



May 2014

Agricultural Marketing  
Service

Commodity  
Procurement Staff

1400 Independence  
Ave., SW,  
Room 3522-S,  
STOP 0239  
Washington, DC  
20250-0239  
Voice 202.720.4517  
Fax 202.720.5871

## **SUPPLEMENT 801 TO THE AMS MASTER SOLICITATION**

### **PURCHASE OF INDIVIDUALLY FROZEN COOKED CHICKEN STRIPS FOR DISTRIBUTION TO FEDERAL FOOD AND NUTRITION ASSISTANCE PROGRAMS**

This document provides additional program requirements for the purchase of individually frozen cooked chicken strips (110462 - CHICKEN STRIPS FRZ CTN-30 LB) by the Department of Agriculture (USDA), including the applicable Federal Purchase Program Specification (FPPS) (Attachment I).

#### **I. INSTRUCTIONS TO POTENTIAL SUPPLIERS**

- A. The product will be purchased on a competitive bid basis from qualified vendors who have met the requirements described in Section I.B. Potential suppliers may submit sample(s) and technical proposal(s) at any time during the purchase program. Suppliers should allow 10 working days, from USDA's receipt of the product sample(s) and technical proposal, for notification of evaluation results from the Agricultural Marketing Service (AMS).

Note: A supplier is deemed eligible (an eligible supplier) upon notification of approval of the technical proposal and sample(s). A supplier is deemed qualified to bid (a qualified vendor) upon notification by the USDA Contracting Officer.

Submission of technical proposal(s) and sample(s) is not binding on USDA. Actual purchases will be as described in the AMS Master Solicitation for Commodity Procurements, this Supplement, and separately issued Solicitations.

- B. Documentation and Assessment Requirements

To become an eligible supplier, the following must be submitted electronically to the Food Safety and Commodity Specification Division (FSCSD), Livestock, Poultry and Seed (LPS) Program (LPS), Agricultural Marketing Service (AMS), for evaluation and approval.

## 1. Technical Proposal

- a) The technical proposal shall be preceded by the following, as required by the format provided in Exhibit A:
  - (1) Table of Contents listing the major areas as they appear in the technical proposal template; and
  - (2) List of attachments, forms provided with the proposal, if appropriate.
- b) The technical proposal should include the following and be written in the format:
  - (1) Plan and Do - Include a detailed description of the item and each of the production steps taken to meet or exceed the minimum product requirements set forth in the FPPS.
  - (2) Check - Describe the quality assurance methods used to verify conformance to all requirements. This will include the monitoring and measurements taken during the process to verify conformance with each requirement. Results shall be recorded and made available to AMS.
  - (3) Act - Identify all corrective actions to be taken if deviations from contractual and specification requirements occur during production, and all preventative actions to be taken to preclude a reoccurrence.

## 2. Product Sample

Potential suppliers must submit samples that are produced in accordance with their submitted technical proposal.

Supplier shall submit two 5-pound samples along with a legible product label that conforms to the FPPS (Attachment I), and illustrates the ingredient statement, Nutrition Facts, and allergen declaration (if applicable). All samples must arrive in the frozen state (0 °F or less).

3. AMS will review each technical proposal and sample to determine if they are adequate, and notify the supplier of the status of eligibility. See Section II for instructions on the submission of technical proposals.

## C. Responsibility/Eligibility

Processing operations must comply with Poultry Products Inspection Regulations (9 CFR § 381) and be under the supervision of a representative of USDA/FSIS (Inspector). Inspection for contract and Specification compliance will be in accordance with the Regulations Governing the Voluntary Grading of Poultry Products and Rabbit Products (7 CFR § 70) and the U.S. Classes, Standards, and Grades for Poultry (AMS 70.200 et seq.) under the supervision of an AMS, LPS, Quality Assessment Division (QAD) Grader. The QAD Grader will be responsible for certification of compliance with the requirements of this Specification for chilled chicken carcasses and parts; formulating, marinating, cooking, and slicing chicken into strips; chicken strips; freezing; packaging and packing; labeling and marking; net weight; and checkloading.

## II. INSTRUCTIONS FOR SUBMISSION OF TECHNICAL PROPOSAL

### A. Submission

The format in Exhibit A shall be used in preparing the technical proposal. The supplier shall submit the technical proposal as an email file attachment to AMS ([Darin.Doerscher@ams.usda.gov](mailto:Darin.Doerscher@ams.usda.gov); [Steve.Whisenant@ams.usda.gov](mailto:Steve.Whisenant@ams.usda.gov); and [Chandramohan.Chawan@ams.usda.gov](mailto:Chandramohan.Chawan@ams.usda.gov)). The technical proposal must 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.

### B. Technical Proposal Revisions

Changes to a supplier's technical proposal may be submitted to AMS in response to USDA program amendments, clarification requests, or at the request of the supplier. Maintenance of the integrity and clarity of each technical proposal is critical. All technical proposal revisions must meet the following criteria:

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 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).
2. Changes from the original technical proposal shall be **highlighted** and deletions in ~~strikeouts~~.

## III. PRODUCT SPECIFICATIONS AND USDA CONTRACT COMPLIANCE SERVICES

- A. Specifications for individually frozen cooked chicken strips are set forth in the FPPS. If documents are amended, appropriate amendments must be referenced.
- B. Inspection for compliance with contract requirements and supplier's approved technical proposal will be made in accordance with 7 CFR § 70, FSIS regulations, and the FPPS, at the site of processing, both during and after processing and packaging. Refer to the FPPS for additional information on Inspection and checkloading requirements and procedures.

## IV. EXHIBITS AND ATTACHMENTS

**Individually Frozen Cooked Chicken Strips**

[Company Name]  
[Company Address]

Page # of ##

**Technical Proposal for:** [Federal Purchase Program Specification]

**Table of Contents** (*all pages and attachments must be number and identified—any attachments must be identified and referenced in the Technical Proposal*)

*The technical proposal should include all phases of production that meet or exceed the requirements stated in the specification to produce complying product.*

*In preparing the technical proposal, please follow the outline format for the applicable Specification (FPPS).*

**I. ITEM DESCRIPTION**

Provide a brief description of the product that will be addressed in the technical proposal.

**II. CHECKLIST OF REQUIREMENTS**

- A. **Specification Requirements** - Provide a brief description of the planning, production steps (do), check and corrective/preventive (act) measures that the company will do to assure compliance with the Federal Purchase Program Specification (FPPS).
1. Basic Requirements - (plan, do, check, act)
    - a) Current Production
    - b) Class
    - c) Origin of Chickens
    - d) Chicken from Other Plants
  2. Meat Component - (plan, do, check, act)
    - a) Time Requirements
    - b) Temperature
    - c) Cooling Methods and Media
    - d) Meat (Natural Proportion or max 50% dark and min 50% white)
    - e) Unacceptable Meat
    - f) Bone, Skin, Fat
    - g) Organoleptic Requirements and Defects
  3. Formulation and Processing - (plan, do, check, act)
    - a) Domestic Origin of Ingredients
    - b) Sequence
    - c) Marination
  4. Cooking/Slicing/ Freezing - (plan, do, check, act)
    - a) Grill Marks
    - b) Slicing
    - c) Individual Freezing
  5. Reprocessing - (plan, do, check, act)
  6. Requirements of Cooked Commodity - (plan, do, check, act)

- a) Organoleptic
  - b) Metal Detection
  - 7. Packaging and Packing (tamper evident) - (plan, do, check, act)
    - a) Plastic-film Bags (Packages) and Closures
    - b) Shipping Containers and Closures
  - 8. Labeling - (plan, do, check, act)
    - a) Commercial Labeling
    - b) USDA Labeling
  - 9. Final Examination of Packaged/Packed Commodity - (plan, do, check, act)
    - a) Material and Net Weight Compliance
    - b) Packaging and Packing Defects
    - c) Net Weight
    - d) Visual Inspection
    - e) Internal Product Temperature
  - 10. Inspection and Checkloading - (plan, do, check, act)
  - 11. Unitization/Palletized Unit Loads - (plan, do, check, act)
  - 12. Shipment and Delivery - (plan, do, check, act)
- B. Warranty and Complaint Resolution - (plan, do, check, act)**
- 1. Warranty
  - 2. Complaint Resolution
- C. Attachments or Appendixes - Attach all referenced documents with the applicable document name and reference number.**



# APPROVED


**FEDERAL PURCHASE  
PROGRAM SPECIFICATION  
(FPPS) FOR CHICKEN  
STRIPS, FULLY COOKED,  
FROZEN**

Contracting Officer Technical Representative (COTR)  
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: April 2014**

**100 GENERAL**

- 110 Product Description. This item is composed of strips of natural proportion white and dark chicken meat (no less than 50% white meat and no more than 50% dark meat) marinated and fully cooked with grill marks.
- 111 Frozen, fully cooked, chicken strips (commodity) produced under this Specification will be packaged and packed in the following form as specified in the contract:
- 112 Chicken Strips (110462) - Frozen, fully cooked, chicken meat strips of natural proportion white and dark chicken meat or no less than 50% white meat and no more than 50% dark meat produced from ready-to-cook broiler/fryer chickens and chicken parts. The commodity will be packaged 5 or 10 pounds (2.27 or 4.54 kg) per plastic-film bag and packed either six 5-pound bags or three 10 pound bags to a net weight of 30 pounds (13.61 kg) in each fiberboard shipping container. A purchase unit will consist of 1,300 shipping containers totaling 39,000 pounds (17,690 kg).
- 120 Food Defense Requirements
- 121 Contractors and subcontractors participating in the commodity purchase program must have a documented and operational food defense plan that provides for the security of a plant's production processes and includes the storage and transportation of finished product after production. The plan shall address the following areas: (1) food defense plan management; (2) outside and inside security of the production and storage facilities; (3) harvest and processing, including all raw material sources; (4) shipping and receiving; (5) storage; (6) water and ice supply; (7) mail handling; (8) personnel security; and (9) controlled access to production and storage areas. The food defense plan shall be made available to the Department of Agriculture's (USDA)

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- Agricultural Marketing Service (AMS) Auditor upon request. Verification of the Food Defense Program at the processing, storage, and distribution facility will be conducted by the USDA/AMS Auditor.
- 130 Commodity Complaints
- 131 The contractor/processor must immediately report all complaints received on the commodity to the Contracting Officer.
- 140 Humane Handling
- 141 All poultry shall be humanely handled in accordance with all applicable Food Safety and Inspection Service (FSIS) regulations.
- 200 COMMODITY SPECIFICATION**
- 210 Basic Requirements
- 211 Date Processed. The commodity must not be processed or packaged more than 30 days prior to the first day of the delivery period.
- 212 Class. The commodity must be prepared from freshly harvested broiler/fryer chickens (AMS 70.201(c)) or parts (AMS 70.210).  
<http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELDEV3004377>
- 213 Origin of Chickens. The commodity must be produced and processed from chickens that were produced, raised, and processed in the United States, its territories or possessions, the Commonwealth of Puerto Rico, or the Trust Territories of the Pacific Islands. If the contractor processes or handles chicken carcasses and parts originating from sources other than the United States, its territories or possessions, the Commonwealth of Puerto Rico, or the Trust Territories of the Pacific Islands, the contractor must have a USDA approved identification and segregation plan for those chicken carcasses and parts to ensure they are not used in the commodity produced under this Specification. This plan must be made available to a representative of the Quality Assessment (QA) Division, Livestock, Poultry and Seed (LPS) Program, AMS, USDA (Grader), and the Contracting Officer or agent thereof upon request.
- 213.1 The contractor must ensure that both the contractor and subcontractor(s) maintain records such as invoices, or production and inventory records evidencing product origin, and make such records available for review by the Grader or other Government official(s)
- 214 Inspection. Processing operations must comply with Poultry Products Inspection Regulations (9 CFR § 381) and be under the supervision of a representative of USDA/FSIS (Inspector). Inspection for contract and Specification compliance will be in accordance with the Regulations Governing the Voluntary Grading of Poultry Products and Rabbit Products (7

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- CFR § 70) and the U.S. Classes, Standards, and Grades for Poultry (AMS 70.200 *et seq.*) under the supervision of a QAD Grader. The QAD Grader will be responsible for certification of compliance with the requirements of this Specification for chilled chicken carcasses and parts; formulating, marinating, cooking, and slicing chicken into strips; chicken strips; freezing; packaging and packing; labeling and marking; net weight; and checkloading.
- 215 FSIS Requirements. The commodity must be produced and processed in an FSIS inspected establishment, be accurately marked and/or labeled, and meet all FSIS regulatory requirements, including all microbiological testing requirements, currently in place.(9 CFR § 381.94)
- 216 USDA Sampling Option. USDA may select additional samples of the commodity for further inspection or may draw samples for laboratory analyses.
- 217 Chicken from Other Plants. Chilled and/or frozen chicken and chicken parts may be transferred or obtained from other processing plants, provided they: (1) have been processed, handled, and identified in accordance with this Specification; and (2) comply with the freshly harvested, organoleptic, temperature, and other applicable requirements of this Specification as evidenced by USDA certification.
- 217.1 Type, class, and specific name of the product, part, or meat; date harvested; and the USDA-assigned plant number must be shown on each shipping container.
- 217.2 The chilled and/or frozen chicken and chicken parts must be at an internal product temperature not higher than 40 °F (4.4 °C) when shipped from the origin plant and when received at the destination plant.
- 220 Meat Component
- 221 Time Requirements. The chilled ready-to-cook chicken and bone-in, skin-on chicken parts must be fabricated into cooked commodity within 7 calendar days from the date of harvest. Frozen meat may be used when: produced from freshly harvested chicken, packaged to protect against quality deterioration during storage and identified so that the time in storage and the class, kind, and specific deboned product can be determined, held no more than 180 days in frozen storage, and the product shows no evidence of thawing and refreezing or freezer deterioration. After thawing, the meat must be processed (without refreezing) into the commodity within 48 hours of tempering.
- 222 Maximum Temperature. The temperature of the carcasses, boneless parts, or meat must not exceed 55°F (12.8°C) at any time during the preparation and processing into the commodity.

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- 223 Cooling Requirements. The meat which is not used in the commodity on a continuous basis after deboning must be cooled by cooling media (**224**) and methods that ensure that the internal product temperature is lowered to not higher than 40°F (4.4°C) and not lower than 26°F (-3.3°C).
- 224 Cooling Medium.
- 224.1 Cooling methods and media (e.g., use of liquid carbon dioxide (CO<sub>2</sub>), dry ice (CO<sub>2</sub>), or liquid nitrogen (N<sub>2</sub>)) may be used to maintain the temperature of the meat.
- 224.2 Water, refrigerated water, slush ice and water, or ice used to cool or maintain the temperature of the meat must not be incorporated into the commodity. Liquid associated with normal product purge is acceptable.
- 225 Meat. The following kinds of chicken meat must be used to prepare the commodity. The meat must be:
- 225.1 boneless, skinless chicken meat in natural proportion white and dark meat or no less than 50% white meat and no more than 50% dark meat from whole carcasses or parts (AMS 70.201(c)) or parts (AMS 70.210)  
<http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELDEV3004377>
- 226 Unacceptable Meat. Mechanically separated (comminuted), finely ground, flaked, or finely chopped chicken meat cannot be used.
- 227 Bone, Skin, and Fat. The bones, skin, and excess fat must be removed from the meat before use. Excess fat includes:
- 227.1 visible fat not integrated in the muscle tissue that exceeds an aggregate area equivalent to the area of a circle with a diameter of 1-½inches (3.8 cm), and;
- 227.2 fat deposit not integrated in the muscle that extends more than ½-inches (1.3 cm) beyond the meat tissue.
- 228 Organoleptic Requirements and Defects.
- 228.1 Organoleptic requirements. Boneless, skinless meat will be examined on a continuous basis for organoleptic requirements shown in **Table 1**. If the meat does not comply with the organoleptic requirements, the meat the samples represent will be rejected for use in the commodity.
- 228.2 Defects. Boneless, skinless meat will be examined for defects on a sample basis.
- 228.3 Prior to marinating, 30 pieces of boneless, skinless meat will be sampled for bone and other defects and examined separately (**Table 1**). The frequency of sampling and the number of defects allowed will be those outlined in the LPS Program's Sample Plan Level-1 for poultry.

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- 228.4 Regardless of the kind and number of defects found, any sample with bone or hard bone-like material will be cause for the rejection of the meat the sample represents.
- 228.5 If the sample has more defects than the maximum tolerance for the sample plan, the meat the sample represents will be rejected.
- 230 Formulation and Processing
- 231 Processing Sequence. The marinating and pressing or pressing and marinating, cooking, cutting into strips, and individual freezing of the commodity will be a sequential process.
- 231.1 Marination. Marination must be at no more than 10 percent of the boneless, skinless chicken meat in natural proportion (see 225.1). The marinating solution shall be comprised of the following;
- |   |               |
|---|---------------|
| Water (minimum)                         | 88.75 percent |
| Seasoning (up to)                       | 8.00 percent  |
| Phosphate (sodium or potassium) (up to) | 3.25 percent  |
- 231.2 If any sample of the marinated boneless and skinless chicken meat strips has more than 10 percent marinade, the marinated chicken meat the sample represents will be rejected.
- 232 The commodity will be produced from 100 percent marinated boneless, skinless chicken meat (**Sections 225-228**).
- 240 Cooking, Slicing, and Freezing
- 241 Uniform Thickness (Pressing). The marinated meat must pass through a press to assist in creating an approximately uniform thickness of the chicken strips.
- 242 Cooking and Grill Markings.
- 242.1 The commodity must reach an internal temperature of at least 160 °F (71.1°C) during cooking. The time and temperature of cooking must provide cooked commodity that complies with the prescribed organoleptic requirements in **Table 2**.
- 242.2 Parallel grill markings are required on one surface of the meat strip.
- 243 Slicing into Strips. The meat must be cut/sliced into strips. All cuts must be in a manner that will provide strips of whole muscle chicken meat with reasonably smooth outer surfaces with no tears along the cut edges. These cuts may be made by mechanical means. The strips must be a minimum 0.375 inch (3/8-inch) (0.95 cm) in width and at least 1.0-inch (2.54 cm) in

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- length which would contribute a minimum of 0.5 ounce cooked meat equivalent per strip but not exceed 2.0 ounces cooked meat equivalent per strip.
- 244 Individual Freezing. Immediately after cooking is completed, the internal product temperature of the cooked commodity must be lowered continuously by an in-line chilling/freezing system. Individually frozen commodity exiting an in-line chilling/freezing system with internal product temperatures higher than 0°F (-17.8°C) must be packaged and placed in a freezer. The internal product temperature must be lowered to 0°F (-17.8°C) or lower within 24 hours from the time the commodity enters the freezer.
- 245 Reprocessing
- 245.1 Product eligible for reprocessing. Undercooked marinated boneless, skinless meat may be reprocessed by cooking.
- 2.4.5.2 Product ineligible for reprocessing. Cooked boneless, skinless meat or cooked chicken strips which do not meet the criteria that are listed in Criteria (a) of **Table 2**, may not be reprocessed for use under this FPPS.
- 250 Requirements for Cooked Commodity
- 251 Organoleptic Requirements. A sample of 10 cooked chicken meat strips will be sampled and examined for the organoleptic requirements shown in **Table 2**. If any sample of commodity does not comply with the organoleptic requirements, the commodity the sample represents will be rejected.
- 251.1 Sodium Requirement. The sodium content of the cooked commodity should be no more than 250 mg per 100 gram basis as evidenced by laboratory analysis.
- 252 Metal Detection. The commodity must be examined by a metal detection device capable of detecting metallic contaminants including, but not limited to, stainless steel shavings, metal clips, metal fragments from cutting equipment, and pieces of wire. The commodity must be examined:
- 252.1 prior to packaging; or
- 252.2 after it is packaged; or
- 252.3 packed in shipping containers in accordance with AMS 910, Poultry Grader's Handbook. Commodity found to be contaminated with metal will be handled in accordance with FSIS procedures. Other procedures for examination of the commodity must be approved by the Director, FSCS Division/LPS Program, in writing.
- 260 Packaging and Packing

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- 261 Materials. All packaging and packing materials must be clean and in new condition, must be tamper-evident, must not impart objectionable odors or flavors to the commodity, must be safe (cannot adulterate product or be injurious to health) for use in contact with food products, and must be tamper-evident. Tamper-evident is defined as packaging and packing materials with one or more indicators or barriers to entry, which, if breached or missing, can reasonably be expected to provide visible evidence that tampering has occurred.
- 262 Plastic-film bags. Bags for packaging the commodity must be a polyethylene film bag with a wall thickness of not less than 2 mil (0.002-inch); and must protect the commodity from dehydration, freezer burn, or quality deterioration during the conditions of use.
- 263 Shipping containers. Shipping containers must:
- 263.1 be good commercial fiberboard containers which are acceptable by common or other carrier for safe transport to point of destination;
- 263.2 be of such size to pack the commodity without slack filling or bulging;
- 263.3 withstand the stresses of handling, shipping, stacking, and storage; and
- 263.4 be closed by commercially accepted methods and materials. Steel or wire straps must not be used for final closure. Staples must not be used for final closure of shipping containers. Adhesives or staples cannot be used to fasten the top portion of telescope-style containers to the bottom portion. Staples may be used to manufacture and to assemble the fiberboard shipping containers, provided the staples are fastened into the container and tightly clenched to eliminate sharp edges prior to packing the commodity into the shipping containers.
- 262 Packaging. Approximately 5 or 10 pounds (2.27 or 4.54 kg) of commodity must be packaged in a plastic-film bag. The bag must be of a length that can be readily and securely closed. The bag must be sealed or closed with a non-metallic device that will protect the commodity from contamination, dehydration, and freezer burn.
- 263 Packing. Six 5-pound (2.27-kg) or three 10-pound (4.54-kg) bags with 30 pounds (13.61 kg) net weight of commodity must be packed in a fiberboard shipping container.

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**300 LABELING**

- 301 Commercial labeling (**Sections 310, 330**) or USDA labeling (**Section 320**) must be used. When commercial or USDA labeling is selected, both the packages and shipping containers within a purchase unit must be labeled in that format. The contractor must use the same label format (either commercial or USDA) within a purchase unit.
- 310 Commercial Labeling Requirements
- 311 Commercially labeled packages and shipping containers must be labeled in accordance with FSIS requirements. Labeling must be approved by FSIS prior to acceptance for use under this Specification.
- 312 Commercial Labels. Commercial labels must be the processor's own commercial label. Distributors' labels are not allowed.
- 313 Traceable Product. The processor must establish a product identification and record system that clearly links product by place and time of manufacture to specific USDA contracts and destinations. When the company uses the same commercial label for the product certified as complying with this Specification and commercial product, the identification system must differentiate between USDA and non-USDA products. An alpha numeric code may be used for information that is in addition to FSIS labeling requirements. The required product identification and record system, including codes, must be reviewed by USDA before production begins for the contract(s).
- 314 Nutrition Facts, Ingredients and Allergen Statements on Shipping Containers. Nutrition Facts must be provided. The ingredient statement, even for single ingredient foods, must be included as a statement separate from the name of the product, e.g. Ingredients: \_\_\_\_\_. The allergen statement must be provided in the format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; e.g. Allergen: This product contains \_\_\_\_\_.
- 320 USDA Labeling Requirements
- 321 When USDA labeling is used, any deviations from the USDA labeling requirements in this Specification must be approved by the Contracting Officer, in writing, prior to start of production. Labeling and marking of the product must be in accordance with this Specification.
- 322 Labeling and marking information must be water-fast, non-smearing, of a contrasting color, clear and readable.
- 323 USDA Labeled Shipping Containers.

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- 323.1 Labeling and Marking Information.
- 323.2 Requirements. Labeling and marking information must be preprinted, stamped, or stenciled on each shipping container; or printed on a self-adhesive label and applied to each shipping container. This information, in essentially the same layout, is provided in **EXHIBITS 1** and **2**.
- 324 Nutrition Facts, Ingredients and Allergen Statements on Shipping Containers. Nutrition Facts must be provided. The ingredient statement, even for single ingredient foods, must be included as a statement separate from the name of the product, e.g. Ingredients: \_\_\_\_\_. The allergen statement must be provided in the format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; e.g. Allergen: This product contains \_\_\_\_\_.
- 330 Universal Product Code bar (UPC).
- 331 The UPC, symbol and code, called Interleaved 2 of 5 (I 2/5), must appear on each shipping container. The complete code, including the check digit, must be printed in machine-readable and human-readable form. The start and stop indicators will be included in the bar codes. Printing, readability, and scanability of the bar code must be in accordance with UPC guidelines published by GS1 US, 1009 Lenox Drive, Suite 202, Lawrenceville, New Jersey 08648, (609)620-0200.
- 332 The contractor will use the code furnished by USDA. USDA has acquired a unique processor's identification number for the commodity purchase programs and will use this item code for the commodity purchased under this Specification. The contractors need not join GS1 US.
- 333 The 14-digit UPC code for shipping containers of chicken strips is:  
1 07 15001 10462 5
- 334 The UPC code must be placed in the lower right-hand corner of the principal display panel of each shipping container.
- 335 Recycle Symbol and Statement. The contractor shall place somewhere on the surface of each recyclable shipping container the recycle symbol shown in **EXHIBIT 3**. The statement "PLEASE RECYCLE" is to be placed under the symbol. The recycle symbol and statement must be legibly printed in permanent ink.
- 337 Inventory Control Information. The processor may include any additional information (including bar codes) for processor inventory control purposes. This information may be applied somewhere on the surface of the shipping container but must not cover or conflict with the labeling requirements of this Specification.

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338 Shipping containers or labels with incorrect contract number, plant number, net weight, date packed, must be corrected before they are used. The incorrect information must be blocked out and the correct information legibly printed, stamped, or stenciled in permanent ink. Additionally, the name, address, and phone number of the processor must appear on each shipping container.

340 Additional Labeling Issues

341 The following are not acceptable for use under this Specification:

341.1 Commercial labels that do not have a processor traceability system and code.

341.2 Commercial labeling traceability coding and systems that have not been reviewed by a representative of USDA/AMS/LPS/QAD.

341.3 Distributor commercial labels.

341.4 Two or more different commercial labels in the same purchase unit.

341.5 Commercial labels and USDA labels in the same purchase unit.

350 Free Along Side (FAS) Vessel Deliveries

351 FAS vessel deliveries that are not source loaded in a seavan are required to show the final destination's overseas address as provided in the Sales Order/Item Number. The address must be clearly printed on at least two sides of each panel.

#### **400 FINAL EXAMINATION OF PACKAGED AND PACKED COMMODITY**

410 Material and Net Weight Compliance

411 Verification of Materials and Defects.

411.1 Verification of packaging and packing materials. The contractor must verify compliance with packaging, packing, and marking material requirements by furnishing the Grader the following certification on company stationery signed by a person authorized to do so by the contractor:

411.2 "(I)/(We) certify that the packaging, packing, and marking materials used for any commodity presented for acceptance under the terms of the Commodity Specification for Chicken Strips dated April 2014, comply or will comply with the terms of this Commodity Specification.

Name \_\_\_\_\_  
Title \_\_\_\_\_"

411.3 One certification is adequate for all production under this Specification.

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- 411.4 Packaging defects. Packages in a delivery unit will be examined for defects that affect protection, expose product, permit dehydration or freezer burn, or quality deterioration during storage, such as tears, holes, or improperly sealed or closed packages.
- 411.5 Packing defects. Shipping containers in a delivery unit will be examined for condition, labeling, and marking defects according to the United States Standards for Condition of Food Containers.
- 411.6 Tolerance for defects. If samples of packaged commodity or the shipping containers in a delivery unit have more defects than the maximum tolerance for the applicable USDA/AMS/LPS Program's sample plan, the delivery unit will be rejected.
- 412 Net Weight.
- 412.1 A purchase unit or delivery unit must total 39,000 pounds (17,690 kg) net, or multiples thereof.
- 412.2 Each delivery unit, except as provided in **Section 412.7**, will be examined for compliance with the net weight requirements at time of checkloading.
- 412.3 The tare weight of all packing materials will be determined by weighing a representative sample of all packaging components such as plastic-film bags, clips, and fiberboard containers.
- 412.4 Fifteen (15) shipping containers will be selected at random from a delivery unit to determine net weight. The total net weight of the 15 shipping containers must be equal to or greater than 450 pounds (204.12 kg). If the total net weight is less than 450 pounds (204.12 kg), the delivery unit will be rejected.
- 412.5 A rejected delivery unit may be reworked and reoffered one time only. However, if an individual shipping container in the sample of the reworked delivery unit has a net weight less than 30 pounds (13.6 kg), the delivery unit will be rejected and cannot be reoffered.
- 412.6 As an alternative to test weighing at time of checkloading, the contractor may request on-line verification of net weights. Upon receiving the request, a Federal-State Supervisor (QAD)(or their designee) will determine that the facilities and procedures are in accordance with the applicable LPS Program's instructions for this Specification.
- 420 Prerequisites for Loading and Shipping Frozen Commodity
- 421 Visual Inspection. Frozen cooked commodity showing any evidence of defrosting, refreezing, or freezer deterioration will be rejected for use under this Specification.

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- 422 Internal Product Temperature.
- 422.1 Requirements. The internal product temperature of the frozen cooked commodity must be 2 °F (-16.7 °C) or lower at the time of loading. Delivery units with internal product temperatures exceeding 2 °F (-16.7 °C) and up to 5 °F (-15 °C) will be tentatively rejected. Tentatively rejected delivery units may be returned to the freezer and the temperature reduced to 2 °F (-16.7°C) or lower and reoffered one time only. Delivery units exceeding 5 °F (-15 °C) or delivery units that have been tentatively rejected and exceed 2 °F (-16.7 °C) when reoffered will be rejected for use under this Specification.
- 422.2 Optional temperature verification. As an option to verifying internal product temperature at time of loading, the contractor may request an alternate method utilizing product temperature-sensing devices. If this option is selected, a Federal-State Supervisor will determine that the facilities, equipment, procedures, and the contractors' current level of freezing compliance are in accordance with the established guidelines outlined in the applicable USDA, AMS, LPS Program's instructions for this Specification.
- 430 Inspection and Checkloading
- 431 Requirements. Inspection for contract compliance will be made by a USDA representative, in accordance with 7 CFR § 70, FSIS regulations, and this Specification, at the site of processing, both during and after processing and packaging. A USDA representative may select samples for laboratory analyses or inspect the commodity at any point in transit and after delivery to point of destination. Inspection records must be complete and made available to USDA, as requested, to assure contract compliance.
- 432 Procedures. Inspection and checkloading must be performed by a Grader. Procedures to be followed and a schedule of fees for these services may be obtained by contacting the nearest USDA/AMS, LPS Program's QA Division field office or the Director of the QA Division, LPS Program, AMS, USDA, Room 3932-S, STOP 0258, 1400 Independence Avenue, SW, Washington, DC 20250-0258, telephone (202) 720-3271. The quality, quantity, weight, packaging, packing, and checkloading of the commodity must be evidenced by USDA certificates issued by the Grader. The contractor must not ship the commodity unless informed by the Grader that the designated commodity to be shipped meets contract specifications.
- 500 UNITIZATION**
- 501 Each delivery unit must be unitized (palletized and stretch wrapped) and comply with the following:
- 510 Pallets

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- 511 Pallets must be good quality, measuring 48 inches x 40 inches, nonreversible, flush stringer, and partial four-way entry. Each pallet of shipping containers must be stretch-wrapped with plastic film in a manner that will secure each container and layer of containers on the pallet. Palletized product must be loaded in a way that will prevent shifting and damage to the containers of product. Pallet loads shall be stacked in a manner that minimizes the overhang of the shipping containers over the edges of the pallets and exposes the principal display panels to facilitate certification examinations.
- 521 Pallet Exchange
- 521.1 Contractors may arrange for pallet exchange with consignees; however, USDA is not responsible for such arrangements.
- 600 SHIPMENT AND DELIVERY**
- 601 Shipment and delivery must be made in accordance with the AMS Master Solicitation, the Solicitation, and this Specification. In addition, the contractor must adhere to the following provisions:
- 610 Contract Compliance Stamp
- 611 Each shipping container must be identified with a USDA Contract Compliance stamp with the applicable certificate number. A Grader, or other authorized personnel under the supervision of the Grader, will stamp one end of each shipping container prior to shipment. If there is inadequate space available on either end of the shipping container, the stamp may be applied to a side of the container.
- 620 Grading Certificate
- 621 A copy of the original USDA Poultry Grading Certificate issued at time of checkloading must accompany each shipment.
- 622 Railcar or Piggyback. If shipment is by rail or piggyback, the certificate must be placed in the railcar or trailer for easy access to the Grader, warehouseman, or consignee, as applicable.
- 623 Trucks. If shipment is by truck, the driver must, upon delivery, give the certificate to the Grader, warehouseman, or consignee, as applicable.
- 630 Loading and Sealing of Vehicles
- 631 Loading must be in accordance with good commercial practices and the sealing must be done at origin under the supervision of a Grader. Thereafter, all delivery units--truck lot and less-than-truck lot (LTL) quantities--must be secured at all times prior to unloading with tamper proof, tamper resistant, serially numbered, high security seals. Suppliers of commodities, products

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- and/or services shall be responsible for placing a seal(s) on all doors of each transportation conveyance upon completion of loading or servicing. Seals shall be serially numbered, barrier-type, and meet the American Society for Testing and Materials (ASTM) standard F-1157-04 and/or the International Organization for Standards (ISO) 17712-2010. Seals shall be 1/8-inch diameter cable, high security bolt, or equivalent. The contractor must maintain a record of each seal number used for truck lot and LTL delivery units. Additionally, the contractor must ensure that the applicable seal identification number is on each bill of lading, shipment manifest, or other delivery documents for each delivery destination.
- 632 When LTL delivery units are transported on the same trailer or railcar and destined for multiple recipients, the trailer or railcar must be sealed after each delivery. The seal number must be recorded on the appropriate delivery documents and correspond with the applied seal at the time of arrival at the next destination. It will be the responsibility of the contractor to provide a sufficient number of seals and ensure that the carrier service (truck or rail) secures the trailer or railcar after each delivery destination. Failure to seal the trailer or railcar after each stop will result in rejection of the shipment by the recipient agency at the next scheduled stop and rejection of any subsequent deliveries on the trailer or railcar.
- 633 Railcar. Each railcar must be sealed. The contractors are responsible for arranging for railcar deliveries of more than one delivery unit so that each delivery unit contained in the same railcar can be completely separated and sealed.
- 634 Truck or Piggyback. Truck or piggyback shipments must be sealed at origin. A delivery unit shipped by truck or piggyback which includes split deliveries to multiple destinations will require sealing after each drop in accordance with **Section 630** of this Specification.
- 640 Delivery Notification
- 641 The contractor must comply with the AMS Master Solicitation regarding Advance Shipping Notices (ASN's) and unloading appointments.
- 642 In-Plant Deliveries. When in-plant delivery is made, the contractor must notify the appropriate resident Grader and furnish applicable information.
- 643 Delivery In Storage. Delivery may be made in store provided the destination in the Sales Order/Item Number and the place the contractor has the commodity in store are the same.
- 644 Inspection and certification by a Grader are also required for transfers in store.
- 650 Split Deliveries

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- 651 The contractor is responsible to deliver the quantity stated on Sales Order/Item Number to each destination. Contractors must provide to the Grader, at time of shipment, the number of boxes and pounds for each destination.
- 6.5.2 At the option of the contractor, a purchase unit for multiple destinations (split deliveries) may be delivered on separate trucks provided each truck ships the total quantity stated on the Sales Order/Item Number. Any additional costs will accrue to the contractor's account.

## **700 DESTINATION EXAMINATION**

- 701 The cost of a destination examination, before or after delivery, by a Grader on accepted product will be for the account of USDA. Costs for destination examinations of rejected delivery units will be for the account of the contractor. The USDA origin grader will make arrangements for destination examination prior to delivery.
- 710 Commodity Requirements
- 711 Before acceptance by consignee, the commodity may be examined by a Grader on a spot-check basis for temperature, condition, identity, and when applicable, count. The commodity may be examined for conformance to contract provisions at any time required by the Contracting Officer.
- 720 Temperature
- 721 The commodity must arrive at destination at an average internal product temperature not to exceed 10 °F (-12.2 °C) with no individual temperature exceeding 15 °F (-9.4 °C). Commodity not meeting these requirements will be rejected for use under this FPPS.

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**TABLE 1**  
**Organoleptic Requirements and Defects for Meat**

<b>Organoleptic Requirements:</b>	<p><b>Criteria: The meat must:</b></p> <ol style="list-style-type: none"> <li>(1) Be free of rancidity; free of fruity, sulfide-like, cardboardy, tallowy, oily, metallic, chlorine-like, other foreign or off-odors.</li> <li>(2) Be free of foreign materials (e.g., glass, paper, rubber, metal, plastic, wood).</li> <li>(3) Show no evidence of mishandling or deterioration.</li> <li>(4) Have a bright color and show no evidence of dehydration or freezing and thawing.</li> </ol>
<p><b>Meat Defects:</b></p> <p><b>Bone:</b></p> <p><b>Other:</b></p>	<p><b>Presence of bone or hard bone-like material</b> including cartilage.</p> <p><b>A boneless, skinless:</b> thigh, drumstick, or leg with more than one-half of the meat missing.</p> <p><b>Moderate discolorations or blood clots.</b></p> <p><b>Lightly shaded discolorations</b> exceeding an aggregate area equivalent to a circle with a diameter of 0.50 inch (1.27 cm). Slight discolorations are permitted, provided the discoloration does not detract from the overall appearance of the meat.</p> <p><b>Visible fat</b> not integrated in the muscle tissue that exceeds an aggregate area of a circle with a diameter of 1.50 inch (3.81 cm).</p> <p><b>Fat deposits</b> not integrated in the muscle tissue that extend more than 0.50 inch (1.27 cm) beyond the meat tissue.</p>
<b>Defects for Boneless, Skinless Thighs:</b>	<b>Tendon or tendinous material.</b>
<b>Defects for Boneless, Skinless Drumsticks and Legs:</b>	<b>Tendon or tendinous material</b> that is soft-like in texture and extends or is greater than 0.50 inch (1.27 cm) beyond the meat tissue.
<b>Skin Defects:</b>	<b>A defect for skin is</b> the presence of skin.

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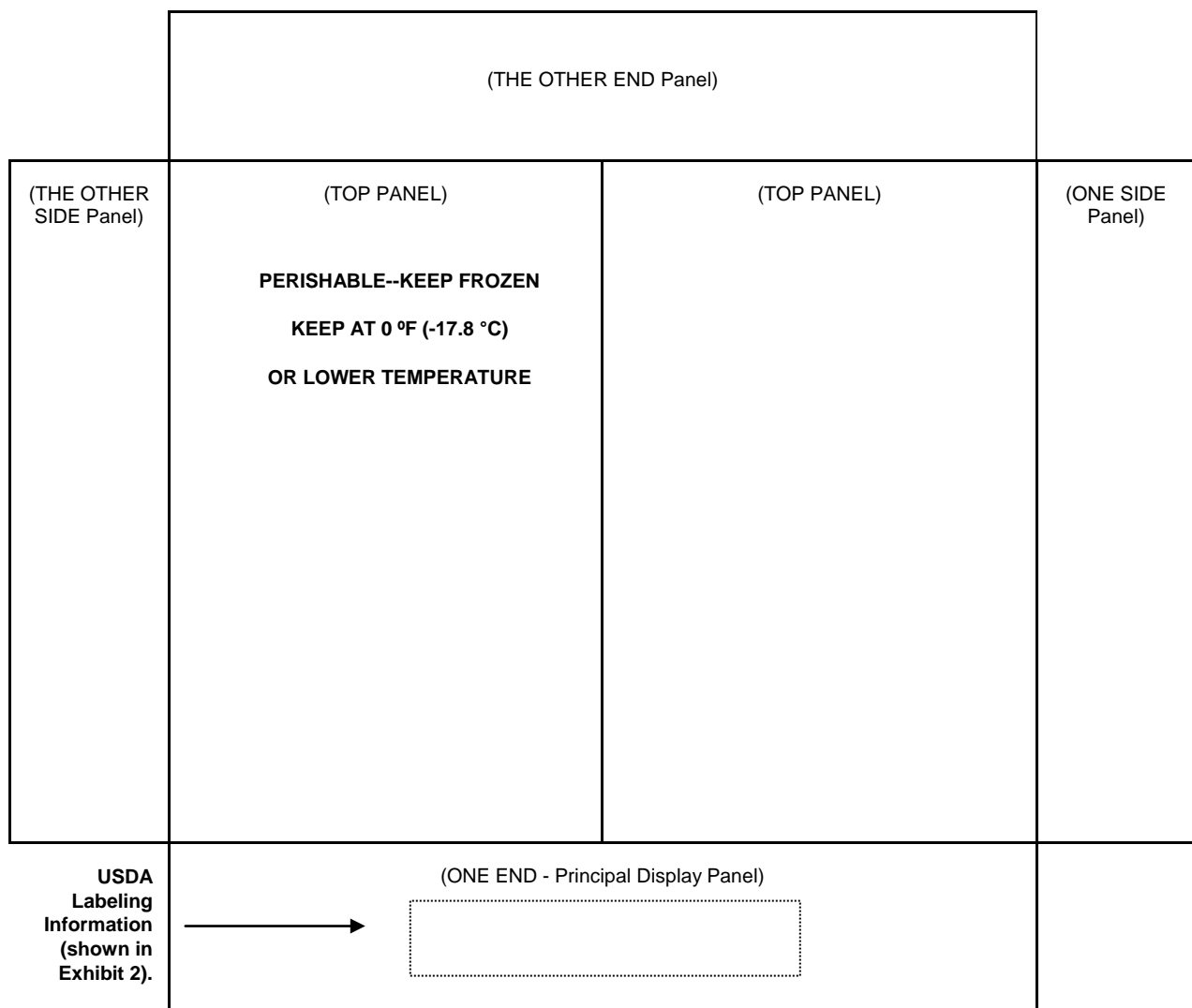
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**TABLE 2**  
**Organoleptic Requirements for Cooked Commodity**

<p><b>Organoleptic Requirements:</b></p> <p>Examined after cooking prior to freezing.</p>	<p><b>Criteria:</b></p> <p>(a) The commodity must be free of: (i) rancidity; (ii) metallic, overcooked, burnt, scorched, bitter, oxidized, stale, fruity, beany, oily, soapy, or other odors or flavors foreign to properly prepared and cooked chicken fajita strips; and (iii) foreign materials (e.g., glass, paper, rubber, plastic, metal, wood).</p> <p>(b) The commodity must not be dry; that is, it must not lack moistness or be devoid of moisture. It must have the appearance of fully cooked product. Meat <b>must not be undercooked</b>. Meat that appears un-cooked or undercooked is not acceptable under this Specification.</p>
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## EXHIBIT 1 USDA Labeled Shipping Containers

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



**EXHIBIT 2**  
**USDA Labeling Information for Chicken Strips**

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

		<p><b>Frozen Fully-Cooked Boneless, Skinless                  Chicken Meat                  CHICKEN STRIPS</b></p>	
<p>Ingredients:                  (Food Allergen Statement,                  Must Be Placed Here)</p>			
<p>Processor’s                  Name, Address, and Phone</p>		<p>Nutrition Facts Label                  Must Be placed Here</p>	
<p><b>KEEP FROZEN</b></p>			
<p>___ Bags Net Weight                  30 LBS. (13.61 KG)</p>		<p>DATE PACKED <u>Month, Day, and</u>  <u>Year</u>                  UPC Symbol and Code</p>	



**EXHIBIT 3**  
**“Please Recycle” Symbol and Statement**



**PLEASE  
RECYCLE**

**EXHIBIT 4  
USDA Symbol**

