged.
- 410.4 Shanks shall be vacuumed packaged with two pieces per package.
- 410.5 Packing

<sup>2/</sup> Sections 400 to 441 are IMPS General Requirements that are verified by the QAD Agent (meat grader).

- 410.5.1 **Primary packages** will be placed in a shipping **case**. Shipping **cases** will be new, class domestic and packed to full capacity without slack filling or overfilling. Shipping **cases** 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.
- 411 Labeling
- 412 Both **primary packages** and shipping **cases** will be labeled to include all information required by FSIS regulations as well as the following information:
- 413 **Primary Package**
- 413.1 Product name;
- 413.2 Manufacturer name and address;
- 413.3 Ingredient declaration;
- 413.4 The allergen statement shall be provided in the format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) and the Food Allergy Safety, Treatment, Education, and Research (FASTER) Act which define milk, egg, fish, Crustacean shellfish, tree nuts, wheat, peanuts, soybeans, and sesame as well as any food ingredient that contains protein derived from one of these foods, with the exception of highly refined oils, as “major food allergens”; e.g. Contains: \_\_\_\_\_.
- For additional information refer to the FSIS Compliance Guidance at:
- <https://www.fsis.usda.gov/sites/default/files/import/Allergens-Ingredients.pdf>
- 413.5 A traceability code that includes information regarding production establishment, production date(s), production code(s) and production lot;
- 413.5.1 A “Best if Used By” date of 365 calendar days from the date of production to be included on the primary package label;
- 413.6 Nutrition Facts panel;
- 413.7 Cooking Instructions;
- 413.7.1 When permitted in the Solicitation, in lieu of **primary package** labeling; cooking instructions/recipes may be included within the shipping case in flyer form in numbers corresponding to the piece count of roasts, chops and shanks. Alternatively, cooking instructions/recipe flyers may be included with the delivery unit documents in numbers corresponding to the piece count of roasts, chops and shanks for each delivery;
- 413.8 Safe handling instructions; and

413.9 Labels must be contractor's own retail (i.e., commercially available, off-the-shelf) labels. Primary package labels shall include **one** color other than black and white (exclusive of package color). Distributor's labels are not permitted.

414 **Shipping Container (master case)**

414.1 USDA shield (at least 2 inches high and appearing on the top of the case or on the principal display panel);



414.2 Applicable purchase order number;

414.3 **A traceability code that includes information regarding production establishment, production date(s), production code(s) and production lot;**

414.4 Applicable product name:

- IMPS 233A / 233B – Lamb, Leg Roast
- IMPS 234 / 234A / 234B / 234C – Lamb, Leg Roast Boneless
- IMPS 208 – Lamb, Shoulder Roast Boneless
- IMPS 204C – Lamb, Rack Roast
- IMPS 210 / 233F / 233G – Lamb Shank
- IMPS 1207 – Lamb, Shoulder Chops
- IMPS 1232A – Lamb, Loin Chops
- IMPS 295 – Diced Lamb

414.5 Material number:

414.5.1 Lamb Leg Roast - material number 110290.

414.5.2 Lamb Leg Roast Boneless – material number 110291.

414.5.3 Lamb Shoulder Roast, Boneless – material number 110672

414.5.4 Lamb Rack Roast – material number 111297

414.5.5 Lamb Shank – material number 110680

414.5.6 Lamb Shoulder Chops - material number 110300

414.5.7 Lamb Loin Chops – material number 111241

414.5.8 Diced Lamb – material number 111601

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## 420 Palletized Unit Loads

421 All products shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic, **unless otherwise specified in the invitation. 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.**

## 430 Delivery Unit

431 The delivery unit shall consist of 1000 cases and not exceed 40,000 pounds net weight for material numbers 110290, 110291, 110672, 110680 and 110300.

432 The delivery unit shall consist of 950 cases and not exceed 39,900 pounds net weight for material numbers 111241, 111297 and 111601.

433 Shipping container weight ranges for each item are as follows:

• 110290	Lamb Leg Roast	38-40 lbs./case
• 110291	Lamb Leg Roast Bnls	38-40 lbs./case
• 110672	Lamb Shoulder Roast Bnls	35-45 lbs./case
• 111297	Lamb Rack Roast	38-42 lbs./case
• 110680	Lamb Shank	35-45 lbs./case
• 110300	Lamb Shoulder Chops	38-42 lbs./case
• 111241	Lamb Loin Chops	38-42 lbs./case
• 111601	Diced Lamb	40 lbs./case

434 **All frozen Lamb products shall be stored, shipped, and delivered at temperatures that do not exceed 0°F (-17.8°C).**

#### 440 Condition of **Packaging and Containers (master cases)**

441 Exam is limited to observing the sampled packaged product for defect criteria listed within the IMPS QA provisions, or monitoring production, to assure items are properly vacuum packaged. Delivery units will be scanned for damaged containers. Damaged containers will be reworked or replaced.

#### 450 Sealing

451 **Sealing – All products shall be delivered to AMS assigned destinations, including multi-stop deliveries, under seal(s) with tamper proof, tamper resistant, serially numbered seals as required under the current AMS MSCP-D. The seal number(s) must be recorded on the Bill of Lading (BOL) and correspond with the applied seal at the time of arrival at each destination when destined for multiple recipients.**

**460 Contractor Checkloading**

- 461 Contractor will perform checkloading examinations at the time of shipment and issue contractor's certificate to accompany each shipment that includes all the following information:
- 461.1 Purchase Order Number and Purchase Order Line Item Number;
  - 461.2 Sales Order Number and Sales Order Line Item Number;
  - 461.3 Destination of Shipment;
  - 461.4 Name of product and applicable material number;
  - 461.5 Shipping Date;
  - 461.6 Production lot number(s) and date each lot was produced along with primary package and shipping case code(s) and the code used that provides traceability to establishment number, production lot and date;
  - 461.7 Count of shipping cases and total projected net weight in each production lot and delivery unit. Count and projected net weight verified;
  - 461.8 Product temperature at time of loading to final destination.
  - 461.9 Identity of car or transportation trailer numbers, letters, license, etc., including all serially numbered door seal(s), as applicable; and
  - 461.10 Contractor certification that product conforms to the applicable specification (FPPS-LP-2025) and signature of company official responsible for checkloading.

**500 Product Assurance**

- 510 Warranty and Complaint Resolution.
- 510.1 Warranty – The contractor will guarantee that the product complies with all contractual requirements required under the Supplement.
  - 510.2 Complaint Resolution – The contractor must take steps to resolve complaints received on the product (i.e. point of contact, cause and effect analysis, corrective and preventative actions taken, and product replacement).



# APPROVED

## Federal Purchase Program Specification (FPPS) for Animal Handling and Welfare

Agricultural Marketing Service (AMS)  
Livestock and Poultry (LP) Program  
Standards and Specifications Division (SSD)  
Room 2702-S, STOP 0249  
Phone: (202) 690-3148

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### 100 General

101 This document is for use by the Department of Agriculture (USDA), AMS, LP Program to ensure that the animal handling and welfare requirements for Federal nutrition assistance programs reflect industry best practices.

### 110 Program Approach

111 All animal harvest facilities that supply raw materials from bovine, porcine and ovine species for the production of AMS destined finished products must develop and implement a written program that is consistent with a systematic approach to humane animal handling and welfare as outlined in 69 FR 54625. The program will ensure proper animal handling and welfare techniques are conducted from the time the transportation conveyance enters the facility's premises through the stunning and exsanguination of the animal.

### 120 Program Submission

121 The program will be submitted as a supporting document to the organization's approved technical proposal and must address the requirements outlined in **Sections 200 – 241** ([Sections 300 & 400 are not required to be listed in the contractor's technical proposal - these sections are provided for information only.](#))

### 200 Program Components

201 The contractor must ensure that any facility that harvests animals has a:

**210 Management Commitment**

211 Steering Committee (internal) which is ultimately accountable for animal handling and welfare initiatives within the organization.

212 Mission Statement on animal handling and welfare that is distributed to all employees and conspicuously displayed at the premises.

**220 Training Program**

221 Training program on Animal Handling and Welfare that:

221.1 Is provided to all employees interacting with animals;

221.2 Covers the [Meat Institute Recommended Animal Handling Guidelines & Audit Guide: A Systematic Approach to Animal Welfare](#);

221.3 Is facilitated by an employee that has earned and maintained a certification of animal handling and welfare training, such as that offered through the Professional Animal Auditor Certification Organization (PAACO) or an equivalent;

221.4 Is conducted no less frequently than once a year for each designated employee; and,

221.5 Requires signed documentation from each employee and confirmation by signature of the designated, certified trainer upon successful completion of training.

**230 Quality Management Plan**

231 Written quality management plan (internal) which addresses all provisions of Chapter 4: Transportation Audit Guidelines, 7 Core Criteria and Chapter 5: Auditing Animal Handling and Stunning, 7 Core Criteria, of the [Meat Institute Recommended Animal Handling Guidelines & Audit Guide: A Systematic Approach to Animal Welfare](#), found at the following web site address:

231.1 [https://www.meatinstitute.org/Animal\\_Welfare/Guidelines\\_and\\_Audits](https://www.meatinstitute.org/Animal_Welfare/Guidelines_and_Audits)

232 This internal quality management plan must also provide for routine assessment and monitoring of humane handling through the use of a numerical scoring system conducted by a trained employee.

233 All animal harvest facilities that supply raw materials from bovine, porcine and ovine species for the production of AMS destined finished products must have a fully functioning back-up stunning device onsite wherever animal stunning is performed.



**240 Regulatory Oversight**

241 For all species, animals/carcasses that are inspected and passed by the Food Safety Inspection Service (FSIS) are eligible for AMS purchase programs

Sections 300 – 400 are provided for contractors' information only.

**300 Program Evaluation and Eligibility**

301 The program will be audited (external) by AMS or a firm accredited by AMS. The accreditation of the firm will be conducted by the Quality Assessment Division (QAD) through the **USDA ISO Guide 17065 Program**.

302 Audit findings will be communicated to the establishment's Food Safety and Inspection Service (FSIS) Inspector in Charge (IIC) or designee.

**310 Audit Format**

311 Audits will be conducted utilizing the following format:

**312 Transportation Segment** (*Chapter 4: Meat Institute Recommended Animal Handling Guidelines & Audit Guide: A Systematic Approach to Animal Welfare*).

312.1 Audited organizations must pass Core Criteria 1 and 6 with a minimum scoring of excellent, Core Criteria 2 through 5 with a minimum scoring of acceptable and Core Criteria 7 must be adhered to with full compliance (zero tolerance) each time an audit is performed.

**313 Animal Handling and Stunning Segment** (*Chapter 5: Meat Institute Recommended Animal Handling Guidelines & Audit Guide: A Systematic Approach to Animal Welfare*).

313.1 Audited organizations must adhere to Core Criteria 1, 2, 6 and 7 with full compliance (zero tolerance) and to Core Criteria 3, 4 and 5 with a minimum scoring of Acceptable each time an audit is performed.<sup>1/</sup>

313.2 The auditor shall inform FSIS and organization officials in writing of all audit findings, including any observations of missed stuns and/or animals regaining sensibility following stunning, upon completion of the audit during the exit interview.

**320 Initial Audit**

321 Initial audit must be performed prior to award of contracts.

<sup>1/</sup>Religious harvest (Kosher and Halal) shall be exempt from the AMS auditing of Core Criteria 6: Effective Stunning.

**330      Audit Failure**

331      If an audit is failed for any of the Core Criteria, the organization is not eligible to provide product until such a time that corrective and preventative actions are approved by SSD, implemented and proven effective.

**340      Audit Frequency and Status**

341      Standard - Until four (4) consecutive successfully passed audits are attained, an audit must be conducted within **three** (3) months of the previous audit.

342      Monthly - If at any time an audit identifies any of the Core Criteria not meeting the pass requirements while in the Standard phase, auditing will be required to be conducted on a monthly basis once corrective and preventative actions have been approved by SSD, implemented and proven effective. This schedule will be for a period of time until four (4) successive audits are found to meet the passing requirements noted in Section 310 – Audit Format; at which time audits shall be conducted on the Standard basis.

343      If four **(4)** successfully conducted audits are sequentially completed within a one-year period while in Standard auditing phase, the facility may move to a Semi-Annual audit basis.

344      Semi-Annual - Semi-annual audits may continue until such time that a failed audit is reported or a period of greater than six **(6)** months has elapsed without any audits being performed; at which time the audits must resume as described for Standard audits.

345      For-Cause – Any official enforcement actions issued by FSIS for missed stuns or for an animal regaining sensibility following stunning shall result in an immediate for-cause animal handling and welfare audit by AMS. Subsequent audit frequency will be determined by results of the AMS audit, as described above.

**400      Standards and Specifications Division**

401      SSD can declare an organization's Animal Handling and Welfare Program out of compliance at any time.

402      The organization shall immediately notify SSD when any animal handling and welfare official enforcement action is issued by FSIS.



# APPROVED

## Monitoring and Evaluation Protocol for Conformity Assessment of Federal Purchase Program Specifications (FPPS)

Agricultural Marketing Service (AMS) Livestock and Poultry (LP) Program  
Standards and Specifications Division (SSD)  
Room [2702-S](#), STOP [0249](#)  
Phone: (202) 690-3148

Supersedes: Monitoring and Evaluation Protocol for Conformity Assessment of Federal Purchase Program Specifications (FPPS), [July 2022](#) – changes from previous requirements in [blue](#).

**Effective: [September 2025](#)**

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### 100 Scope

- 110 When authorized by the Agricultural Marketing Service (AMS), Commodity Procurement (CP) Program, the following protocol shall be applied by an AMS, Livestock and Poultry (LP) Program, Quality Assessment Division (QAD) agent to assess the application of a contractor's pre-approved [Animal Handling and Welfare \(AHW\)](#) plan and adherence to Federal Purchase Program Specification (FPPS) requirements.
- 120 The Contractor's [AHW](#) plan will be approved by the AMS, LP Program, Standards and Specifications Division (SSD) prior to any production of finished products destined for delivery to the Department of Agriculture (USDA). The [AHW](#) plan must adequately address the requirements listed within the FPPS for [Animal Handling and Welfare effective April 2025 \(Exhibit B\)](#).
- 130 [A USDA, AMS agent \(auditor\) will perform a pre-award onsite capability assessment of the facility\(s\), food security plan, domestic origin, and animal welfare plan to determine the supplier's ability to meet contractual requirements.](#)
- 140 The USDA, QAD [grader](#) must be present during production of finished products and monitor and verify the processing steps, quality assurance activities, and corrective actions to assure that all requirements outlined in the applicable [FPPS](#) are in compliance. The USDA, QAD [grader](#) will conduct monitoring and production verification activities in accordance with applicable [AMS](#) instructions. Any deviations to contractual requirements will be reported immediately to the SSD.

**200 Evaluation Checklist**

## 210 Documentation

## 211 Domestic Origin and Harvest Requirements

211.1 All documentation regarding origin and harvest requirements will be made available to the [AMS](#) agent upon request.

## 212 Quality Assurance and Test Results

212.1 All recorded measurements and test results supporting quality assurance of product to be delivered to USDA will be made available to the QAD [grader](#) upon request.

## 213 Findings

213.1 All findings with regards to documentation will be recorded by the QAD [grader](#) on the attached Assessment Form.

## 220 Physical Characteristics - Material Requirements for Handling and Objectionable Materials/Cut/Fat Trim Requirements

221 Four sample units shall be randomly selected from each lot. Lot size shall be designated by the contractor. Each sample unit shall be a minimum of 10 patties, 10 pounds of adjacent lean, a single roast or 5 adjacent steaks/chops or similar individual serving style units.

222 Each sample unit will be evaluated. All findings will be recorded by the QAD [grader](#) on the attached Assessment Form.

## 230 Processing

231 The QAD [grader](#) will observe and monitor the process assuring all quality assurance activities are implemented in accordance with FPPS.

232 Any deviations will be recorded by the QAD [grader](#) on the attached Assessment Form.

## 240 Finish Product Limitations

241 The QAD [grader](#) shall assure that all testing is being implemented.

242 All test results for each lot and any deviations to FPPS requirements will be recorded by the QAD [grader](#) on the attached Assessment Form.

## 243 Physical Characteristics – Finished Product Requirements

243.1 Four sample units shall be randomly selected from each lot. Lot size shall be designated by the contractor. Each sample unit shall be a minimum of 10 patties, 10 pounds of adjacent lean, a single roast or 5 adjacent steaks/chops or similar individual serving style units.

243.2 Each sample unit will be evaluated. All findings will be recorded by the QAD [grader](#) on the attached Assessment Form.

250 Preparation for Delivery

251 The production lot shall be scanned for compliance with the FPPS Packing, Packaging, Closure, and Labeling requirements.

252 Any deviations to requirements shall be described in detail on the attached Assessment Form.

### **300 Quality Assurance Monitoring**

310 The QAD [grader](#) shall use the attached Assessment Form to record their observations of the following deviations of quality. All findings shall be made available to the contractor and the SSD. Additionally, any production lots that are in less than excellent condition as determined by the QAD [grader](#) must be immediately diverted from all USDA purchase programs.

311 Presence of unauthorized cuts or materials,

312 Presence of any non-meat components such as bones, cartilages, spinal cord, organ tissue, and foreign material,

313 Raw materials and finished product not trimmed, fabricated, or packaged as specified or described within the [FPPS](#),

314 Test results or measurements that do not meet FPPS requirements or that are outside [acceptable](#) tolerances,

315 Does not match the prototype (when applicable) submitted for approval by USDA, or

316 Inability of the contractor to have documentation supporting traceability of materials to a facility that confirms compliance with domestic origin and harvest requirements.

320 If deviations to the FPPS requirements are reported, the contractor shall immediately invoke corrective actions by either reworking the entire production lot, or any portion of the production lot (as identified by the QAD [grader](#)) to comply or offer production lots to the QAD [grader](#) that are correctly processed to meet the FPPS requirements. The QAD [grader](#) will reject production lots due to failure of the contractor for not taking appropriate corrective actions.

- 330 The QAD **grader** shall compile the Assessment Form and submit them to the SSD on a weekly basis. However, should any deviation occur, the Assessment Form shall be sent to the SSD. Based on evaluation of the Assessment Forms, the SSD reserves the right to declare any portion of production as unacceptable for delivery to USDA.

<b>Assessment Form</b> Specification: FPPS _____ Sample Size – 4 Sample Units Lot Number/Size:		QAD Grader:  Evaluation Date: Notes/Digital Photo <sup>1/</sup>
<b>Documentation</b>	Describe the type of documentation  Supports or does not support FPPS provisions	
<b>Physical Characteristics</b>	Sample Cut/Muscle Identification <sup>2/</sup>	
	Sample Unit 1	
	Sample Unit 2	
	Sample Unit 3	
	Sample Unit 4	
<b>Finished Product Limitations</b>	List Test Results for each lot or show supporting documentation for Nutri-facts panel	

<sup>1/</sup>Describe all deviations to specified requirements. Please include description of any negative and/or positive attributes associated with the sample unit or lot. Attach digital photo if available.

<sup>2/</sup>Please describe sample unit examined by cut name or muscle(s).

<b>Physical Characteristics – Finished Product</b>	Sample Cut/Muscle/item Identification <sup>2/</sup>	
	Sample Unit 1	
	Sample Unit 2	
	Sample Unit 3	
	Sample Unit 4	
<b>Preparation for Delivery</b>		Packaging, Packing, Closure, Labeling (Lot Scan)
Actions Taken by QAD Grader (Accept/Reject)		Contractor Representative Signature
Reserved for use by SSD		

<sup>1/</sup>Describe all deviations to specified requirements. Please include description of any negative and/or positive attributes associated with the sample unit or lot. Attach digital photo if available.

<sup>2/</sup>Please describe sample unit examined by cut name or muscle(s).



**United States Department of Agriculture Agricultural  
Marketing Service Livestock and Poultry Program**

**Certificate of Conformance for the  
Procurement of Lamb Products (Frozen)**

**Certificate of Conformance**

I certify the following:

(1) On [shipping date(s)], [Contractor's name] furnished the (insert the appropriate commodity description) called for by Purchase Order Number \_\_\_\_\_ via [Carrier] under Sales Order Number & Item number(s): \_\_\_\_\_.

(2) The (insert the appropriate material name) is of the quality specified and conforms in all respects with the purchase order requirements, including [Contractor's name] Technical Proposal as approved by the AMS, LP Program, Standards and Specifications Division.

(3) Product identification, (i.e., production lot number(s)) is in the quantity shown on the attached acceptance document.

(4) Contractor assures all meat or meat products used in fulfilling this contract was produced in the United States as defined in the AMS Master Solicitation Section I.E.

Date: \_\_\_\_\_

Signature: \_\_\_\_\_ (Signed  
by an officer or representative authorized to sign offers)

Title: \_\_\_\_\_