



APPROVED

SUPPLEMENT 509 TO THE AMS MASTER SOLICITATION FOR PURCHASE OF FROZEN ALASKA POLLOCK PRODUCTS FOR DISTRIBUTION TO FEDERAL FOOD AND NUTRITION ASSISTANCE PROGRAMS

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

Supersedes: Supplement 509 April 2016 – Changes from
previous requirements in [blue](#)

Effective: [January 2017](#)

100 OVERVIEW

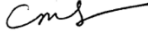
110 This document provides additional program requirements for the purchase of frozen Alaska Pollock [products](#) by the Department of Agriculture (USDA), including the applicable Federal Purchase Program Specification (FPPS) (**Exhibit A and A1**).

200 RESPONSIBILITY / ELIGIBILITY

201 All Alaska Pollock fillet block processors and fish stick processing facilities used to fulfill USDA contracts shall be a United States Department of Commerce (USDC)/NOAA Seafood Inspection (SI) Approved Establishment . NOAA SI Approved Establishments must meet all pertinent Federal requirements applicable to processing fish and fishery products. NOAA SI Approved Establishments must comply with the following regulatory requirements that are applicable to the firm:

201.1 21 CFR Part 110
21 CFR Part 117 Subparts A, B and
21 CFR Part 123
NOAA SI Approved Establishments Requirements
50 CFR Part 260

201.2 To meet the requirements of a USDC/NOAA Approved Establishment, processors of fish and fishery products may participate in one of three USDC/NOAA Inspection Systems:

Approved by  CMS
Date Issued: 06/10/11
Date Revised: [01/09/17](#)

- 201.3 USDC/NOAA HACCP Quality Management Program (HACCP QMP);
A Systems Audit based service which requires firms to be subjected to unannounced systems audits on a quarterly frequency interval to substantiate overall compliance with all pertinent regulations and to meet quality requirements. Firms operating under the USDC/NOAA HACCP Quality Management Program will be subjected to product verifications performed during every audit to verify that the processing systems are capable of delivering finished product quality which meets Grade A.
- 201.4 USDC/NOAA Integrated Quality Assurance (IQA) Program;
A reduced inspection service which requires that firms assume greater verification and documentation responsibility and NOAA SI performs verification checks of the facility, QA system and product quality results.
- 201.5 USDC/NOAA Resident Inspector Program;
A continuous inspection service whereby USDC Inspection personnel are present during all hours of production to fulfill USDA contracts.

300 INSTRUCTIONS TO POTENTIAL SUPPLIERS

- 310 The frozen Alaska Pollock [products](#) shall be purchased on a competitive bid basis from qualified suppliers who have met the requirements described in this Section. Interested suppliers may submit a technical proposal at any time during the purchase program. Suppliers should allow 10 working days, from USDA's receipt of the technical proposal for notification of evaluation results. A supplier is deemed eligible upon notification of approval of the technical proposal by the FSCS Division.
- 320 Submission of a technical proposal is not binding on USDA. Actual purchases shall be described in the AMS Master Solicitation and Solicitations.
- 330 Documentation Requirements
- 331 Technical Proposal Requirement
- 331.1 Include a detailed description of the frozen, Alaska Pollock blocks or [Alaska Pollock oven ready fish sticks](#) and each of the production steps that are taken to meet or exceed the minimum product requirements set forth in the FPPS. (Plan/Do)
- 331.2 Describe all the quality assurance methods used to verify conformance to all requirements. This shall include the monitoring and measurements taken during the process to verify conformance with each requirement. All measurement results shall be recorded and made available to AMS and/or Department of Commerce (DOC). (Check)
- 331.3 Identify all corrective actions to be taken if deviations from contractual and FPPS requirements occur during production, and all preventative actions to be taken to preclude a reoccurrence. (Act)

- 331.4 The technical proposal shall follow the format as shown in **Exhibit B and B1**. Technical proposals should be brief and concise.
- 331.5 The technical proposal shall be preceded by the following, as required by the template:
- 331.5.1 Table of Contents listing the major areas as they appear in the technical proposal; and
- 331.5.2 List of attachments and forms provided with the technical proposal with the applicable document name and reference number.
- 332 The FSCS Division shall review each technical proposal to determine if it is adequate and shall notify the supplier of the status and their eligibility to bid.

400 INSTRUCTIONS FOR SUBMISSION OF TECHNICAL PROPOSAL

- 410 The following procedures establish the acceptable minimum requirements for the format and content of the technical proposal:
- 410.1 The Government has provided a technical proposal format to be used in preparing the technical proposal (see **Exhibit B and B1**). The supplier shall submit the technical proposal as an email file attachment to AMS (Darin.Doerscher@ams.usda.gov and Steve.Whisenant@ams.usda.gov). The technical proposal shall be saved in a non-portable document file format (not PDF; e.g., Microsoft Word). The technical proposal shall be submitted in its entirety. If the file size of the technical proposal 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.
- 410.2. The technical proposal shall be submitted by an authorized agent of the company.
- 410.3 While it is not the desire of the Government to penalize a supplier for non-compliance with formatting instructions, technical evaluators may have difficulty evaluating the technical proposal to the fullest extent possible if the proposal is not presented in the proper format. Technical evaluators shall not be required to search other subsections or sections of the offeror's technical proposal for information requested in the evaluation.
- 420 Technical Proposal Revisions
- 421 Changes to a supplier's technical proposal may be submitted at any time or at the request of the FSCS Division. All technical proposal revisions shall meet the following criteria:
- 421.1 Any changes to a technical proposal made by the supplier after its initial submittal shall be accomplished by submitting an entire technical proposal. A cover letter shall 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).

421.2 Changes from the original technical proposal shall be highlighted and deletions in strikeouts.

500 ASSESSMENT BY THE QUALITY ASSESSMENT (QA) DIVISION

510 Once a supplier is notified by the FSCS Division that the technical proposal meets the applicable criteria, the QA Division shall contact the supplier to set up a pre-award onsite capability assessment audit of the facility's processes, food defense plan, and quality control program used to produce the product(s) to determine the supplier's ability to meet contractual requirements.

520 Pre-Award Onsite Capability Assessment Audit

521 Food Defense Assessment

521.1 The QA Division shall conduct a food defense audit that shall include, but is not limited to, a thorough evaluation of the potential supplier's food defense plan. Documentation shall support the supplier's food defense plan. If the report demonstrates that the food defense plan is inadequate, the supplier shall be notified by the FSCS Division that it is ineligible to bid. The supplier shall have an opportunity to correct identified deficiencies, modify its food defense plan and contact the QA Division. Eligibility shall depend on whether the modifications demonstrate compliance with the food defense plan.

522 Documentation shall support:

522.1 the production of the frozen Alaska Pollock product that complies with the applicable FPPS and the potential supplier's approved technical proposal, and

522.2 the supplier's food defense plan. In addition, the audit shall consist of the review of records related to purchasing, receiving, production, quality control, inventory and shipping records, and interviews with management and production personnel.

523 Upon completion of the onsite capability assessment, the auditor shall 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 shall be notified by the FSCS Division and the official final report shall be sent once released from the QA Division.

523.1 If the audit findings demonstrate that the process or food defense plan is inadequate, the supplier shall be notified by the FSCS Division that it is ineligible to bid. The supplier shall have an opportunity to correct identified deficiencies, modify its process, food defense plan, and/or technical proposal, and resubmit to FSCS Division for further consideration.

523.2 Eligibility shall depend on whether the modifications demonstrate that:

523.2.1 the process is capable of delivering frozen Alaska Pollock **product** in compliance with the FPPS,

523.2.2 the supplier is in compliance with its food defense plan,

523.2.3 a successful QA Division corrective action audit is conducted, and

523.2.4 the supplier complies with other applicable contractual requirements.

530 Post-Award Assessment Audit

531 Eligible suppliers who receive contracts shall have their documented food defense plan, technical proposal, 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 shall be made available in printed form immediately upon request by the FSCS Division or AMS agents.

532 The QA Division shall conduct an onsite audit of the supplier's facility(s) and processes when production commences for the first contract awarded. Additional audits shall be conducted as determined by the FSCS Division, but not less than once per month for suppliers with continuous or multiple contracts, or once per contract for intermittent suppliers. At the discretion of the FSCS Division, more frequent audits may be conducted when audit deficiencies are detected.

540 Post-Award Actions

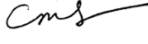
541 Any deviation from contractual requirements shall be immediately reported by the supplier to the Contracting Officer and FSCS Division. The Contracting Officer or FSCS Division shall notify the supplier regarding eligibility to continue to participate as a supplier.

542 Suppliers shall assure that the delivered product complies with the provisions of the FPPS, the applicable assessment by USDA, and the supplier's technical proposal approved by the FSCS Division.

550 The cost of all audit, product monitoring, and certification services performed by the AMS agents shall be borne by the supplier. This includes, but is not limited to, audits, examinations, supervision, official documentation, and related services.

560 Questions concerning charges and the availability of AMS agents can be directed to 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.

600 DOMESTIC ORIGIN CERTIFICATION CLAUSE

Approved by  CMS
Date Issued: 06/10/11
Date Revised: [01/09/17](#)

610 The supplier shall include the below domestic origin certification clause in its entirety in all subcontracts for fresh and frozen Alaska Pollock or Alaska Pollock 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 shall be shipped in containers labeled as "Domestic Only Product" on the principle display panel and the bill of lading accompanying the shipment shall contain the statement "Domestic Only Product."

700 CERTIFICATE OF CONFORMANCE (COC)

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

800 ALASKA POLLOCK BLOCKS CONTRACTOR CHECKLOADING

810 For Alaska Pollock blocks, the contractor shall 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:

810.1 Purchase Order Number/Purchase Order Line Item Number;

810.2 Sales Order Number/Sales Order Line Item Number;

810.3 Destination of shipment;

810.4 Name of Product and applicable Material Number;

810.5 Shipping Date;

810.6 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;

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

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

810.9 Contractor certification that product conforms with the applicable specification (FPPS);


810.10 Count and projected net weight verified and;

810.11 Signature of company official responsible for checkloading.

900 ALASKA POLLOCK OVEN READY FISH STICKS ACCEPTANCE AND CERTIFICATION

- 901 For Alaska Pollock oven ready fish sticks, the USDC Seafood Inspector shall certify acceptable product and set forth on a Certificate of Inspection and Certificate of Loading to accompany each shipment that includes the following information:
- 901.1 Purchase Order Number/Purchase Order Line Item Number.
 - 901.2 Sales Order Number/Sales Order Line Item Number.
 - 901.3 Destination of shipment.
 - 901.4 Name of product and applicable material number.
 - 901.5 Shipping Date.
 - 901.6 Production lot number(s) and date each lot was produced along with shipping container and primary container code(s) and the code used that provides traceability to establishment number, production lot and date.
 - 901.7 Count of shipping containers and total projected net weight in each production lot.
 - 901.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable.
 - 901.9 A statement that "Product conforms with the FPPS for Alaska Pollock, Oven Ready (Breaded) Fish Sticks, Frozen; count and projected net weights certified."

1000 EXHIBITS

Approved by  CMS
Date Issued: 06/10/11
Date Revised: [01/09/17](#)



APPROVED

FEDERAL PURCHASE PROGRAM SPECIFICATION (FPPS) FOR ONCE-FROZEN ALASKA POLLOCK BLOCKS

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 APB dated April 2016 – changes from
previous requirements in [blue](#)

Effective: [January 2017](#)

100 ITEM DESCRIPTION

110 Once-Frozen Alaska Pollock Blocks

120 U.S. Grade A

130 [Alaska Pollock](#) Fish blocks shall weigh approximately 16-½ pounds and shall be packed three (3) blocks to a master carton with a net weight of 49-½ pounds.

200 CHECKLIST OF REQUIREMENTS

210 Product shall be produced under the Food and Drug Administration regulations and all applicable federal Acts and regulatory references cited therein that are in effect on the date of production.

300 MATERIALS

310 FISH FLESH

311 Domestic Origin of Fish Flesh – The Alaska Pollock (*Gadus chalcogrammus*) shall be derived from fillets that are caught and processed in U.S. waters on a U.S. flagged vessel or caught in U.S. waters and processed in a facility based in the U.S. or U.S. Territory.

312 U.S. Grade A - United States Standards for Grades of Frozen Fish Fillet Blocks. Standards for Grades shall be implemented in accordance with the guidance set forth in part II of the National Oceanic and Atmospheric Administration (NOAA) Handbook 25, "Inspector's Instructions for Grading Frozen Fish Blocks."

313 The U.S. Standards for Grades shall apply to once-frozen fish blocks that are rectangular shaped masses made from Alaska Pollock flesh.

- 314 The blocks shall be made from whole fillets that are skinless and boneless (pin bone out).
- 315 The blocks shall not contain minced or comminuted fish flesh. The blocks shall not be made by restructuring (reworking) pieces of fish blocks into the shape of a fish block.
- 316 The blocks shall not contain sodium phosphates.
- 317 The blocks shall never be allowed to thaw and shall have been stored at temperatures of 0°F or less for no more than 12 months.
- 318 The blocks shall be practically free of voids and ice pockets.

320 METAL DETECTION

- 321 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 equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures shall be identified and described.

400 PREPARATION FOR DELIVERY

410 PACKAGING AND PACKING

- 411 Packaging – Fresh (never previously frozen) Alaska Pollock [whole](#) fillets shall be layered into a block mold and deep frozen to produce fish blocks that are used as the raw material for further processing into high quality breaded and battered fish products. The once-frozen Alaska Pollock Blocks shall be wrapped or sealed to protect blocks from freezer deterioration, physical damage, and contamination.
- 412 [Alaska Pollock](#) Fish blocks shall weigh approximately 16-½ pounds and shall be packed three to a master carton with a net weight of 49-½ pounds.
- 413 The once-frozen blocks shall be protected by a paperboard block liner and then packed in a cardboard master case, which reduces the likelihood of freezer burn or rancidity. The packaging should be uniform and completely cover the product.
- 414 Shipping container labeling shall declare a net weight, meaning actual product weight.
- 415 Style and Size of Container – Only one size and style of bags and cases may be offered in an individual shipping unit. The shipping containers shall be in compliance with the National Motor Freight Classification, or the Uniform Freight Classification, as applicable.

416 Labeling - Cases shall be labeled to include all information required by United States Department of Commerce (USDC) regulations. Shipping container labels shall be illustrated in the contractor's technical proposal and contain the following information:

416.1 USDA Shield – The shield shall be at least 2 inches high and shall appear on top or on the principle display panel of each case.



416.2 The applicable purchase order number.

416.3 A traceability code that includes information regarding production establishment, production date and production lot.

416.4 USDC Inspection Mark and Grade – The Processed Under Federal Inspection "PUFI" mark along with the Grade A Shield.

416.5 Material Number – 110601.

416.6 Product Name – Once-Frozen Alaska Pollock Blocks.

420 PALLETIZED UNIT LOADS

421 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.

500 PRODUCT ASSURANCE

510 All Alaska Pollock fillet block processors and processing facilities used to fulfill USDA contracts shall be a USDC/NOAA Seafood Inspection (SI) Approved Establishment. NOAA SI Approved Establishments must meet all pertinent Federal requirements applicable to processing fish and fishery products. NOAA SI Approved Establishments must comply with the following regulatory requirements that are applicable to the firm:

510.1 [21 CFR Part 110](#)
[21 CFR Part 117 Subparts A, B and F](#)
[21 CFR Part 123](#)
[NOAA SI Approved Establishments Requirements](#)
[50 CFR Part 260](#)

- 510.2 To meet the requirements of a USDC/NOAA Approved Establishment, processors of fish and fishery products may participate in one of three USDC/NOAA Inspection Systems:
- 510.3 USDC/NOAA HACCP Quality Management Program (HACCP QMP);
A Systems Audit based service which requires firms to be subjected to unannounced systems audits on a quarterly frequency interval to substantiate overall compliance with all pertinent regulations and to meet quality requirements. Firms operating under the USDC/NOAA HACCP Quality Management Program will be subjected to product verifications performed during every audit to verify that the processing systems are capable of delivering finished product quality which meets Grade A.
- 510.4 USDC/NOAA Integrated Quality Assurance (IQA) Program;
A reduced inspection service which requires that firms assume greater verification and documentation responsibility and NOAA SI performs verification checks of the facility, QA system and product quality results.
- 510.5 USDC/NOAA Resident Inspector Program;
A continuous inspection service whereby USDC Inspection personnel are present during all hours of production to fulfill USDA contracts.

520 DELIVERED PRODUCT

- 521 Delivery Unit - Each delivery unit shall consist of 800 shipping containers with a net weight of 39,600 pounds. No tolerances shall be allowed.
- 522 All products shall be delivered to AMS assigned destinations under seal with tamper proof, tamper resistant, serially numbered, high security seals that meet the American Society for Testing and Materials Standard (ASTM) F1157-04 and/or the International Organization for Standards (ISO) 17712-2010 as required under the Master Solicitation. Seals shall be 1/8th-inch diameter cable, high-security bolt, or equivalent.

530 WARRANTY AND COMPLAINT RESOLUTION

- 531 Warranty – The contractor shall guarantee that the product complies with all specification requirements, production plan declarations, and provisions set forth in the Master Solicitation and Supplement.
- 532 Complaint Resolution – Customer complaint resolution procedures shall be included in the production plan. These procedures shall include: a point of contact, investigation steps, intent to cooperate with AMS, and product replacement or monetary compensation. The procedures shall be used to resolve product complaints from recipient agencies or AMS.

600 NON-CONFORMING PRODUCT

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

700 CONTACTOR CHECKLOADING

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

701.1 Purchase Order Number/Purchase Order Line Item Number;

701.2 Sales Order Number/Sales Order Line Item Number;

701.3 Destination of shipment;

701.4 Name of Product and applicable Material Number;

701.5 Shipping Date;

701.6 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;

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

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

701.9 Contractor certification that product conforms with the applicable specification (FPPS-APB-2017);

701.10 Count and projected net weight verified and;

701.11 Signature of company official responsible for checkloading.



APPROVED

**FEDERAL PURCHASE
PROGRAM SPECIFICATION
(FPPS) FOR ALASKA
POLLOCK, OVEN READY
(BREADED) FISH STICKS,
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 2017

100 SCOPE

101 This Specification in conjunction with Commercial Item Description (CID) for Fish Nuggets, Portions, Sticks, Strips, Bite-Sized Pieces, Oven-Ready, Breaded and/or Battered, Frozen A-A-20325 dated March 12, 2001, is for use by United States Department of Agriculture (USDA) for the procurement of Alaska Pollock, Oven Ready (Breaded) Fish Sticks, Frozen.

200 APPLICABLE DOCUMENTS

201 The following documents and all references cited therein shall be incorporated as part of this USDA, FPPS:

201.1 Commercial Item Description (CID) A-A-20325, March 12, 2001.

201.2 Applicable provisions of the Federal Food, Drug, and Cosmetic Act contained in 21 CFR Parts 1-199.

201.3 U.S. Standards for Grades of Frozen Fried Fish Sticks.

300 ITEM DESCRIPTION

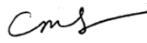
301 Alaska Pollock, Oven Ready (Breaded) Fish Sticks, Frozen (Fish Sticks).

302 Fish Sticks shall be U.S. Grade A.

303 Purchaser shall specify primary container size configuration in each solicitation.

304 Delivery unit shall consist of 950 shipping containers with a net weight of 38,000 pounds.

400 CHECKLIST OF REQUIREMENTS

Approved by  CMS
Date Issued: 01/09/17
Date Revised: N/A

401 All Alaska Pollock fillet block manufacturing facilities used in fulfilling USDA contracts shall be a United States Department of Commerce (USDC) Approved Establishment (HACCP QMP, IQA or Resident Inspector Plant) operating in accordance with all applicable regulations. All Fish Sticks shall be processed in a USDC Approved Establishment (HACCP QMP, IQA or Resident Inspector Plant).

410 MATERIALS

411 Contractors' technical proposal shall describe in detail the necessary processing steps, supported with digital images, to comply with the requirements below:

420 FISH FLESH / PRODUCT CHARACTERISTICS

421 Domestic Origin of Fish Flesh – The Alaska Pollock (*Gadus chalcogrammus*) shall be derived from fish caught and processed in U.S. waters on a U.S. flagged vessel or caught in U.S. waters and processed in a facility based in the U.S. or U.S. Territory.

422 The contractor shall comply with all provisions of the Domestic Origin clause as defined in the Master Solicitation and the applicable Supplement.

423 The Fish Sticks shall be prepared from once-frozen, deep-skinned, boneless, additive-free Alaska Pollock whole fillet blocks, and shall meet U.S. Grade A for workmanship quality attributes and sensory quality (odor and flavor) attributes, which have been stored at 0°F or less for no more than twelve months.

424 Fish Sticks shall meet the Classification (Section 3) and Salient Characteristics (Section 5) requirements of the CID as specified below.

425 Product Classification and Characteristics.

425.1 Fish species I – Alaska Pollock.

425.2 Style A – Fillet block (deep skinned).

425.2.1 Form a – Single frozen (frozen once before processing).

425.3 Type 3 – Stick (at least three-eighths of an inch thick; and their largest dimension is at least three times the next largest dimension).

425.3.1 Oven-ready weight a – 28.35 g (1.00 oz.).

425.4 Fried fish type b – Fried.

- 425.4.1 Composition (a) – Meets the requirements of U.S. Grade A. Fish Sticks shall contain at least 64% by weight of fish flesh determined by the AOAC Official Method 996.15 and appropriate adjustment factor (60% fish flesh plus 4% adjustment factor). Compliance with the 64% fish flesh content in the raw formula shall be determined by the ‘on-line method’ as set forth in Definitions (g) of the U.S. Grade Standards.
- 425.5 Coating (2) – Crispy style Breading.
- 425.5.1 The Fish Sticks shall be battered in wheat flour and breaded in a wheat flour based breading normally used for commercial markets. Additional ingredients that include spices, seasonings, salt, etc. may be used as needed to produce the desired flavor, color, texture, and crispness.
- 425.5.2 The batter/breading shall be made with whole grain flour or whole grain-rich flour using one of the following options:
- 425.5.2.1 Option 1: 100% whole grain, or
- 425.5.2.2 Option 2: whole grain-rich – shall contain at least 50% whole grains and the remaining grains in the product shall be enriched.
- 425.5.3 Monosodium glutamate is not allowed.
- 425.5.4 Significant ingredients (more than 1 percent) shall be derived from U.S. produced products.
- 425.6 CN labeling 1 – With a CN label for Material Number 110850 only. The bulk packaged Fish Sticks shall comply with USDA, Food and Nutrition Service (FNS), Child Nutrition Programs, National School Lunch Program. The CN label information (and evidence of approval for use) shall be submitted as part of the supplier’s technical proposal. A four (4.0) ounce serving must credit as at least two Meat/Meat Alternative and one grain-equivalent.
- 425.6.1 The CN Labeling Program is run by the Food and Nutrition Service (FNS) directly with commercial food processing firms and in cooperation with AMS and FSIS and other Federal agencies. The Program requires an evaluation of a product’s formulation by FNS to determine its contribution toward Meal Patterns Requirements (MPR) for meals served under USDA’s Child Nutrition Programs. To carry a CN label, the eligible product’s formulation must be evaluated by USDA to verify its contribution toward meal pattern requirements using yields in the USDA Food Buying Guide for Child Nutrition Programs. For information on the CN Labeling Program, see the section for Food Manufacturers/Industry on the FNS website <http://www.fns.usda.gov/cnlabeling/child-nutrition-cn-labeling-program> and contact the following:

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

430 FINISHED PRODUCT REQUIREMENTS

431 Sodium – Maximum sodium content shall be 280 mg or less per 100 grams or 320 mg or less per 113 gram serving (four-1 ounce fish sticks).

432 Fat – Maximum fat content shall be 7 grams or less per 100 grams or 9 grams or less per 113 gram serving (four-1 ounce fish sticks).

433 Trans fat – 0 grams per 100 grams.

440 INDIVIDUALLY QUICK FROZEN (IQF)

441 The Fish Sticks shall be IQF so the individual sticks do not stick together after they are packaged and packed. The product temperature at the time of shipment and delivery shall not exceed 0°F. Fish Sticks shall meet the Storage requirements (section 5.2.8) of the CID.

450 METAL DETECTION

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

460 PREPARATION/COOKING METHODS

461 The Fish Sticks shall be prepared (par-fried) so that the end-user may bake them in a conventional or convection type oven. Baking instructions shall be declared and appear on the primary container.

470 FINISHED PRODUCT EVALUATION

471 The finished product shall be evaluated in accordance with the label and specifications listed on National Oceanic and Atmospheric Administration (NOAA) Form 89-819 and the standard listed in inspection manual part V – U.S. Grading standards and procedures for grading – (Frozen Fried Fish Sticks).

480 PREPARATION FOR DELIVERY

481 Packaging and Packing

- 482.1 Packaging – All primary containers shall function as a tamper evidence indicator to provide added assurance of product integrity through the method of sealing or closure.
- 482.1.1 The Fish Sticks shall be packaged in eight (8) 5-pound or four (4) 10-pound primary containers for Material Number 110851 or twenty (20) 2-pound primary containers for Material Number 110850.^{1/}
- 483 Shipping Container - The shipping containers (cases) shall be in compliance with the National Motor Freight Classification or Uniform Freight Classification.
- 484 Net Weight – Primary containers shall be packed into new 40-pound net weight shipping containers of a size to accommodate the product without slack filling or overfilling.
- 485 Style and Size of Container – Only one size and style of primary and shipping container may shall offered in an individual shipping unit.

490 LABELING

- 491 Processor shall meet all labeling laws. Both primary and shipping containers shall be labeled to include all information required by USDC regulations, be illustrated in the contractor's technical proposal and contain the required information listed below.
- 492 Primary Container – The following information shall be on each primary container:
- 492.1 Product name.
- 492.2 Manufacturer name and address.
- 492.3 Ingredient declaration.
- 492.4 An allergen statement in a format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; e.g. Allergen: This product contains _____.
- 492.5 A traceability code that includes information regarding production establishment, production date and production lot.
- 492.6 Nutrition Facts panel.
- 492.7 Baking Instructions.
- 492.8 Safe handling instructions.

^{1/}The contracting officer shall designate the packaging orientation permitted for each solicitation.

493 Shipping Container –The following information shall be on each case:

493.1 USDA Shield – The shield shall be at least 2 inches high and appear on top or on the principal display panel of each case.



493.2 The applicable purchase order number.

493.3 A traceability code that includes information regarding production establishment, production date and production lot.

493.4 Nutrition Facts panel.

493.5 Baking Instructions.

493.6 USDC Inspection and Grade Mark – The Processed Under Federal Inspection “PUFI” mark along with the Grade A shield accompanied with approved label, product specifications and NOAA Form 89-819 if labels shall be used for labeling containers.

493.7 Material Number – 110851 for the bulk packed 5-pound and 10-pound primary containers, and 110850 for the 2-pound primary container packaging configuration.

493.8 Product name – Alaska Pollock, Oven Ready (Breaded) Fish Sticks, Frozen.

493.9 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 _____.

493.10 Ingredient declaration.

500 PALLETIZED UNIT LOADS

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

600 DELIVERED PRODUCT

601 Delivery Unit – Each delivery unit shall consist of 950 shipping containers with a net weight of 38,000 pounds.

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

700 QUALITY ASSURANCE

701 All Alaska Pollock fillet block processors and fish stick processing facilities used to fulfill USDA contracts shall be a United States Department of Commerce (USDC)/NOAA Seafood Inspection (SI) Approved Establishment . NOAA SI Approved Establishments must meet all pertinent Federal requirements applicable to processing fish and fishery products. NOAA SI Approved Establishments must comply with the following regulatory requirements that are applicable to the firm:

701.1 21 CFR Part 110
21 CFR Part 117 Subparts A, B and F
21 CFR Part 123
NOAA SI Approved Establishments Requirements
50 CFR Part 260

701.2 To meet the requirements of a USDC/NOAA Approved Establishment, processors of fish and fishery products may participate in one of three USDC/NOAA Inspection Systems:

701.3 USDC/NOAA HACCP Quality Management Program (HACCP QMP);
A Systems Audit based service which requires firms to be subjected to unannounced systems audits on a quarterly frequency interval to substantiate overall compliance with all pertinent regulations and to meet quality requirements. Firms operating under the USDC/NOAA HACCP Quality Management Program will be subjected to product verifications performed during every audit to verify that the processing systems are capable of delivering finished product quality which meets Grade A.

701.4 USDC/NOAA Integrated Quality Assurance (IQA) Program;
A reduced inspection service which requires that firms assume greater verification and documentation responsibility and NOAA SI performs verification checks of the facility, QA system and product quality results.

701.5 USDC/NOAA Resident Inspector Program;
A continuous inspection service whereby USDC Inspection personnel are present during all hours of production to fulfill USDA contracts.

701.6 Provision of Audit and Inspection Results - All Alaska Pollock fillet block manufacturing facilities and fish stick processing facilities shall provide a copy to USDA of the USDC/NOAA Certificate of Inspection issued by USDC/NOAA Seafood Inspection Program which will verify a firm's compliance with regulatory requirements and will verify that the finished product (frozen fish

blocks and fish sticks) meets US Grade A requirements as outlined in applicable sections of 50 CFR Part 260 – US Standards for Grades of Fish and Fishery Products.

702 Acceptance or rejection of a lot shall be determined by the USDC Seafood Inspection Program based on the Quality Assurance Provisions (section 8.1, and 8.3) of the CID.

800 WARRANTY AND COMPLAINT RESOLUTION

801 Warranty – The contractor shall guarantee that the product complies with all specification requirements and provisions set forth in the program Supplement.

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

900 ACCEPTANCE AND CERTIFICATION

901 The USDC Seafood Inspector shall certify acceptable product and set forth on a Certificate of Inspection and Certificate of Loading to accompany each shipment that includes the following information:

901.1 Purchase Order Number/Purchase Order Line Item Number.

901.2 Sales Order Number/Sales Order Line Item Number.

901.3 Destination of shipment.

901.4 Name of product and applicable material number.

901.5 Shipping Date.

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

901.7 Count of shipping containers and total projected net weight in each production lot.

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

901.9 A statement that “Product conforms with the FPPS for Alaska Pollock, Oven Ready (Breaded) Fish Sticks, Frozen; count and projected net weights certified.”

Cover Page:

Company Name

Company Address

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

Technical Proposal for: [Supplement 509 and FPPS Once-Frozen Alaska Pollock Blocks](#)

Table of Contents (all pages and attachments shall be number and identified – any attachments must be identified and referenced in the Technical Proposal).

The technical proposal 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	CHECKLIST OF REQUIREMENTS
300	MATERIALS
310	FISH FLESH
320	METAL DETECTION
400	PREPARATION FOR DELIVERY
410	PACKAGING AND PACKING
420	PALLETIZED UNIT LOADS
500	PRODUCT ASSURANCE
510	QUALITY ASSURANCE
520	DELIVERED PRODUCT
530	WARRANTY AND COMPLAINT RESOLUTION
600	NON-CONFORMING PRODUCT

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

Approved by  CMS

Date Issued: 06/10/11

Date Revised: [01/09/17](#)

Cover Page:

Company Name

Company Address

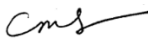
Contact Person, including title, phone number, including emergency contact information, e-mail address (shall be authorized to represent the company).

Technical Proposal for: Supplement 509 and FPPS Alaska Pollock Oven Ready Fish Sticks

Table of Contents (all pages and attachments shall be number and identified – any attachments must be identified and referenced in the Technical Proposal).

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

100	SCOPE
200	APPLICABLE DOCUMENTS
300	ITEM DESCRIPTION
400	CHECKLIST OF REQUIREMENTS
410	MATERIALS
420	FISH FLESH / PRODUCT CHARACTERISTICS
430	FINISHED PRODUCT REQUIREMENTS
440	INDIVIDUALLY QUICK FROZEN
450	METAL DETECTION
460	PREPARATION / COOKING METHODS
470	FINISHED PRODUCT EVALUATION
480	PREPARATION FOR DELIVERY
490	LABELING
500	PALLETIZED UNIT LOADS

Approved by  CMS
Date Issued: 06/10/11
Date Revised: 01/09/17

- 600 DELIVERED PRODUCT
- 700 QUALITY ASSURANCE
- 800 WARRANTY AND COMPLAINT RESOLUTION
- 900 ACCEPTANCE AND CERTIFICATION

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

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

CERTIFICATE OF CONFORMANCE FOR
THE PROCUREMENT OF FROZEN ALASKA
POLLOCK PRODUCTS

CERTIFICATE OF CONFORMANCE

I certify the following:

(1) On [delivery date(s)], [Supplier'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 [Supplier's name] Technical Proposal 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) Supplier 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: _____