



# APPROVED

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

## SUPPLEMENT 210 TO THE AMS MASTER SOLICITATION

Effective: February 2015

### PURCHASE OF MISCELLANEOUS BEEF ITEMS FOR DISTRIBUTION TO FEDERAL FOOD AND NUTRITION ASSISTANCE PROGRAMS

This document provides additional program requirements for the purchase of Frozen Beef Roasts and Diced Beef by the Department of Agriculture (USDA), including the applicable Federal Purchase Program Specification (FPPS) (**Exhibit A and A1**).

#### 100 INSTRUCTIONS TO POTENTIAL SUPPLIERS

- 110 The frozen beef roasts and diced beef will be purchased on a competitive bid basis from qualified suppliers who have met the requirements described in this Section. Interested suppliers may submit a production plan at any time during the purchase program. Suppliers should allow 10 working days, from USDA's receipt of the production plan for notification of evaluation results. A supplier is deemed eligible upon notification of approval of the production plan by the Food Safety and Commodity Specification (FSCS) Division.
- 120 Submission of a production plan is not binding on USDA. Actual purchases will be described in the AMS Master Solicitation and Solicitations.
- 130 Documentation Requirements
- 131 Production Plan Requirement
- 131.1 Include a description of the quality control program that includes procedures, records, form, pictures, etc. that demonstrates conformance to the requirements set forth in the FPPS.
- 131.2 The production plan shall follow the format as shown in **Exhibit B**. Production plans should be brief and concise.
- 131.3 The production plan shall be preceded by the following, as required by the template:
- 131.3.1 Table of Contents listing the major areas as they appear in the production plan; and
- 131.3.2 List of attachments, forms provided with the production plan, if appropriate with the applicable document name and reference number.

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132 The FSCS Division will review each production plan to determine if the plan is adequate and will notify the supplier of the status of their production plan and their eligibility to bid.

133. Animal Welfare Requirements

133.1 All contractors and subcontractors must meet the animal handling and welfare requirements set forth in the Federal Purchase Program Specification (FPPS) for Animal Handling and Welfare, effective January 2015 (**Exhibit C**).

**200 INSTRUCTIONS FOR SUBMISSION OF PRODUCTION PLAN**

210 The following procedures establish the acceptable minimum requirements for the format and content of the production plan:

210.1 The Government has provided a production plan format which is to be used in preparing the production plan ( **Exhibit B**). The supplier shall submit the production plan as an email file attachment to AMS ([Darin.Doerscher@ams.usda.gov](mailto:Darin.Doerscher@ams.usda.gov) and [Steve.Whisenant@ams.usda.gov](mailto:Steve.Whisenant@ams.usda.gov)). The production plan shall be saved in a non-portable document file format (not PDF; e.g., Microsoft Word). The production plan must be submitted in its entirety. If the file size of the production plan is too large to send in a single email, it may be divided and sent in multiple emails (i.e., Part 1, Part 2, Part 3, etc.). The collection of attachments and appendices may be submitted as a separate document as well.

210.2. The production plan must be submitted by an authorized agent of the company.

210.3 While it is not the desire of the Government to penalize an offeror for non-compliance with formatting instructions, technical evaluators may have difficulty evaluating the production plan to the fullest extent possible if the plan is not presented in the proper format. Technical evaluators will not be required to search other subsections or sections of the offeror's production plan for information requested in the evaluation.

220 Production Plan Revisions

221 Changes to a supplier's production plan may be submitted at any time or at the request of the FSCS Division. All production plan revisions must meet the following criteria:

221.1 Any changes to a production plan made by the supplier after its initial submittal shall be accomplished by submitting an entire production plan. A cover letter must be submitted with the changes identified and an explanation of the need for the change. The supplier shall include the revision date and the appropriate page number(s).

221.2 Changes from the original production plan shall be **highlighted** and deletions in ~~strikeouts~~.

**300 ASSESSMENT BY THE QUALITY ASSESSMENT (QA) DIVISION**

310 Once a supplier is notified by the FSCS Division that the production plan meets the applicable criteria, the Quality Assessment (QA) Division will contact the supplier to

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set up a pre-award onsite capability assessment audit of the facility's processes, food security plan, and quality control program used to produce the product(s) to determine the supplier's ability to meet contractual requirements.

- 311 Eligible suppliers who receive contracts must have a QA Division agent present during the production of the frozen beef roasts and/or diced beef. The QA Division agent will monitor and verify the production based on the Contractor's approved production plan and the FPPS. The contractor must provide a copy of the approved production plan and have the supporting documentation readily available for review by the QA Division agent. Records may be maintained on hard copy or electronic media but will be made available in printed form immediately upon request by AMS or its agents.
- 320 Pre-Award Onsite Capability Assessment Audit
- 321 Food Defense Assessment
- 321.1 The QA Division will conduct a food defense audit that will include, but is not limited to, a thorough evaluation of the potential contractors' and subcontractors' food defense plan. Documentation must support the contractor's or subcontractor's food defense plan. If the report demonstrates that the food defense plan is inadequate, the applicant will be notified by the FSCS Division that they are ineligible to bid. The applicant will have an opportunity to correct identified deficiencies, modify their food defense plan and resubmit a brief description for further consideration. Eligibility will depend on whether the modifications demonstrate compliance with their food defense plan.
- 322 Slaughter Requirement
- 322.1 The QA Division will conduct monthly Harvesting (slaughter) audits based on the requirements stated in the attached FPPS and the company's approved production plan. The audit will review the humane handling and adherence to the non-ambulatory disabled animals. Documentation must support the contractor's or subcontractor's adherence to meeting the harvesting requirements as set forth in the FPPS.
- 323 Documentation must support:
- 323.1 the production of the beef item that complies with the applicable specification and the potential contractor's approved production plan, and
- 323.2 the contractor's or subcontractor's food security plan. In addition, the audit will consist of the review of records related to purchasing, receiving, production, quality control, inventory and shipping records, and interviews with management and production personnel.
- 324 Upon completion of the onsite capability assessment, the auditor will provide either a verbal or email notification of the audit findings to the FSCS Division to determine (based on the audit findings), supplier eligibility to bid. Supplier will be notified by the

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FSCS Division and the official final report will be sent once released from the Quality Assurance (QA) Division.

- 324.1 If the audit findings demonstrate that the process or food security plan is inadequate, the applicant will be notified by the FSCS Division that they are ineligible to bid. The supplier will have an opportunity to correct identified deficiencies, modify their process, food security plan, and/or production plan, and resubmit for further consideration.
- 324.2 Eligibility will depend on whether the modifications demonstrate that:
- 324.2.1 the process is capable of delivering frozen beef roasts and diced beef in compliance with the FPPS,
- 324.2.2 the supplier is in compliance with their food security plan,
- 324.2.3 includes the applicable assessment by USDA, and
- 324.2.4 the supplier complies with other applicable contractual requirements.
- 330 Post-Award Assessment Audit
- 331 Eligible suppliers who receive contracts must have their documented food security plan, production plan, and supporting documentation readily available for review by the FSCS Division or AMS agents. 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 the FSCS Division or AMS agents.
- 332 The Quality Assurance (QA) Division will conduct an onsite audit of the contractor's and subcontractor's facility(s) and processes when production commences for the first contract awarded. Additional audits will be conducted as determined by the FSCS Division, but not less than once per month for contractors or subcontractors with continuous or multiple contracts, or once per contract for intermittent contractors. At the discretion of the FSCS Division, more frequent audits may be conducted when audit deficiencies are detected.
- 340 Post-Award Actions
- 341 Any deviation from contractual requirements will be immediately reported by the contractor to the Contracting Officer and FSCS Division. The Contracting Officer or FSCS Division will notify the contractor regarding eligibility to continue to participate as a contractor.
- 342 Contractor will assure that the delivered product complies with the provisions of the FPPS, the applicable assessment by USDA, and the contractor's production plan approved by the FSCS Division.
- 350 The cost of all audit, product monitoring, and certification services performed by the AMS agents must be borne by the contractor. This includes, but is not limited to,

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audits, examinations, supervision, official documentation, and related services.

351 Questions concerning charges and the availability of AMS agents can contact USDA/AMS, LPS Program's QA Division field office or the Director of the QA Division, LPS Program, AMS, USDA, Room 3953-S, STOP 0258, 1400 Independence Avenue, SW, Washington, DC 20250-0258, telephone (202) 720-3271.

#### **400 DOMESTIC ORIGIN CERTIFICATION CLAUSE**

410 The contractor agrees to include this domestic origin certification clause in its entirety in all subcontracts for meat or meat products used in fulfilling any contracts awarded under this Supplement and Master Solicitation. The burden of proof of compliance is on the Contractor. All raw materials will be shipped in containers labeled as "Domestic Only Product" on the principle display panel and the bill of lading accompanying the shipment will contain the statement "Domestic Only Product."

#### **500 CERTIFICATE OF CONFORMANCE (COC)**

510 In addition to the referenced payment documents required in the Master Solicitation, please include a copy of the Contractor's Certificate of Conformance (**Exhibit D**).

511 A variation in quantity the frozen beef roasts under this contract will not be accepted unless the variation has been caused by conditions of loading, shipping, or packaging, or allowances in manufacturing processes, then only to the extent, if any, specified below:

511.1 the permissible variation shall be limited to 60 pounds decrease; contractor will submit an invoice for the actual pounds that were delivered as evidence by the Goods Receipt entered by the recipient agency. Payment will only be made if the delivery unit that is not less than 39,940 pounds and not exceed 40,000 pounds. This decrease shall apply to the total quantity of each purchase order item number without regard to destination. (Split destinations will be combined to determine the total pounds delivered under the awarded solicitation item number).

#### **600 CONTRACTOR CHECKLOADING**

610 Contractor will perform checkloading examinations as described in the FPPS at the time of shipment and issue contractor's certificate to accompany each shipment that includes all of the following information:

610.1 Purchase Order Number,

610.2 Sales Order and Sales Order Item Number,

610.3 Name of product,

610.4 Shipping Date,

610.5 Production lot number(s) and date each lot was produced,

610.6 Count of shipping containers and total projected net weight in each production lot,

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- 610.7 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable
- 610.8 Contractor certification that product conforms with the FPPS,
- 610.9 Count and projected net weight verified, and
- 610.10 Signature of company official responsible for checkloading.

**700 EXHIBITS**



# APPROVED

**FEDERAL PURCHASE  
PROGRAM SPECIFICATION  
(FPPS) FOR FRESH BEEF  
ROUND ROASTS,  
BONELESS, FROZEN**

Agricultural Marketing Service (AMS)  
Livestock, Poultry and Seed (LPS) Program  
Food Safety and Commodity Specification (FSCS)  
Division  
Room 2628 S-Bldg, Phone: (202) 692-0342

**Effective: [January 2015](#)**

**100 ITEM DESCRIPTION**

110 Fresh Beef Round Roasts, Boneless, Frozen – This item consists of beef round roasts that weigh 2-3 pounds, inclusive, individually vacuum packaged and frozen, derived from USDA Select, Choice, or Prime beef carcasses.

**200 APPLICABLE DOCUMENTS**

210 Institutional Meat Purchase Specification (IMPS) for Fresh Beef - Series 100, effective November 2014.

**300 CHECKLIST OF REQUIREMENTS**

310 Beef round roasts must be produced in accordance with Food Safety and Inspection Service (FSIS) regulations and the AMS Checklist of Requirements. The contractor's production plan, submitted to the FSCS Division, must adhere to the following checklist requirements.

**320 MATERIALS**

321 The contractor's production plan must describe a documented quality control program that includes procedures, records, forms, pictures, etc., that demonstrate conformance with the following Checklist of Requirements.

**330 MEAT COMPONENT**

331 Beef shall be the only meat component allowed. Roasts shall be intact muscles portioned from any combination of the following IMPS items:

- 167D – Beef Round, Sirloin Tip (Knuckle), Peeled, 2-Piece
- 169A – Beef Round, Top (Inside), Cap Off
- 171C – Beef Round, Eye of Round (Individual Muscle (IM))
- 171D – Beef Round, Outside Round, Side Muscle Removed (IM)
- 171E – Beef Round, Outside Round, Side Roast (IM)

- 332 Domestic Origin of Meat Component – Beef must originate from U.S. produced livestock as defined in the Master Solicitation and Supplement.
- 333 Grade – USDA Select, Choice or Prime.
- 334 Harvesting – Cattle will be harvested in facilities that comply with the following requirements:
- 334.1 Humane Handling – All cattle shall be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.
- 334.2 Pathogen Intervention Steps – The harvest process must include at least two pathogen intervention steps. One of the intervention steps must be a critical control point (CCP) in the establishment's FSIS recognized harvest process Hazard Analysis Critical Control Point (HACCP) plan.
- 334.3 Spinal Cord Removal – Remove all spinal cord material during the harvesting process.
- 334.4 Carcass Testing – Routinely test carcasses for Shiga-toxicogenic *Escherichia coli* O157 (including O157:H7 and O157:Non-Motile (NM); herein referred to as *E. coli* O157:H7) at CCP to verify effectiveness of interventions.
- 335 Boneless Beef – Only fresh-chilled boneless beef that complies with the requirements of the previous sub-sections (334.1-334.4) of this section and the following additional requirements and has never been previously frozen will be allowed:
- 335.1 Traceability – Contractor is responsible for providing sufficient product traceability and must have records to verify the source of raw materials used in each production lot.
- 335.2 Handling – All boneless beef must be maintained in excellent condition. The contractor's production plan will include time and temperature controls necessary to maintain excellent condition of the boneless beef.
- 335.3 Objectionable Materials – The following objectionable materials shall be excluded:
- 335.3.1 Major lymph glands (*prefemoral* and *popliteal*), and the *sciatic (ischiatric)* nerve (lies medial to the outside round).
- 335.3.2 All bone, cartilage, silver skin on the outside round, *sacrociatic* ligament, opaque *periosteum*, tendinous ends of shanks, *gracilis* membrane, *patellar* ligament (associated with the *stifle* joint), and *achilles* tendon.
- 336 Mechanically Separated – Beef that is mechanically separated from bone with automatic deboning systems or advanced meat (lean) recovery (AMR) systems is not allowed.
- 340 NON-MEAT COMPONENT**
- 341 Seasonings and Other Ingredients – Seasonings and other ingredients are not allowed in the manufacture of this beef item.



**350 FAT LIMITATIONS**

351 Peeled/Denuded (≥90% lean exposed). Remaining “flake” fat not to exceed 1/8-inch (3mm) in depth.

**360 STATE OF REFRIGERATION**

361 Product will be frozen to an internal temperature of not higher than 0°F (-17.8°C) within 72 hours from the time of final fabrication of the lot.

**370 PREPARATION FOR DELIVERY**

371 The contractor will 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.

**380 PACKAGING**

381 All roasts will be individually vacuum packaged prior to freezing.

**390 PACKING**

391 Each individual roast shall weigh 2-3 pounds.

392 Sixteen (16) individually packaged roasts shall be snugly packed in a 40 ± 2 pound (net weight) shipping container.

**400 CLOSURE**

410 Shipping containers shall be strapped or taped.

**420 LABELING**

421 Both immediate and shipping containers will be labeled to include all information required by FSIS regulations. Labels will be illustrated in the contractor’s production plan and contain the following information:

421.1 Immediate Container

421.2 A traceability code that is traceable back to establishment number, production lot, and date.

421.3 A “Best-If-Used-By” date that is 180 calendar days from the date of production.

421.4 Nutrition facts panel based on actual nutritional analysis of the product.

422 Shipping Container

422.1 USDA shield at least 2-inches high and appearing on the top of the container or on the principal display panel.



- 422.2 Applicable purchase order number.
- 422.3 A traceability code that is traceable back to establishment number, production lot, and date.
- 422.4 Material number: 100166.
- 422.5 Product Name "Beef Round Roasts, Boneless, Frozen".
- 422.6 Ingredient declaration (including single ingredient products).
- 422.7 Nutrition facts panel based on actual nutritional analysis of the product.
- 422.8 An allergen statement in a format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; e.g. Allergen: This product contains \_\_\_\_\_.

**430 PALLETIZED UNIT LOADS**

- 431 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.

**440 DELIVERY UNIT**

- 441 The delivery unit shall consist of a 1000 shipping containers and be 40,000 pounds (net weight). A tolerance of minus 60 pounds is permissible.

**450 DELIVERED PRODUCT**

**460 SIZE AND STYLE OF CONTAINER**

- 461 Only one size and style of shipping container may be used in any one delivery unit.

**470 TEMPERATURE**

- 471 Product temperature will not exceed 0°F at the time of shipment and delivery.

**480 SEALING**

- 481 All products must be delivered to AMS assigned destinations under seal with tamper proof, tamper resistant, serially numbered, high security seals that meet the American Society for Testing and Materials Standard (ASTM) F1157-04 and/or the International

Organization for Standards (ISO) 17712-2010 as required under the Master Solicitation. Seals shall be 1/8<sup>th</sup>-inch diameter cable, high-security bolt, or equivalent.

**500 PRODUCT ASSURANCE**

**510 WARRANTY AND COMPLAINT RESOLUTION**

511 Warranty – The contractor will guarantee that the product complies with all specification requirements, production plan declarations, and provisions set forth in the Master Solicitation and Supplement.

512 Complaint Resolution – Customer complaint resolution procedures will be included in the production plan. These procedures will include: a point of contact, investigation steps, intent to cooperate with AMS, and product replacement or monetary compensation. The procedures will be used to resolve product complaints from recipient agencies or AMS.

**600 NON-CONFORMING PRODUCT**

610 The contractor must include a plan to assure that non-conforming product is not delivered under USDA contracts. The plan must address: 1) control and segregation of non-conforming product, 2) removal of any USDA markings, and 3) disposition of non-conforming product, including vendor notification in writing to the FSCS Division of final disposition (e.g., diverted to commercial production, cooked or destroyed).

**620 CONTRACTOR CHECKLOADING**

620.1 Contractor will perform checkloading examinations at the time of shipment and issue a contractor's certificate to accompany each shipment that includes all of the following information:

620.1.1 Purchase Order Number/Purchase Order Line Item Number;

620.1.2 Sales Order Number/Sales Order Line Item Number;

620.1.3 Destination of shipment;

620.1.4 Name of Product and applicable Material Number;

620.1.5 Shipping Date;

620.1.6 Production lot number(s) and date each lot was produced along with shipping container and immediate container code(s) and the code used that provides traceability to establishment number, production lot and date;

620.1.7 Count of shipping containers and total projected net weight in each production lot;

620.1.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable;

620.1.9 Contractor certification that product conforms with the applicable specification (FPPS-BR-2015);

620.1.10 Count and projected net weight verified and;

620.1.1 Signature of company official responsible for checkloading.

**700 AMS MONITORING AND PRODUCTION ASSESSMENT**

710 An AMS Quality Assessment (QA) Division agent must be present during the production of the finished product. The QA Division agent will monitor and verify the processing steps, quality assurance activities, and any corrective actions to assure that all requirements outlined in the approved production plan are complied with. The QA Division agent will be conducting the monitoring and production verification in accordance with the Monitoring and Evaluation Protocol for Conformity Assessment of FPPS requirements and applicable QA Division instructions. Any deviations to contractual requirements will be reported to the contractor and Contracting Officer. The Contracting Officer will make all determinations as to the acceptability of the product relative to findings documented by the QA Division agent.



# APPROVED

## FEDERAL PURCHASE PROGRAM SPECIFICATION (FPPS) FOR DICED BEEF, 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

Effective: **January 2015**

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### 100 ITEM DESCRIPTION

- 110 Diced Beef – This item may be prepared from any portion of the carcass which yields product that meets finished product limitations.
- 120 Dices shall be of a size equivalent to not less than a ½-inch cube and not more than a ¾-inch cube with no individual surface being more than 1.0-inch in length.
- 130 Fat content shall not exceed 10 grams per 100 gram basis.

### 200 APPLICABLE DOCUMENTS

- 210 Institutional Meat Purchase Specification (IMPS) for Fresh Beef - Series 100, effective November 2014.

### 300 CHECKLIST OF REQUIREMENTS

- 310 Diced Beef must be produced in accordance with Food Safety and Inspection Service (FSIS) regulations and the AMS Checklist of Requirements. The contractor's production plan, submitted to the FSCS Division, must adhere to the following checklist requirements.

### 320 MATERIALS

- 321 The contractor's production plan must describe a documented quality control program that includes procedures, records, forms, pictures, etc., that demonstrate conformance with the following Checklist of Requirements.

### 330 MEAT COMPONENT

- 331 Diced Beef may be prepared from any portion of the carcass which yields product that meets the end-item requirements by either hand or mechanical dicing (grinding is not permitted).

- 332 Shank, detached cutaneous muscles, and heel meat shall be excluded.
- 333 Dices shall be of a size equivalent to not less than a ½-inch cube and not more than a ¾-inch cube with no individual surface being more than 1.0-inch.
- 334 To facilitate dicing, boneless beef cuts may be frozen and/or tempered, one time only.
- 335 Domestic Origin of Meat Component – Beef must originate from U.S. produced livestock as defined in the Master Solicitation and Supplement.
- 336 Grade – USDA Select, Choice or Prime.
- 337 Harvesting – Cattle will be harvested in facilities that comply with the following requirements:
- 337.1 Humane Handling – All cattle shall be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.
- 337.2 Pathogen Intervention Steps – The harvest process must include at least two pathogen intervention steps. One of the intervention steps must be a critical control point (CCP) in the establishment’s FSIS recognized harvest process Hazard Analysis Critical Control Point (HACCP) plan.
- 337.3 Spinal Cord Removal – Remove all spinal cord material during the harvesting process.
- 337.4 Carcass Testing – Routinely test carcasses for Shiga-toxicogenic *Escherichia coli* O157 (including O157:H7 and O157:Non-Motile (NM); herein referred to as *E. coli* O157:H7) at CCP to verify effectiveness of interventions.
- 338 Boneless Beef – Only fresh-chilled boneless beef that complies with the requirements of the previous sub-sections (337.1-337.4) of this section and the following additional requirements will be allowed:
- 338.1 Traceability – Contractor is responsible for providing sufficient product traceability and must have records to verify the source of raw materials used in each production lot.
- 338.2 Handling – All boneless beef must be maintained in excellent condition. The contractor’s production plan shall include detailed production scheduling that addresses time and temperature controls necessary to maintain excellent condition of the boneless beef. Frozen boneless beef may be used provided it is processed into the final product within 60 days from the date of pack
- 338.3 Objectionable Materials – The following objectionable materials shall be excluded:
- 338.3.1 Major lymph glands (*prefemoral* and *popliteal*), and the *sciatic (ischiatric)* nerve (lies medial to the outside round).
- 338.3.2 All bone, cartilage, silver skin on the outside round, *sacrociatic* ligament, opaque *periosteum*, tendinous ends of shanks, *gracilis* membrane, *patellar* ligament (associated with the *stifle* joint), and *achilles* tendon.

338.4 Mechanically Separated – Beef that is mechanically separated from bone with automatic deboning systems or advanced meat (lean) recovery (AMR) systems is not allowed.

#### **340 FINISHED PRODUCT LIMITATIONS**

341 Fat - Surface and/or seam fat shall not exceed 1/8-inch at any point. The maximum surface fat thickness at any one point is evaluated by visually determining the areas on the edges of either side of the dice which have the thickest amount of fat and measuring the thickness of fat in these areas. The maximum seam fat thickness at any one point is evaluated by visually determining the areas of fat between layers of lean on any side of the dice which have the thickest deposits of fat and measuring the width in these areas. The resulting fat content shall not exceed 10 grams per 100 gram basis.

342 Dimensions - Dices shall be of a size equivalent to not less than a 1/2-inch cube and not more than a 3/4-inch cube with no individual surface being more than 1.0-inch.

343 Objectionable Materials - Dices shall be free of objectionable materials listed in Section 339.3.

344 Dices not meeting these requirements shall not exceed 10 percent, by weight, of the finished product.

#### **360 STATE OF REFRIGERATION**

361 Product will be frozen to an internal temperature of not higher than 0°F (-17.8°C) within 72 hours from the time of final fabrication of the lot.

#### **370 METAL DETECTION**

371 All product shall be free of metal contaminates. Detection of stainless steel, ferrous, and non-ferrous (e.g., lead, copper, and aluminum) metals is required. The contractor's production plan must identify and describe the equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures.

#### **400 PREPARATION FOR DELIVERY**

410 The contractor's production plan will 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.

#### **420 PACKAGING**

421 Product shall be bulk packaged without use of plastic liner material directly into leak-proof shipping containers with fiberboard that is wax impregnated, have a moisture barrier coating, or have plastic laminated interior panels.

#### **430 PACKING**

431 Diced Beef shall be packed to a net weight of 60 pounds.

#### 440 CLOSURE

441 Shipping containers will be closed by strapping or taping.

#### 450 LABELING

451 Shipping containers will be labeled to include all information required by FSIS regulations. Shipping container labels will be illustrated in the contractor's production plan and contain the following information:

451.1 USDA shield at least 2 inches high and appearing on the top of the container or on the principal display panel.



451.2 Applicable purchase order number.

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

451.4 Material Number: 110196

451.5 The product name "Diced Beef, Frozen"

451.6 Ingredient declaration (including single ingredient products).

451.7 Nutrition facts panel based on actual nutritional analysis of the product.

451.8 An allergen statement in a format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; e.g. Allergen: This product contains \_\_\_\_\_.

#### 460 PALLETIZED UNIT LOADS

461 All product 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.



**470 DELIVERY UNIT**

471 The delivery unit shall be 700 shipping containers with a net weight of 42,000 pounds. No tolerance will be allowed.

**500 DELIVERED PRODUCT**

**510 SIZE AND STYLE OF CONTAINER**

511 Only one size and style of shipping container may be used in any one delivery unit.

**520 TEMPERATURE**

521 Product temperature will not exceed 0°F at the time of shipment and delivery.

**480 SEALING**

481 All products must be delivered to AMS assigned destinations under seal with tamper proof, tamper resistant, serially numbered, high security seals that meet the American Society for Testing and Materials Standard (ASTM) F1157-04 and/or the International Organization for Standards (ISO) 17712-2010 as required under the Master Solicitation. Seals shall be 1/8<sup>th</sup>-inch diameter cable, high-security bolt, or equivalent.

**500 PRODUCT ASSURANCE**

**510 WARRANTY AND COMPLAINT RESOLUTION**

511 Warranty – The contractor will guarantee that the product complies with all specification requirements, production plan declarations, and provisions set forth in the Master Solicitation and Supplement.

512 Complaint Resolution – Customer complaint resolution procedures will be included in the production plan. These procedures will include: a point of contact, investigation steps, intent to cooperate with AMS, and product replacement or monetary compensation. The procedures will be used to resolve product complaints from recipient agencies or AMS.

**600 NON-CONFORMING PRODUCT**

610 The contractor must include a plan to assure that non-conforming product is not delivered under USDA contracts. The plan must address: 1) control and segregation of non-conforming product, 2) removal of any USDA markings, and 3) disposition of non-conforming product, including vendor notification in writing to the FSCS Division of final disposition (e.g., diverted to commercial production, cooked or destroyed).

**620 CONTACTOR CHECKLOADING**

621.1 Contractor will perform checkloading examinations at the time of shipment and issue a contractor's certificate to accompany each shipment that includes all of the following information:

621.1.1 Purchase Order Number/Purchase Order Line Item Number;

- 621.1.2 Sales Order Number/Sales Order Line Item Number;
- 621.1.3 Destination of shipment;
- 621.1.4 Name of Product and applicable Material Number;
- 621.1.5 Shipping Date;
- 621.1.6 Production lot number(s) and date each lot was produced along with shipping container and immediate container code(s) and the code used that provides traceability to establishment number, production lot and date;
- 621.1.7 Count of shipping containers and total projected net weight in each production lot;
- 621.1.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable;
- 621.1.9 Contractor certification that product conforms with the applicable specification (FPPS-DB-2015);
- 621.1.10 Count and projected net weight verified and;
- 621.1.11 Signature of company official responsible for checkloading.

## **700 AMS MONITORING AND PRODUCTION ASSESSMENT**

- 710 An AMS Quality Assessment (QA) Division agent must be present during the production of the finished product. The QA Division agent will monitor and verify the processing steps, quality assurance activities, and any corrective actions to assure that all requirements outlined in the approved production plan are complied with. The QA Division agent will be conducting the monitoring and production verification in accordance with the Monitoring and Evaluation Protocol for Conformity Assessment of FPPS requirements and applicable QA Division instructions. Any deviations to contractual requirements will be reported to the contractor and Contracting Officer. The Contracting Officer will make all determinations as to the acceptability of the product relative to findings documented by the QA Division agent.

Cover Page:

Company Name

Company Address

Contact Person, including title, phone number, including emergency contact information, e-mail address (must be authorized to represent the company).

Production Plan for: [Supplement Number] and [Specification]

Table of Contents (all pages and attachments must be number and identified – any attachments must be identified and referenced in the Production Plan).

The production plan should document a quality control program that includes procedures, records, forms, pictures, etc., which demonstrates conformance with the following checklist of requirements:

100	ITEM DESCRIPTION
200	APPLICABLE DOCUMENTS
300	CHECKLIST OF REQUIREMENTS
320	MATERIALS
330	MEAT COMPONENT
331	IMPS Items
332	Domestic Origin Of Meat Component
333	Grade
334	Harvest (Slaughter)
334.1	Humane Handling
	Non-Ambulatory Cattle
334.2	Pathogen Intervention Steps
334.3	Spinal Cord Removal
334.4	Carcass Testing
335	Boneless Beef
335.1	Traceability
335.2	Handling
336	Mechanically Separated
340	NON-MEAT COMPONENTS
370	PREPARATION FOR DELIVERY
380	PACKAGING
390	PACKING
400	CLOSURE
420	LABELING
430	PALLETIZED UNIT LOADS
440	DELIVERY UNIT
450	DELIVERED PRODUCT
460	SIZE AND STYLE OF CONTAINER
470	TEMPERATURE
480	SEALING
500	PRODUCT ASSURANCE
510	WARRANTY AND COMPLAINT RESOLUTION
511	Warranty

Approved by  CMS

Date Issued: 06/12/08

Date Revised: 01/13/15

512 Complaint Resolution  
600 NON-CONFORMING PRODUCT  
700 AMS MONITORING AND PRODUCTION ASSESSMENT

Attachments or Appendixes - Please attach all referenced documents with the applicable document name and reference number.



# APPROVED

## FEDERAL PURCHASE PROGRAM SPECIFICATION (FPPS) FOR ANIMAL HANDLING AND WELFARE

Agricultural Marketing Service (AMS)  
Livestock, Poultry and Seed (LPS) Program  
Food Safety and Commodity Specification (FSCS)  
Division  
Room 2628 S-Bldg, Phone: (202) 692-0342

Supersedes: FPPS-AHW-2014 June 2014 – Changes  
from previous requirements in [blue](#)

**Effective: [January 2015](#)**

### 100 GENERAL

101 This document is for use by the Department of Agriculture (USDA), AMS, LPS 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 **Section 200 – PROGRAM COMPONENTS**.

### 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 AMI *Recommended Animal Handling Guidelines and Audit Guide 2013 Edition*;

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 3: Transportation Audit Guidelines, 7 Core Criteria and Chapter 4: Auditing Animal Handling and Stunning, 7 Core Criteria, of the AMI *Recommended Animal Handling Guidelines and Audit Guide 2013 Edition*, found at the following web site address:

231.1 <http://animalhandling.org/ht/d/sp/i/26752/pid/26752>

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 NON-AMBULATORY AND U.S. SUSPECTS**

### **241 CATTLE**

242 Written protocol in-place and enforced that precludes the receipt of or having non-ambulatory, disabled cattle on the harvest facility premise. In the event that animals become non-ambulatory or disabled at any time while present at the harvest facility, the animal will be humanely euthanized and the carcass removed from the premise in a timely manner through contracted services or other means.

### **243 HOGS AND SHEEP**

244 Written protocol in-place and enforced that ensures all animals designated by Food Safety Inspection Service (FSIS) as U.S. Suspects (9 CFR 301.2) that are slaughtered are appropriately segregated during the harvest and production processes and precluded from inclusion in any products purchased by AMS.

## **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 65 Program**. Alternatively, at the option of the organization, the audits can be performed by QAD auditors.

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

## **310 AUDIT FORMAT**

311 AMS or the AMS accredited auditing firm will conduct audits utilizing the following format:

### **312 TRANSPORTATION SEGMENT (*CHAPTER 3: AMI RECOMMENDED ANIMAL HANDLING GUIDELINES AND AUDIT GUIDE 2013 EDITION*)**

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 4: AMI RECOMMENDED ANIMAL HANDLING GUIDELINES AND AUDIT GUIDE 2013 EDITION*)**

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.

## **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 the [Food Safety and Commodity Specification \(FSCS\) Division](#), implemented and proven effective.

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

## 340 **AUDIT FREQUENCY AND STATUS**

- 341 STANDARD - Until four (4) consecutive successfully passed audits are attained, an audit must be conducted within 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 the [FSCS Division](#), 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 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 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 **FSCS Division**
- 401 The [FSCS Division](#) can declare an organization's Animal Handling and Welfare Program out of compliance at any time.
- 402 The organization shall immediately notify the [FSCS Division](#) when any animal handling and welfare official enforcement action is issued by FSIS.



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

CERTIFICATE OF CONFORMANCE FOR  
THE PROCUREMENT OF BEEF ROASTS OR  
DICED BEEF, FROZEN

CERTIFICATE OF CONFORMANCE

I certify the following:

(1) On [delivery 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] Production Plan as approved by the AMS, LPS Program, FSCS 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: \_\_\_\_\_

Approved by :  CMS

Date Issued: 02/11/2015

Date Revised: 06/2011