



Agricultural Marketing Service
U.S. DEPARTMENT OF AGRICULTURE



Poultry and Egg Breakout Session



Agricultural Marketing Service
U.S. DEPARTMENT OF AGRICULTURE



Follow up from Day 1

Laura Grisel



Freshly laid egg temperatures

- **An egg is normally around 105 F when laid**
 - Temperature can vary by season and location
 - Potentially processed, packaged and into cooler within 30 minutes
 - Leaves warm hen, enters warm coup and maintains temperature until placed in cooler

****There are no regulations on interior egg temperatures****





Washer Temperatures

- **According to 7CFR Part 56.76(f)(3)**
 - The temperature of the wash water shall be maintained at 90 °F (32.2 °C) or higher and shall be at least 20 °F (6.7 °C) warmer than the internal temperature of the eggs to be washed. These temperatures shall be maintained throughout the cleaning cycle. Accurate thermometers shall be provided for monitoring wash water temperatures.





Rinse Water Temperatures

- **According to 7CFR Part 56.76(f)(11)**
 - Washed eggs shall be spray-rinsed with water having a **temperature equal to, or warmer than, the temperature of the wash water.** The spray-rinse water shall contain a sanitizer that has been determined acceptable for the intended use by the national supervisor and of not less than 100 p/m nor more than 200 p/m of available chlorine or its equivalent. Alternate procedures, in lieu of a sanitizer rinse, may be approved by the national supervisor.





Shell Egg Cooler Temperatures

According to 7CFR Part 56.76(d)(1)

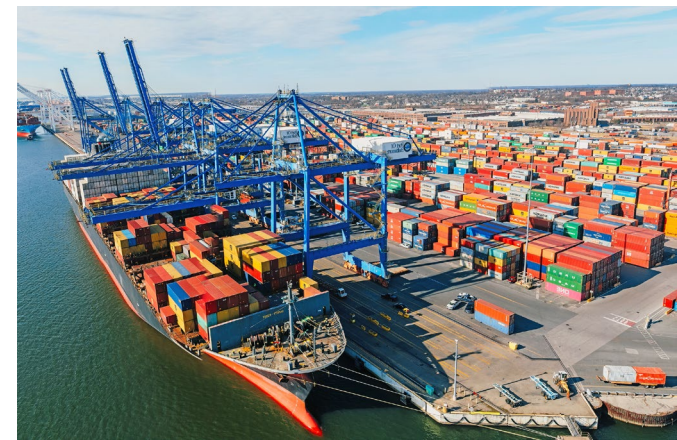
- Cooler rooms holding shell eggs that are identified with a consumer grade shall be refrigerated and capable of maintaining an ambient temperature no greater than 45 °F (7.2 °C) and equipped with humidifying equipment capable of maintaining a relative humidity which will minimize shrinkage.

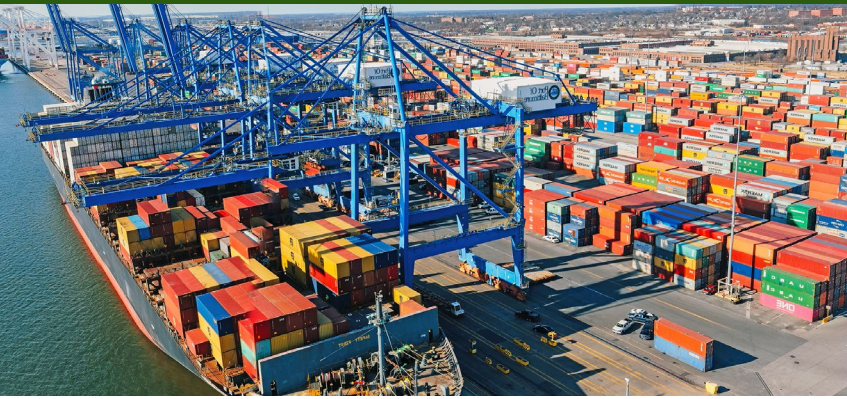




Ambient Air Temperature

- **According to 7CFR56.76(g)(1)**
- Shell eggs that are officially identified with a grademark shall be placed under refrigeration at an ambient temperature **no greater than 45 °F** (7.2 °C) promptly after packaging.
- **Shell Egg Ambient Temperature Guidance video**
 - https://youtu.be/1wla_Rw7Nsk





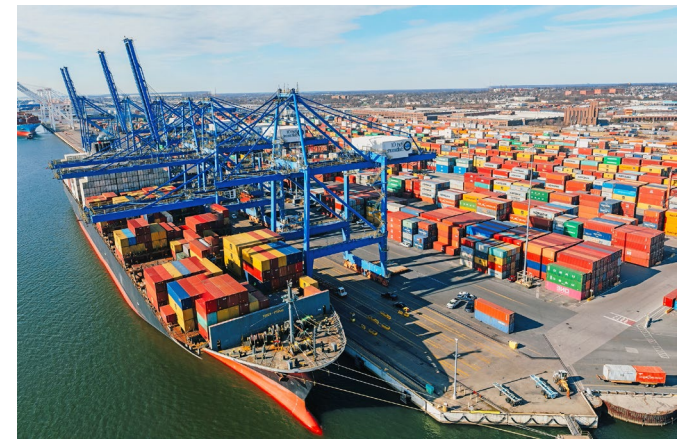
Specification Updates & Waivers

- Terry Lutz
- Laura Grisel



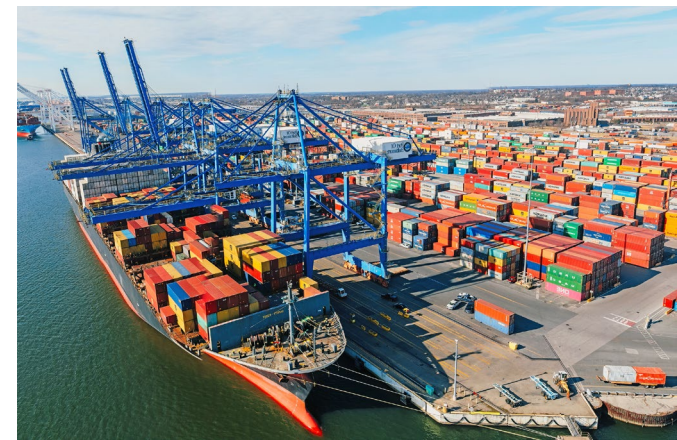
Federal Purchases- Eggs

- **To date in FY2023, AMS has purchased \$35M in shell eggs and egg products - totaling 14.7M dozen cartons and 22M pounds purchased**
 - An aggregate of these values was a CCC purchase of shell eggs totaling \$11M (5M lbs.)
- **In FY2022, AMS purchased a total of \$41M in eggs and egg products - totaling 13.3M dozens and 20M pounds purchased**



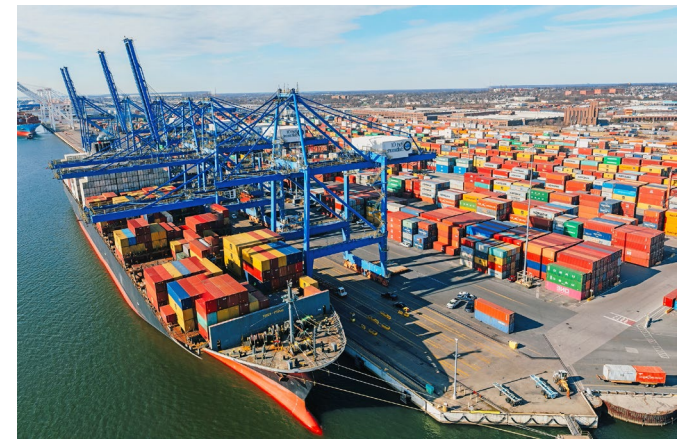
Federal Purchases- Chicken

- **To date in FY2023, AMS has purchased \$326 in chicken products - totaling 218M pounds**
- **In FY2022, AMS purchased a total of \$449M in Chicken products - totaling 274M pounds**



Federal Purchases- Turkey

- **To date in FY2023, AMS has purchased \$63M in turkey and turkey products - totaling 21M pounds**
- **In FY2022, AMS purchased a total of \$111M in turkey and turkey products - totaling 50M pounds**





List of Available Products

- Shell Eggs
- All Purpose Egg Mix
- Egg Patty
- Frozen Whole Egg (12/2lb and 6/6lb)
- Whole Egg- Bulk Tankers
- Hard Cooked Eggs





List of Available Products

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





List of Available Products

- **Bulk Turkey – WOG and B/S Thighs**
- **Turkey Roasts**
- **Turkey Taco Filling**
- **Smoked Turkey Ham – Whole and Sliced**
- **Deli and Smoked Turkey Breast – Whole and Sliced**
- **Cooked Whole Muscle Turkey Breast**





Specification Updates

- **Historical Timeline of Poultry Specifications**
- **Meeting both Industry and Recipients needs when changing a Specification**
- **Every Industry Comment is reviewed and considered**



Specification Updates

- **Allow the option of Grading or Auditing Services and Contractor Checkloading**
- **Increased the raw material from 5 to 7 days and the 60-day requirement to 90**
- **Increased WOG ranges and reduced Truckload Weights**



Future Updates

- **Egg Patty**
 - Working to lower case count due to Industry having issues with truck weights being over.
- **Chicken Parts**
 - Current changes – Contractor Checkloading and Options
 - Increase Date Process from 60 days to 90 days.
- **Turkey**
 - Current changes – Contractor Checkloading and Options
 - Potentially variable weight items



Tendering Text

- **Where is it?**
 - Listed as additional information on POs or Solicitations
- **Why is it used?**
 - For changes to be made before a full spec update is issued
 - When a change needs to be made for a particular time period only (example- changes during COVID)
- **Why is it important?**
 - Be sure every vendor is aware of the changes made to the requirements for producing the product





Tendering text - Header :

CHICKEN PRODUCTS, SOLICITATION 12-3J14-23-B-0446 WBSCM NO: 2000009412

The U.S. Department of Agriculture (USDA) invites offers to sell Chicken Products pursuant to the AMS Master Solicitation for use in the domestic food distribution programs. Bids are due by 1pm CT on June 22, 2023. Acceptances will be announced by 5pm CT on June 29, 2023. Deliveries are to be made between August 1, 2023, and December 31, 2023.

The below material numbers have changed, all requirements in FPPS for Chicken Parts remain unchanged:

111575 (NEW) Chicken Leg Quarters (Previous 110092)

111579 (NEW) Chicken Drumsticks (Previous 110090)

Chicken Leg Quarters, Frozen (111575) # This item is produced from ready-to-cook broiler/fryer chickens that weigh 3.0 to 6.0 pounds without neck and giblets. The commodity shall be packed in a minimum of eight (8) 5-pound immediate containers (packages) in a 40-pound (net weight) shipping container. Each delivery unit must consist of 950 cases and 38,000 pounds.

Chicken Drumsticks, Frozen (111579) # This item is produced from ready-to-cook broiler/fryer chickens that weigh 3.0 to 6.0 pounds without neck and giblets. The commodity shall be packed in a minimum of eight (8) 5-pound immediate containers (packages) in a 40-pound (net weight) shipping container. Each delivery unit must consist of 950 cases and 38,000 pounds.

Checkloading Tendering Text for Chicken Parts:

800 Final Examination of Packaged and Packed Commodity Contractors may choose to perform contractor checkloading in lieu of grader checkloading. The AMS grader will still be present during production for certification compliance but is not required to be present during checkloading. A USDA Poultry Products Grading Certificate would not be issued or required to accompany the load. If contractor checkloading is chosen, the contractor shall be responsible for conducting the FPPS requirements under Section 850 Loading and Shipping Frozen Commodity including records to assure contract compliance.

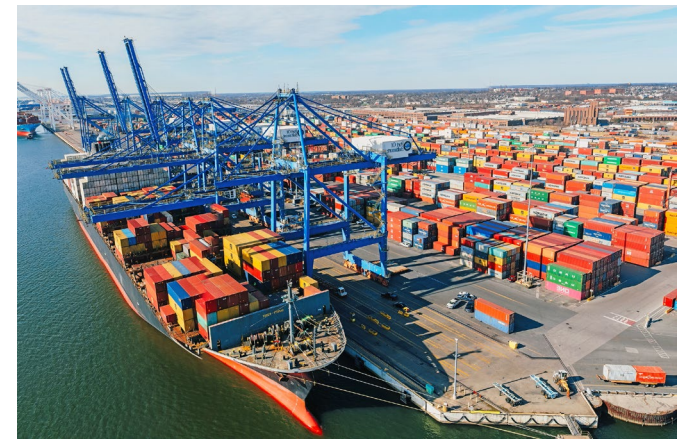
861 Requirements # Inspection for final contract compliance shall be made by the Contractor, in accordance with 7 CFR § 70, FSIS regulations, and this FPPS. The quality, quantity, weight, packaging and packing of the commodity shall be evidenced by a Certificate of Conformance that verifies the designated commodity to be shipped meets all the requirements as stated in this FPPS, MSCP-D and Solicitation. Inspection records shall be complete and made available to USDA, as requested, to assure contract compliance. Contractor checkloading activity is subject to review by USDA, per QAD policy, at the cost of the contractor.

862.1 Contractor Checkloading - the contractor shall perform checkloading examinations as described in



Requests for Waivers

- **When to request a waiver?**
 - Any time your process deviates from the specification
- **Who do you reach out to?**
 - Requests need to be sent to the contracting specialist
- **What happens next?**
 - CP consults SSD on the feasibility of accepting request
- **Why wasn't my waiver request approved?**
 - Not all are approved due to numerous factors





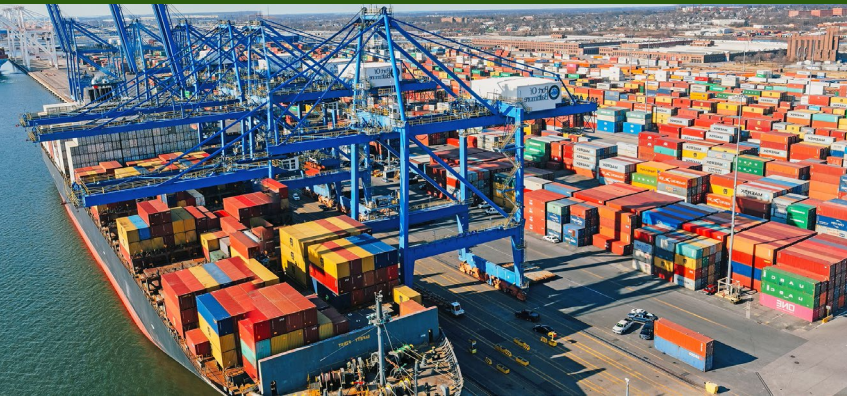
Main Waiver Requests

- **Add Plants and Shipping Points**
- **Freezing Temperature Issue**
- **Slaughter to Pack Date**
- **Pack Date to Delivery Date**
- **WOG Weight Increase**
- **Overweight Trucks**





Agricultural Marketing Service
U.S. DEPARTMENT OF AGRICULTURE



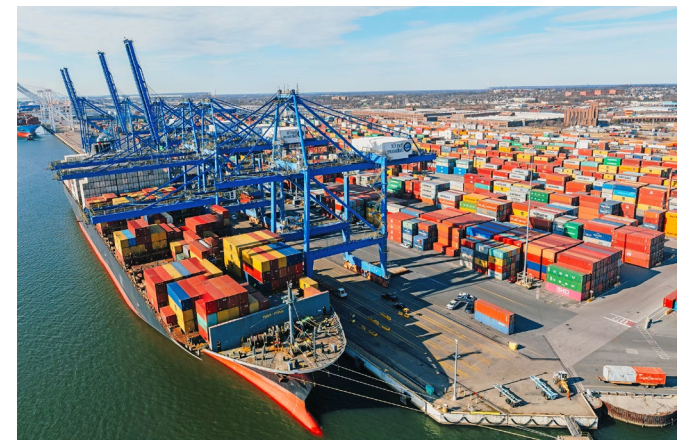
Commodity Options

- Samantha Rhoderick



Options

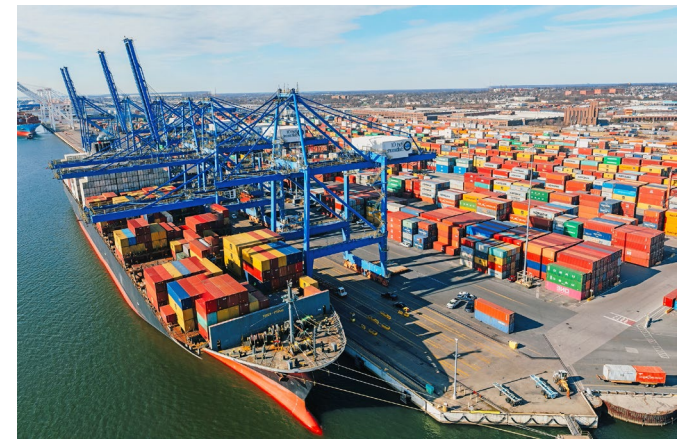
- **Livestock and Poultry vendors have the option of oversight on FPPS products**
- **AMS Grading** – Certification requirements include fulltime, continuous Grader oversight of production
- **AMS Auditing** – Verification requirements include a technical proposal written to AMS specification requirements and regular audits/checks





Options

- **Raw material for Poultry is required to be graded/certified by an AMS grader**
- **Raw material for Livestock is required to be under a technical proposal and verified by an AMS auditor**
- **The processing of commodities under FPPS is offered as an option**
- ***Bulk and diced chicken not offered the options**





The Options- Grading or Auditing Eggs

- Fully transitioned from FSIS to AMS oversight for Egg Products
- As of October 2021, FSIS discontinued certification/oversight for commodity egg products and use of the PY200 form
- Vendors now have the option for AMS Grading or Auditing certification (***except shell eggs***)

Supplement

- **Further information about the options can be found in the Supplements**
- **Supplement each for chicken, turkey and egg specifications**



APPROVED

Agricultural Marketing Service
Livestock and Poultry (LP) Program
Standards and Specification Division (SSD)
Room 2603 S-Bldg., Phone: (202) 567-1757

**SUPPLEMENT FOR CHICKEN
PRODUCTS DISTRIBUTED FOR
FEDERAL FOOD AND NUTRITION
ASSISTANCE PROGRAMS**

Effective: August 2022

-
- 100 Overview**
- 110** This document provides additional program certification requirements for the following chicken products purchased by the Department of Agriculture (USDA), including the applicable Federal Purchase Program Specification (FPPS) and all Exhibits:
- Consumer Pack Chicken
 - Chicken Parts
 - Oven Roasted Chicken
 - Chicken Strips
 - Chicken Fajita Strips
 - Chicken Fillet
 - Canned/Pouch Chicken
- 111** Actual purchases shall be described in the AMS Master Solicitation for Commodity Procurements – Domestic Programs (MSCP-D) and Solicitations.
- 120** For contract compliance and certification of product, the contractor shall ensure that all raw material is graded or certified by the USDA AMS Grader. For all processing steps following raw material certification, the contractor may request the use of either Option A – AMS QAD Grading-based Monitoring and Certification service, or Option B – QAD Audit-based Verification service, for assessing contract compliance of the finished product. AMS shall seek to honor the request of the contractor but reserves the right to make a final determination.



Agricultural Marketing Service
U.S. DEPARTMENT OF AGRICULTURE



Contractor Checkloading

- Chad Brillhart

Definition

- **Contractor Checkloading allows contractors to verify shipping requirements in the Federal Purchase Program Specification (FPPS) are met without grader presence**





History

- **Trade Mitigation” Pilot Program in 2019**
 - No oversight during the pilot, but data was collected
- **Industry voiced that they appreciated the flexibility it offered**
- **AMS leadership considered allowing a continuation for future purchases to best utilize our QAD Staff**
- **COVID pandemic in 2020 ultimately impacted that decision**



History

- **The decision was made to offer Contractor Checkloading as an option to Vendors for shipping government purchases**
 - **Excludes Bulk Purchases**
 - **Vendor assumes additional responsibilities**
- **AMS Commodity Procurement requested that AMS QAD/SSD provide oversight**
- **QAD 623 Contractor Checkloading Surveillance was developed**

Requirements

- 853 Contractor Checkloading Requirements – Inspection for final contract compliance shall be made by the Contractor, in accordance with 7 CFR § 70, FSIS regulations, and this FPPS. The quality, quantity, weight, packaging and packing of the commodity shall be evidenced by a Certificate of Conformance that verifies the designated commodity to be shipped meets all the requirements as stated in this FPPS, MSCP-D and Solicitation.
- 853.1 Procedures – The contractor shall perform checkloading examinations at the time of shipment – as described in this FPPS starting at the section labeled Loading and Shipping Frozen Commodity and sections thereafter – and shall issue a corresponding Certificate of Conformance (Exhibit 2). The Contractor is required to provide an acceptance document to accompany each shipment. Additional details are found in the Bill of Lading Notations Section of the MSCP-D.
- 853.2 Contractor Checkloading shall be reviewed by USDA under AMS LP QAD 623 Contractor Checkloading Surveillance Program at the cost of the Contractor.
- 853.2.1 Contractors inspection records and checkloading documentation shall be complete and maintained, including the Certificate of Conformance, and made available to USDA, as requested, to assure Contractor Checkloading compliance. Contractor checkloading activity shall be reviewed by USDA under the AMS LP QAD 623 Contractor Checkloading Surveillance Program at the cost of the Contractor.



Registration

- QAD 623A Registration form required for participation
- Initiates tracking of participants to ensure that quarterly surveillance visits are being made
- Contractor should work with the local QAD Supervisor to fill out and submit this form for each shipping facility

	United States Department of Agriculture	Agricultural Marketing Service	Quality Assessment Division 1400 Independence Avenue SW, Stop 0258 Washington, DC 20250	QAD 623A Procedure April 15, 2022 Page 1 of 1			
CONTRACTOR CHECKLOADING PROGRAM REGISTRATION FORM							
(Reference QAD 623 Contractor Checkloading Surveillance (Registration))							
<i>By completing and submitting this form to the QAD Supervisor, the contractor is expressing their interest in utilizing contractor checkloading as the shipping method for USDA donated commodity. The contractor acknowledges that they will be visited once quarterly for a surveillance verification check.</i>							
Name of Shipping Point and Establishment Number:							
Company Address (Street, City, State, Zip):							
Contact Name:		Title:					
Phone #:		Email:					
Has this shipping point used Contractor Checkloading in the past? Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>							
Name of Contractor and Establishment Number(s): <input type="checkbox"/> (Check box if same as Shipping Point)							
Contractor Company Address (Street, City, State, Zip):							
Contact Name:		Title:					
Phone #:		Email:					
Commodity Specification Products to be Shipped:							
Chicken	<input type="checkbox"/>	Turkey	<input type="checkbox"/>	Egg Products	<input type="checkbox"/>	Livestock	<input type="checkbox"/>
Remarks:							
QAD Supervisor (Print)		QAD Supervisor (signature)		Date			



Surveillance

- **QAD will conduct unannounced in person quarterly visits to review records and observe checkloading process**
- **All associated expenses for the quarterly visit are billed to the Shipping Point's account**



Certificate of Conformance

- Required for each load
- Maintain a copy as a record at the shipping facility

Exhibit 2
Contractor Checkloading and Certificate of Conformance Requirement

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
LIVESTOCK AND POULTRY PROGRAM

CERTIFICATE OF CONFORMANCE FOR
THE PROCUREMENT OF CHICKEN STRIPS PRODUCT

CERTIFICATE OF CONFORMANCE

I certify the following:

(1) On [insert delivery date(s)], [insert Contractor's name] furnished the [insert product name and material code] called for by [insert Purchase Order Number] via [insert Carrier Name] under [insert Sales Order Number/Item Number(s)].

(2) The [insert product name and material code] is of the quality specified and conforms in all respects with the purchase order requirements, including the FPPS, Master Solicitation for Commodity Procurement – Domestic Programs (MSCP-D), and Solicitation.

(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 MSCP-D.

Date: _____

Signature: _____

(Signed by an officer or representative authorized to sign offers)

Title: _____



Other Records

- **Must maintain internal records which provide evidence that checks are being made for FPPS requirements**
- **May use QAD 623B Checklist for each load**
- **QAD Representative doing surveillance will review your plant records when they visit**



QAD 623B Checklist

1. Container Count
2. Net Weight
3. Labeling
4. Packing/Packaging Condition
5. Frozen Temperature
6. Trailer Condition
7. Palletization/Stacking
8. Seal Number

CONTRACTOR CHECKLOADING CHECKLIST

Name of Shipping Facility and Establishment Number:			
Company Address (Street, City, State, Zip):		Date (MM/DD/YYYY):	
Name of Checkloader:			
Purchase Order #:	Sales Order #(s):	Sales Order Item #(s):	Container Count: (By Item #)
1.) Container Count (Total # of all Containers):		2.) Net Weight (Total weight in pounds):	
3.) Labeling:			
PRODUCT TYPE	PRODUCTION DATE	TYPE OF STAMP	
4.) Packing and Packaging (record # of damaged containers/corrective action in remarks):			
ACCEPTABLE?		REMARKS	
<input type="checkbox"/> Yes <input type="checkbox"/> No			
5.) Temperature Verification (record temperatures of product):			
6.) Shipping Trailer Condition (record cooling unit temp & issues/corrective action in remarks):			
ACCEPTABLE?		REMARKS	
<input type="checkbox"/> Yes <input type="checkbox"/> No			
7.) Palletization/Stacking (record any issues/corrective action in remarks):			
ACCEPTABLE?		REMARKS	
<input type="checkbox"/> Yes <input type="checkbox"/> No			
8.) Seal Number(s):			
STOP 1	STOP 2	STOP 3	
FOR USDA USE ONLY – Surveillance Visit Information:			
NAME OF REVIEWER		SIGNATURE	
Type of Surveillance: Observation <input type="checkbox"/> or Records <input type="checkbox"/>		Visit Type: Initial <input type="checkbox"/> Make-up <input type="checkbox"/> or Follow-up <input type="checkbox"/>	
REMARKS			



Non-Compliances

- **Non-Compliances found may require a follow up visit**
- **Too many non-compliances can result in a shipping point being ineligible to continue shipping without a grader**



Non-Activity

- **If there are no active contracts for a shipping point or that facility is not being used currently, no Contractor Checkloading Surveillance is required**



Agricultural Marketing Service
U.S. DEPARTMENT OF AGRICULTURE

Questions?