

## **COMMERCIAL ITEM DESCRIPTION**

### **SAUCE, PASTA, TOMATO-BASED WITH OR WITHOUT MEAT, FULLY COOKED, FROZEN**

**The U.S. Department of Agriculture (USDA) has authorized  
the use of this Commercial Item Description (CID).**

**1. SCOPE.** This CID covers frozen, fully cooked, with or without meat tomato-based pasta sauce (tomato-based pasta sauce), packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties. **Please note: This document does not guarantee purchase of this item by USDA.**<sup>1</sup>

#### **2. PURCHASER NOTES.**

##### **2.1 Purchasers *must specify* the following:**

- Type(s), style(s), consistency(ies), packaging type(s), packaging size(s), nutrient content claim(s), and agricultural practice(s) of tomato-based pasta sauce desired (Sec. 3).
- When the appearance of discernible spice and herb flecks (particulates) is desired (Sec. 6.3).
- When no high fructose corn syrup is desired (Sec. 6.3).
- When caramel color is permitted (Sec. 6.3.1.2).
- When soy products (soy flour, soy protein concentrate, or soy isolate) is permitted (Sec. 6.3.1.2).
- When compliance with analytical requirements must be verified (Sec. 7.2).
- Manufacturer's/distributor's certification (Sec. 10.3) or USDA certification (Sec. 10.4).

##### **2.2 Purchasers *may specify* the following:**

- When tomato-based pasta sauce needs to be child nutrition (CN) labeled (Sec. 3).
- Food Defense (Sec. 10.1) and Manufacturer's Quality Assurance (Sec. 10.2). Purchaser may specify one of the following combinations: Sec. 10.1.1 with 10.2.1 or 10.1.2 with 10.2.2.
- Packaging requirements other than commercial (Sec. 11).

**3. CLASSIFICATION.** The tomato-based pasta sauce must conform to the following list which must be specified in the solicitation, contract, or purchase order.

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<sup>1</sup> USDA purchase specifications are available at: <https://www.ams.usda.gov/selling-food/product-specs>.

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**Types, styles, consistencies, packaging types, packaging sizes, nutrient content claims and agricultural practices.**<sup>2</sup>

**Type I** - Meatless

**Type II** - With meat (9 Code of Federal Regulations (CFR) §319.307)

**Style A** - Ground beef

**Style B** - Ground pork

**Style C** - Ground poultry

**Consistency 1** - Smooth

**Consistency 2** - Smooth with pulp or crushed or chopped tomatoes<sup>3</sup>

**Consistency 3** - Chunky (includes discernible diced ingredients)

**Flavor a** - Traditional

**Flavor b** - Garden vegetable

**Flavor c** - Tomato and basil

**Flavor d** - Mushroom

**Flavor e** - Peppers and onions

**Flavor f** - Tomato and onions

**Flavor g** - Marinara

**Flavor h** - Spicy marinara

**Flavor i** - Roasted garlic

**Flavor j** - Three or four cheese (*as specified by the purchaser*)

**Flavor k** - Roasted garlic and onion

**Flavor l** - Garlic and herb

**Flavor m** - Other (*as specified by the purchaser*)

**Packaging type (1)** - Poly bag (boil/steam heat in pouch)

**Packaging type (2)** - Other (*as specified by the purchaser*)

**Packaging size (a)** - 226.8 grams (g) (8 ounces (oz))

**Packaging size (b)** - 2.27 kilograms (kg) (5 pounds (lb))

**Packaging size (c)** - 3.62 kg (8 lb)

**Packaging size (d)** - Other (*as specified by the purchaser*)

**Nutrient content claim (i)** - Light or lite (calories) (9 CFR §§317.356(b), 381.456(b), and 21 CFR §101.56(b))

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<sup>2</sup> Not all options are available from every manufacturer. Check with the manufacturer/distributor for availability.

<sup>3</sup> Pulp or crushed or chopped tomatoes are found in Codex Standard 13 for Preserved Tomatoes (Codex Stan 13) [http://www.fao.org/fao-who-codexalimentarius/sh-proxy/en/?lnk=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FStandards%252FCODEX%252FBSTAN%252F13-1981%252FCXS\\_013e.pdf](http://www.fao.org/fao-who-codexalimentarius/sh-proxy/en/?lnk=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FStandards%252FCODEX%252FBSTAN%252F13-1981%252FCXS_013e.pdf)

- Nutrient content claim (ii)** - Reduced sodium (9 CFR §§317.361(b)(6), 381.456(b), and 21 CFR §101.61(b)(6))
- Nutrient content claim (iii)** - Low sodium (9 CFR §§317.361(b)(4), 381.461(b)(6), and 21 CFR §101.61(b)(4))
- Nutrient content claim (iv)** - No salt added (9 CFR §§317.361(c)(2), 381.461(c)(2), and 21 CFR §101.61(c)(2))
- Nutrient content claim (v)** - No sugar added (9 CFR §§317.360(c)(2), 381.460(c)(2), and 21 CFR §101.60 (c)(2))

**Agricultural practice (a)** - Conventional

**Agricultural practice (b)** - Organic

**When child nutrition meal pattern contribution information is required:**

**CN labeling [1]** - Provides vegetable sub-group (Type I only)<sup>4</sup>

**CN labeling [2]** - Provides meat/meat alternate and vegetable sub-group (Type II only)<sup>4</sup>

**4. MANUFACTURER’S/DISTRIBUTOR’S NOTES. Manufacturer’s/distributor’s products must meet the requirements of the:**

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Analytical requirements: *as specified by the purchaser* (Sec. 7).
- Manufacturer’s/distributor’s product assurance (Sec. 8).
- Regulatory requirements (Sec. 9).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 10).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec.11).

**5. PROCESSING GUIDELINES.**

**5.1 Processing.** The tomato-based pasta sauce must be processed in accordance with *Current Good Manufacturing Practice (CGMP)* (21 CFR Part 110) or the *Current Good Manufacturing Practice, Hazard Analysis and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) in effect on the date of the solicitation, contract, or purchase order, and as applicable to the production facility. When beef is used in the tomato-based pasta sauce, it must meet the requirements of *Specified Risk Materials from Cattle and Their Handling and Disposition* (9 CFR §310.22).

**5.2 Food defense.** The tomato-based pasta sauce must be processed and transported in accordance with the Food and Drug Administration’s (FDA’s) *Guidance for Industry:*

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<sup>4</sup> CN labeled product must comply with USDA, FNS, CN Programs, National School Lunch Program regulations (7 CFR Part 210, Appendices A and C) and receive Agricultural Marketing Service (AMS) final label approval.

*Mitigation Strategies to Protect Food Against Intentional Adulteration.*<sup>5</sup> The Type II, tomato-based pasta sauce must be processed and transported in accordance with the Food Safety and Inspection Service (FSIS) *Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products.*<sup>6</sup> These guidance documents identify the kinds of preventive measures food manufacturers, processors, or handlers may take to minimize the risk that food under their control will be subject to tampering or other malicious, criminal, or terrorist actions. The implementation of enhanced food defense preventive measures provides for the security of a plant's production processes and includes the storage and transportation of pre-production raw materials, other ingredients, and post-production finished product.

**5.3 Organic ingredients.** When organic tomato-based pasta sauce is specified in the solicitation, contract, or purchase order, the organic tomato-based pasta sauce must be produced, handled, and labeled in accordance with the USDA organic regulations by an operation that is certified organic in accordance with the requirements of the National Organic Program (7 CFR Part 205). A Certificate of Organic Production or Handling must be provided to verify that the product was processed and handled in accordance with the USDA organic regulations.

**5.4 Freezing.** After cooking and packaging, the tomato-based pasta sauce will be frozen to an internal temperature of -12.2 °C (10 °F) or lower. After freezing, the tomato-based pasta sauce internal temperature must be -12.2 °C (10 °F) or lower at the time the tomato-based pasta sauce is prepared for delivery. The tomato-based pasta sauce must be maintained at a temperature of -12.2 °C (10 °F) or lower during shipment.

**5.5 Shelf life.** Once the tomato-based pasta sauce is packaged, the tomato-based pasta sauce must have a remaining shelf life of at least six months.

## 6. SALIENT CHARACTERISTICS.

### 6.1 Definitions.

**6.1.1 Traditional flavor.** Traditional flavor tomato-based pasta sauce must include discernible pieces of oregano, basil, onion, and garlic.

**6.1.2 Smooth with pulp or crushed or chopped tomatoes.** Consistency 2, smooth with pulp or crushed or chopped tomatoes are tomatoes that are crushed, ground or pulped when appropriate in accordance with Codex Stan 13.<sup>7</sup>

**6.1.3 Light or lite calories.** Foods in which 50 percent or more of the calories are from fat, fat must be reduced by at least 50 percent per Reference Amount Customarily Consumed (RACC)

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<sup>5</sup> <https://www.fda.gov/food/guidanceregulation/guidancedocumentsregulatoryinformation/fooddefense/ucm562216.htm>.

<sup>6</sup> [http://www.fsis.usda.gov/wps/wcm/connect/4f9d737a-1f3e-49ff-851b-74884fa946bd/Transportation\\_Security\\_Guidelines.pdf?MOD=AJPERES](http://www.fsis.usda.gov/wps/wcm/connect/4f9d737a-1f3e-49ff-851b-74884fa946bd/Transportation_Security_Guidelines.pdf?MOD=AJPERES).

<sup>7</sup> See footnote 3 on page 2.

compared to an appropriate reference food (9 CFR §§317.356(b), 381.456(b), and 21 CFR §101.56(b)(2)).

**6.1.4 Reduced sodium.** Food contains at least 25 percent less of sodium than the appropriate reference food per RACC (9 CFR §§317.361(b)(6), 381.456(b), and 21 CFR §101.61(b)(6). (The reference food may not be *Low Sodium*.)

**6.1.5 Low sodium.** Food contains no more than 140 milligrams (mg) of sodium per RACC (9 CFR §§317.361(b)(4), 381.461(b)(6), and 21 CFR §101.61(b)(4)).

**6.1.6 No salt added.** Food contains no added salt and must meet the conditions of use and must declare “This is Not a Sodium Free Food” as required if the food is not “Sodium Free” in accordance with (9 CFR §§317.361(b)(4), 381.461(b)(6), and 21 CFR §101.61(c)(4)).

**6.1.7 No sugar added.** Food contains no added sugar and must meet the conditions of use and must declare “This is Not a Sugar Free Food” as required if the food is not “Sugar Free” in accordance with (9 CFR §§317.361(b)(4), 381.461(b)(6), and 21 CFR §101.60(c)(2)).

**6.2 Labeling.** All ingredients must be declared by their common or usual name in descending order of predominance by weight (21 CFR §101.4(a)) unless exempted by 21 CFR §101.100.

## **6.3 Ingredients.**

### **6.3.1 Raw ingredients.**

**6.3.1.1 Type I, meatless tomato-based pasta sauce.** The Type I, meatless tomato-based pasta sauce must include water, tomato concentrates (21 CFR §155.191) (tomato paste, tomato sauce, tomato puree, tomato pulp) pulp or crushed or chopped tomatoes<sup>8</sup>, oil (olive, soybean, canola, cottonseed, or a combination of oils); and discernible spice and herb flecks (particulates) or extracts. The Type I, meatless tomato-based pasta sauce may include sugar, salt, corn syrup, high fructose corn syrup, cheese, mushrooms, peppers, onions, onion powder, garlic, garlic powder, vegetable fiber, and natural flavorings. Purchasers may specify that they desire specific spices and herbs (particulates) that are discernible in the tomato-based pasta sauce. Purchasers may specify that they do not want high fructose corn syrup used in the Type I, meatless tomato-based pasta sauce.

**6.3.1.2 Type II, with meat in tomato-based pasta sauce.** The Type II, with meat in tomato-based pasta sauce must contain the appropriate meat for the style of tomato-based pasta sauce specified by the purchaser. The Type II, with meat in tomato-based pasta sauce must include water, tomato concentrates (21 CFR §155.191) (tomato paste, tomato sauce, tomato puree, tomato pulp), pulp or crushed or chopped tomatoes<sup>8</sup>, oil (olive, soybean, canola, cottonseed, or a

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<sup>8</sup> See footnote 3 on page 2.

combination of oils); and discernible spice and herb flecks (particulates) or extracts. The Type II, with meat in tomato-based pasta sauce may include sugar, salt, corn syrup, high fructose corn syrup, cheese, mushrooms, peppers, onions, onion powder, garlic, garlic powder, vegetable fiber, and natural flavorings. Purchasers must specify when caramel colorings and /or soy products (soy flour, soy protein concentrate, or soy isolate) are permitted. Purchasers may specify that they desire specific spices and herbs that are discernible (particulates) in the tomato-based pasta sauce. Purchasers may specify that they do not want high fructose corn syrup used in the Type II, with meat in tomato-based pasta sauce.

**6.3.2 Additional ingredients.** When specified in the solicitation, contract, or purchase order, modified food starch and other non-tomato thickeners and sweeteners (21 CFR Part 168) must be less than 1 percent of the product formulation. When used, all ingredients must meet the standards specified in the Food Chemicals Codex (FCC) or, in the absence of FCC specification at a minimum, meet the specifications for quality set by the US Pharmacopeia (USP)-National Formulary quality. The additional ingredients must be approved for those particular uses by FDA's regulations on food additives (21 CFR Part 170) or Direct Food Substances Affirmed as Generally Recognized as Safe (GRAS) requirements (21 CFR Part 184).

#### **6.4 Finished product.**

**6.4.1 Flavor and aroma.** The tomato-based pasta sauce must have a well-blended tomato flavor and aroma with the discernible and appropriate spices and spice extracts. The tomato-based pasta sauce must be free from any objectionable flavors and aromas.

**6.4.2 Color.** The tomato-based pasta sauce must have a finished product color equal to or better than the USDA Color Standards for Tomato Products, color chip A1 or A2 (see Sec. 13.2.1 for chip source).

**6.4.3 Consistency.** Consistency 1, smooth tomato-based pasta sauce must possess a smooth texture and mouth feel, and be practically free from particles of seed, skin, or core material. Consistency 2, smooth with pulp or crushed or chopped tomatoes<sup>9</sup> must possess a semi-smooth texture with small dices/pieces of tomato pieces, and be practically free from particles of seed, skin, or core material. Consistency 3, chunky tomato-based pasta sauce must possess a chunky texture of selected diced ingredients that is practically free from particles of seed and/or core material.

**6.4.4 Suspension.** The tomato-based pasta sauce must have minimal stratification or separation.

**6.5 Defects.** The tomato-based pasta sauce must be free from any defect that more than slightly affects the appearance or eating quality.

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<sup>9</sup> See footnote 3 on page 2.

**6.6 Foreign material.** All other ingredients must be clean, sound, wholesome, and free from foreign material, such as, but not limited to, extraneous plant material, dirt, plastic, insects, insect pieces or rodent or insect infestation.

## **7. ANALYTICAL REQUIREMENTS.**

**7.1 Analytical and physical requirements.** Unless otherwise specified in the solicitation, contract or purchase order, the following analytical and physical requirements for the tomato-based pasta sauce must conform to those in Table I:

**7.2 Analytical verification.** Purchaser must specify manufacturer's/distributor's certification (Sec. 10.3) or USDA certification (Sec. 10.4).

**7.3 USDA verification procedures.** When USDA certification (Sec. 10.4) is specified in the solicitation, contract, or purchase order, analytical testing must be performed as follows.

**7.3.1 Product verification sampling.** When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing must be performed on subsamples of packages randomly selected from the lot. The number of subsamples must be based on USDA inspection service sampling procedures and plans (7 CFR §52.38). The contents of each will be used to create a composite sample that will be used in the analytical testing.

**7.3.2 Analytical testing and reporting.** When specified in the solicitation, contract, or purchase order, the analyses must be made in accordance with the following methods from the AOAC International Official Methods of Analysis (OMA) or as specified in Table I. Any result not conforming to the analytical requirements may be cause for rejection of the lot.

**TABLE I. Analytical and physical testing and reporting**

<b>Test</b>	<b>Requirement</b>	<b>Method</b>	<b>Reported as</b>
Soluble solids	Minimum of 8.0° Brix	970.59	Nearest 0.1 percent
Sodium - NCC <sup>10</sup> i	0.5 to 2.2 percent sodium <sup>11</sup>	966.16 <sup>12</sup> , 985.35 <sup>12</sup> , or 2011.14 <sup>13</sup>	See footnotes 12 and 13
Sodium - NCC <sup>10</sup> ii	460 mg sodium (21 CFR § 101.61 (b)(4))	966.16 <sup>12</sup> , 985.35 <sup>12</sup> , or 2011.14 <sup>13</sup>	See footnotes 12 and 13
Sodium - NCC <sup>10</sup> iii	140 mg sodium (21 CFR § 101.61 (c)(2))	966.16 <sup>12</sup> , 985.35 <sup>12</sup> , or 2011.14 <sup>13</sup>	See footnotes 12 and 13
pH	3.9 to 4.4	981.12	Nearest 0.1 value
Consistency	Not less than 4.0 or more than 11.0 centimeters (cm) in 30 seconds at 20°C (68°F) ± 1°C (1.8°F)	Bostwick Consistometer	Nearest 0.1 cm in 30 seconds

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<sup>10</sup> Nutrient Content Claim

<sup>11</sup> This is a sodium requirement, not a salt requirement.

<sup>12</sup> Report to the nearest mg.

<sup>13</sup> Report to the nearest 0.01 mg.



**8. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE.** The manufacturer/distributor must certify that the tomato-based pasta sauce provided meets the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same tomato-based pasta sauce offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

**9. REGULATORY REQUIREMENTS.** The delivered tomato-based pasta sauce must comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the tomato-based pasta sauce in the commercial marketplace. Delivered tomato-based pasta sauce must comply with all applicable provisions of the Federal Food, Drug, and Cosmetic (FD&C) Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder. When a known allergen is included in the tomato-based pasta sauce, the tomato-based pasta sauce must comply with the allergen labeling requirements of the FD&C Act. Major allergens identified in the FD&C Act include: wheat, fish, milk, soy, tree nuts, eggs, peanuts, and shellfish or those in effect on the date of the solicitation, contract, or purchase order. When the tomato-based pasta sauce is used for the National School Lunch Program, the tomato-based pasta sauce must comply with all applicable provisions of the CN Program. When a CN label is specified, the label must be approved in its final format by the Agricultural Marketing Service (AMS).

**10. QUALITY ASSURANCE PROVISIONS.** *Purchaser must specify 10.3, or 10.4. Purchaser may specify one of the following combinations: 10.1.1 with 10.2.1, or 10.1.2 with 10.2.2.*

**10.1 Food defense.** When required in the solicitation, contract, or purchase order, a Food Defense Systems Survey (FDSS) must be conducted by USDA, AMS, Specialty Crops Program (SCP), Specialty Crops Inspection (SCI) Division. Food defense requirements include 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 pre-production raw materials and other ingredients and post-production finished product. The plan must address the following areas: (1) food security plan management; (2) outside and inside security of the production and storage facilities; (3) slaughter, when applicable, 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) transportation, shipping, and receiving.

**10.1.1 FDSS.** When required in the solicitation, contract, or purchase order, a FDSS must be conducted by USDA, AMS, SCP, SCI Division. The FDSS verifies that operators of food establishments have implemented measures to minimize the risk of tampering or other criminal actions against the food under their control. An AMS FDSS verifies the participating company's adherence to the FDA's *Guidance for Industry: Mitigation Strategies to Protect Food Against*

*Intentional Adulteration*<sup>14</sup> and when applicable, FSIS *Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products*.<sup>15</sup>

**10.1.2 Food defense section of the Plant Systems Audit (PSA).** When required in the solicitation, contract, or purchase order, a food defense audit will be conducted as part of the PSA. The audit will be conducted by USDA, AMS, SCP, SCI Division auditors. This verifies that operators of food establishments have implemented measures to minimize the risk of tampering or other criminal actions against the food under their control. The food defense section of the PSA verifies the participating company's adherence to the FDA's *Guidance for Industry: Mitigation Strategies to Protect Food Against Intentional Adulteration*<sup>14</sup> and when applicable, FSIS *Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products*.<sup>15</sup>

**10.2 Manufacturer's quality assurance.** When required in the solicitation, contract, or purchase order, the product manufacturer will be required to provide evidence, by certificate that the manufacturing plant has undertaken one of the following quality assurance measures within 12 months prior to providing a bid or no later than 10 business days from the date of the awarding of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

**10.2.1 Plant survey.** A plant survey conducted by USDA, AMS, or other survey performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. The plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with CGMP (21 CFR Part 110) or the *Current Good Manufacturing Practice, Hazard Analysis and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) in effect on the date of the solicitation, contract, or purchase order, and as applicable to the production facility.

**10.2.2 PSA.** A PSA conducted by USDA, AMS, or other audit performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. The PSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with CGMP (21 CFR Part 110) or the *Current Good Manufacturing Practice, Hazard Analysis and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) in effect on the date of the solicitation, contract, or purchase order as applicable to the production facility, and verifies that the manufacturer has in place an internal quality assurance program.

**10.3 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor must certify that the tomato-based pasta sauce delivered meets or exceeds the requirements of this CID. The manufacturer/distributor must

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<sup>14</sup> See footnote 5 on page 6.

<sup>15</sup> See footnote 6 on page 6.

certify via a Certificate of Conformance or other adequate documentation (*as specified by the purchaser*) that the tomato-based pasta sauce meets the analytical requirements specified in Sec. 7 of this CID.

**10.4 USDA certification.** When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the USDA, AMS, SCP, SCI Division inspectors, must be the certifying program. SCI Division inspectors must certify the quality and acceptability of the tomato-based pasta sauce in accordance with SCI Division procedures, which include selecting random samples of the tomato-based pasta sauce, evaluating the samples for conformance with the salient characteristics and analytical requirements of this CID and other contractual requirements, and documenting the findings on official SCI Division score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, SCI Division inspectors will examine the tomato-based pasta sauce for conformance to the U.S. Standards for Condition of Food Containers (7 CFR Part 42) in effect on the date of the solicitation.

**11. PACKAGING.** Preservation, packaging, packing, labeling, and case marking must be commercial unless otherwise specified in the solicitation, contract, or purchase order.

**12. USDA INSPECTION NOTES.** When Sec. 10.4 is specified in the solicitation, contract, or purchase order, USDA certification must include evaluation of the quality and condition of samples of tomato-based pasta sauce and compliance with requirements in the following areas:

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 7). When USDA analytical testing is specified, SCI Division inspection personnel must select samples and submit them to the USDA, AMS, Science and Technology Program (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 11 or *as specified in the solicitation, contract, or purchase order*).

**13. REFERENCE NOTES.**

**13.1 USDA services.**

**13.1.1 USDA certification.** For USDA certification contact: **Associate Director, Inspection Operations, SCI Division, SCP, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (202) 720-2482, fax (202) 720-0393, or via E-mail: [Nathaniel.Taylor@ams.usda.gov](mailto:Nathaniel.Taylor@ams.usda.gov).**

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**13.1.2 USDA FDSS, plant survey, and PSA.** For a USDA FDSS, plant survey, and PSA contact the **Chief, Auditing Services Branch, SCI Division, SCP, AMS, USDA, Room 0711 South Building, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-5021, fax (866) 230-9168, or via E-mail: [SCAudits@ams.usda.gov](mailto:SCAudits@ams.usda.gov).**

**13.1.3 Analytical testing and technical information.** For USDA technical information on analytical testing, contact the **Laboratory Approval and Testing Division, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-4089 or via E-mail: [KerryR.Smith@ams.usda.gov](mailto:KerryR.Smith@ams.usda.gov).**

## **13.2 Sources of documents.**

### **13.2.1 Sources of information for nongovernmental documents are as follows:**

Copies of the AOAC International OMA may be obtained from: **AOAC International, 2275 Research Boulevard, Suite 300, Rockville, MD 20850-3250, telephone (301) 924-7077.** Internet address: <http://www.aoac.org> for nonmembers and <http://www.eoma.aoac.org> for members and AOAC OMA subscribers.

Copies of the Food Chemicals Codex and U.S. Pharmacopeia may be purchased from: **United States Pharmacopeia Convention, 12601 Twinbrook Parkway, Rockville, MD 20877, telephone (800) 227-8772 or (301) 881-0666, Fax (301) 816-8148 or on the Internet at: <http://www.usp.org>.**

Copies of the Codex Alimentarius standards may be downloaded free from: **Codex Alimentarius, U.S. Codex Office, Room 4861 South Building, Office of the Secretary, USDA, 1400 Independence Avenue, SW, Washington, D.C. 20250-3700, telephone (202) 205-7760 or (202) 720-4063, fax (202) 720-3157. Internet address: <http://www.fao.org/fao-who-codexalimentarius/codex-texts/list-standards/en/>.**

### **13.2.2 Sources of information for governmental documents are as follows:**

Applicable provisions of the U.S. Standards for Condition of Food Containers are contained in 7 CFR Part 42, the National Organic Program are contained in 7 CFR Part 205, the Food Safety Inspection Service are contained in 9 CFR Part 300 to End, the Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503, and the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. These documents may be purchased from: **Superintendent of Documents, New Orders, P.O. Box 979050, St. Louis, MO 63197-9000. Credit card (Visa, MasterCard, Discover/ NOVUS, and American Express) purchases may be made by calling the Superintendent of Documents on (866) 512-1800, (202) 512-1800. These documents may also be obtained free of charge on the Internet at: <http://www.gpo.gov/fdsys/browse/collectionCfr.action?collectionCode=CFR>.**

Copies of Guidance for Industry: Mitigation Strategies to Protect Food Against Intentional Adulteration - What You Need to Know About the FDA Regulation: Small Entity Compliance Guide are available online from: **FDA, Center for Food Safety and Applied Nutrition (CFSAN) on the Internet at:**

<https://www.fda.gov/food/guidanceregulation/guidancedocumentsregulatoryinformation/fooddefense/ucm562216.htm>.

Copies of the FSIS Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products are available online from: **USDA, FSIS on the Internet at:** [http://www.fsis.usda.gov/wps/wcm/connect/4f9d737a-1f3e-49ff-851b-74884fa946bd/Transportation\\_Security\\_Guidelines.pdf?MOD=AJPERES](http://www.fsis.usda.gov/wps/wcm/connect/4f9d737a-1f3e-49ff-851b-74884fa946bd/Transportation_Security_Guidelines.pdf?MOD=AJPERES).

Copies of this CID and the U. S. Standards for Condition of Food Containers (7 CFR Part 42) are available from: **Director, SCI Division, SCP, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, D.C. 20250-0240, via E-mail: [CIDS@ams.usda.gov](mailto:CIDS@ams.usda.gov) or on the Internet at: <http://www.ams.usda.gov/grades-standards/cids> and <https://www.gpo.gov/fdsys/pkg/CFR-2015-title7-vol2/pdf/CFR-2015-title7-vol2-part42.pdf>.**

#### **CIVIL AGENCY COORDINATING ACTIVITY:**

DOJ - BOP  
HHS - FDA  
USDA - SCP  
VA - OSS

#### **PREPARING ACTIVITY:**

USDA - SCP

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