

**COMMERCIAL ITEM DESCRIPTION****BREAKFAST PIZZA, PREPARED, FROZEN**

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

**1. SCOPE.** This Commercial Item Description (CID) covers frozen prepared breakfast pizza, packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties.

**2. PURCHASER NOTES.****2.1 Purchasers shall specify the following:**

- Type(s), type of cheese(s), type of sauce(s), crust(s), shape(s), portion size(s), and child nutrition (CN) labeling required (Sec. 3).
- When vegetable protein product (VPP) may be used as an alternate protein product (APP) (Sec. 3 and Sec. 5.2.5.1).
- When fruit puree or ground fruit may be incorporated in the meat components and/or the sauce (Sec. 3 and Sec. 5.2.2).
- The desired cheese blend (Sec. 3).
- When substitute cheese may be used (Sec. 3 and Sec. 5.2.4.1).
- When analytical tolerances are different than specified (Sec. 6.1).
- When analytical testing needs to be verified (Sec. 6.3).
- Manufacturer's/distributor's certification (Sec. 10.2) or USDA certification (Sec. 10.3).

**2.2 Purchasers may specify the following:**

- White or yellow Cheddar cheeses (Sec. 3).
- When the cheeses used for the frozen prepared breakfast pizza is to be graded or inspected by the Dairy Grading Branch (DGB), Dairy Programs (DP), Agricultural Marketing Service (AMS), USDA (Sec. 9).
- Manufacturer's quality assurance (Sec. 10.1 with 10.1.1) or (Sec. 10.1 with 10.1.2).
- Special packaging requirements (Sec. 11).

**3. CLASSIFICATION.** The frozen prepared breakfast pizza shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

**Types, fat replacers, crusts, types of cheese, types of sauce, shapes, and portion sizes.**

- Type I** - Breakfast sausage 1/ 2/
- Type II** - Scrambled eggs and bacon 1/ 2/
- Type III** - Scrambled eggs and ham 1/ 2/
- Type IV** - Scrambled eggs and sausage 1/ 2/
- Type V** - Scrambled eggs and cheese 1/
- Type VI** - Scrambled eggs, cheese, and vegetables 1/
- Type VII** - Scrambled eggs and vegetables 1/
- Type VIII** - Other (specified by purchaser) 1/ 2/

1/ Sauce component: Purchaser may specify if fruit puree or ground fruit be used as a fat replacer.

2/ Meat component: Purchaser may specify if VPP, fruit puree, or ground fruit be used as a fat replacer.

- Fat replacer 1** - VPP
- Fat replacer 2** - Dried plum puree
- Fat replacer 3** - Other fruit puree (specified by purchaser)
- Fat replacer 4** - Ground red tart cherries
- Fat replacer 5** - Other ground fruit (specified by purchaser)
- Fat replacer 6** - Other (specified by purchaser)

- Crust A** - Pizza dough
- Crust B** - Biscuit
- Crust C** - Bagel
- Crust D** - Other (specified by purchaser)

- Type of cheese 1** - Mozzarella cheese 3/
- Type of cheese 2** - Lite mozzarella cheese 3/
- Type of cheese 3** - Low-moisture part-skim mozzarella cheese 3/
- Type of cheese 4** - Cheddar cheese 3/
- Type of cheese 5** - Shredded Cheddar cheese 3/ 4/
- Type of cheese 6** - Reduced fat Cheddar cheese 3/ 4/
- Type of cheese 7** - Blended cheese 3/ 5/
- Type of cheese 8** - Cheese/cheese substitute (purchaser to specify Type of cheeses 1 - 6 and the percent of substitution, i.e., 50-50) 6/
- Type of cheese 9** - Other (specified by purchaser)

3/ See paragraph 5.2.4 on page 4 of this CID for the Standards of Identity and Quality standards.

- 4/ Purchaser may specify white or yellow Cheddar cheese.
- 5/ A combination of two or more cheeses listed in the types of cheese. The purchaser shall specify the types of cheeses desired, i.e., Cheddar and Mozzarella cheeses.
- 6/ Purchaser shall specify the type of cheese(s) desired; i.e.; 50 percent mozzarella cheese/50 percent mozzarella cheese substitute.

- Type of sauce a** - Mild tomato 7/
- Type of sauce b** - Cream gravy 7/
- Type of sauce c** - Other (specified by purchaser)

7/ Purchaser may specify if fruit puree or ground fruit be used.

- Shape (1)** - Round
- Shape (2)** - Rectangle 7.62 cm x 10.16 cm (3 in x 4 in)
- Shape (3)** - Other (specified by purchaser)

- Portion size (a)** - Not less than 70.9 g (2.50 oz), but not more than 77.9 g (2.75 oz)
- Portion size (b)** - Not less than 78.2 g (2.76 oz), but not more than 85 g (3.00 oz)
- Portion size (c)** - Not less than 85.3 g (3.01 oz), but not more than 99.2 g (3.50 oz)
- Portion size (d)** - Other (specified by purchaser)

- CN labeling 1** - With a CN label 8/ 9/
- CN labeling 2** - Without a CN label

- 8/ Must contain enriched or whole-grain flour.
- 9/ When a CN label is specified, the frozen prepared breakfast pizza shall comply with USDA, Food and Nutrition Service (FNS), Child Nutrition Programs, National School Lunch Program (7 CFR Part 210, Appendices A and C).

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

- Salient characteristics (Sec 5).
- Analytical requirements: *as specified by the purchaser* (Sec. 6).
- Manufacturer’s/distributor’s product assurance (Sec. 7).
- Regulatory requirements (Sec. 8).
- Quality assurance provisions for the cheeses: *as specified by the purchaser* (Sec. 9).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 10).
- Special packaging requirements (Sec. 11).

**5. SALIENT CHARACTERISTICS.**

**5.1 Processing.** The frozen prepared breakfast pizza shall be prepared in accordance with good manufacturing practices (21 CFR Part 110). The frozen prepared breakfast pizza shall be processed using a pre-melt system to adhere the cheese to each portion.

**5.2 Ingredients.** The frozen prepared breakfast pizza shall consist of a dough crust, mild tomato sauce and spices or cream gravy, cheese and/or cheese substitute, and meat/VPP or meat/VPP and egg topping.

**5.2.1 Dough crust.** The dough crust shall contain enriched flour, and yeast and/or other leavening agents. The dough crust may contain vegetable oil or shortening, salt, sugar, and dough conditioners.

**5.2.2 Tomato sauce.** The tomato sauce shall be prepared from peeled and cored tomatoes, tomato puree, and/or tomato paste; water; spices, including salt and/or other ingredients as appropriate. Sweeteners and/or thickeners, vegetable oil, fruit puree or ground fruit, and other spices common to tomato-based sauce may be used.

**5.2.3 Cream gravy.** The cream gravy shall contain flour and/or other thickening agents, vegetable shortening, and spices.

**5.2.4 Cheese.** When the following natural and substitute cheeses are used in the frozen prepared breakfast pizza, they shall meet the following requirements:

<b><u>Type of Cheese</u></b> <b>10/</b>	<b><u>Standard of Identity</u></b>	<b><u>Quality Standards</u></b>
Mozzarella cheese	21 CFR ' 133.155	USDA Specifications for Mozzarella Cheeses <b>11/</b>
Lite Mozzarella cheese	<b>12/</b>	CID for Cheese, Mozzarella, Lite, A-A-20248
Low-moisture part-skim Mozzarella cheese	21 CFR ' 133.158	USDA Specifications for Mozzarella Cheeses
Cheddar cheese	21 CFR ' 133.113	United States Standards for Grades of Cheddar cheese
Shredded Cheddar cheese		USDA Specification for Shredded Cheddar cheese
Reduced fat Cheddar cheese	<b>13/</b>	CID for Cheese, Cheddar, Reduced, Fat, A-A-20208
Blended cheese Substitute cheese	<b>14/</b>	CID for Cheese Blend, Pizza, A-A-20096

**10/** In instances where cheese is shredded the Federal Regulations for Grated cheeses

(21 CFR § 133.146) provide for cheese of one variety or a mixture of two or more varieties.

- 11/** When baked, according to manufacturers' directions, the cheeses, Types 1 through 8, when used either singularly or in combination shall meet the description in Section 5.2.4.2.
- 12/** Lite mozzarella cheese contains a minimum of 50 percent less fat than that of mozzarella cheese and complies with all applicable Federal regulations including those contained in 21 CFR § 133.155 for mozzarella cheese, 21 CFR § 101.56 for nutrient content claims for "light" lite", and 21 CFR § 130.10 for foods named by use of a nutrient content claim and standardized or "term".
- 13/** Reduced fat Cheddar cheese should contain between 25 to 33.3 percent less fat than that of Cheddar cheese and complies with all applicable Federal regulations including those contained in 21 CFR § 133.113 for Cheddar cheese, 21 CFR § 101.62 for nutrient content claims for fat, and 21 CFR § 130.10 for foods named by use of a nutrient content claim and standardized term.
- 14/** Substitute cheese shall be evaluated by the quality standards criteria prescribed in United States Grade Standards, Specifications, or CIDs developed for natural cheeses being substituted, and complies with all applicable Federal regulations.

**5.2.4.1 Blended cheese.** The blended cheese shall have a pleasing flavor. The blended cheese may possess a very slight acid, bitter, or slight feed flavor, but shall not possess any undesirable flavors or odors. The blended cheese shall be relatively free flowing and free from all foreign and extraneous materials. The blended cheese shall not be matted or moldy. The blended cheese shall meet the description in Section 5.2.4.2.

**5.2.4.2 Physical Characteristics of cheese used in pizza manufacturing.** The physical characteristics of melted cheeses shall demonstrate satisfactory characteristics or greater levels, in accordance with Dairy (DA) Instruction 918-RL, Laboratory Methods and Procedures. After removing the pizza from the oven, the cheese should be melted and evenly distributed over the surface of the crust on which it is spread. There should be no blisters. The cheese should have an even darker color than the color before baking. There should be not burnt areas. The melted cheese should be stringy and stretch to about 7.62 to 12.70 cm (3 to 5 inches) and should not break. There should be no free fat drippage.

**5.2.4.3 Substitute cheese.** When specified by the purchaser, substitute cheese may be used in the ratio specified by the purchaser. The substitute cheese shall have the nutritional value as the natural cheese being substituted. The substitute cheese shall have the same quality requirements of the natural cheese being substituted. The substitute cheese shall have no off odors or flavors.

**5.2.5 Meat.** The meat shall conform to the applicable provisions of the Meat and Poultry Inspection Regulations (9 CFR Parts 301 to End). The meat shall be free from noncarcass components (e.g., head meat, esophagus, hearts, and by-products).

## A-A-20279

**5.2.5.1 Alternate protein product (APP).** When the frozen prepared breakfast pizza are for use in USDA, Food and Nutrition Service (FNS), Child Nutrition Programs (7 CFR Parts 210, 220, 225, 226, and Appendices A and C), the APP used shall meet all requirements for use in Child Nutrition Programs.

**5.2.6 Egg products.** The eggs used for scrambled eggs shall be pasteurized liquid and/or frozen egg products. The egg products shall be processed in accordance with the Regulations Governing the Inspection of Eggs and Egg Products (9 CFR Part 590) in plants operating under the Egg Products Inspection Program, Food Safety Inspection Service (FSIS). Ingredients and additives used in egg products shall be food grade and approved for use in egg products in accordance with the Food and Drug Administration and USDA, FSIS requirements.

### **5.3 Finished product.**

**5.3.1 Appearance and color.** The prepared breakfast pizza shall have distinct components. There shall be no foreign color to the product.

**5.3.2 Odor and flavor.** The prepared breakfast pizza shall have an odor and flavor characteristic of prepared breakfast pizza. The prepared breakfast pizza shall be free from foreign odors or flavors such as, but not limited to, burnt, scorched, stale, rancid, or moldy.

**5.3.3 Texture.** When the prepared breakfast pizza is defrosted and prepared following the manufacturer's instructions, the texture of the prepared breakfast pizza shall not be soggy or gummy. The sauce shall not be excessively thin, thick, or pasty.

**5.3.4 Meat.** The prepared breakfast pizza with meat shall be practically free from the following defects: cartilage, coarse connective tissue, tendons, ligaments, or glandular material.

**5.3.5 Foreign material.** All ingredients shall be clean, sound, wholesome, free from foreign material, and free from evidence of rodent or insect infestation.

**5.4 Age requirement.** Unless otherwise specified in the solicitation, contract, or purchase order, the frozen prepared breakfast pizza shall be manufactured not more than 180 days prior to delivery to the final purchaser.

## **6. ANALYTICAL REQUIREMENTS.**

**6.1 Analytical requirements.** Unless otherwise specified, analytical requirements for the frozen prepared breakfast pizza shall be as follows:

**6.1.1 Salmonella.** The scrambled eggs shall be salmonella free.

**6.2 Product verification.** When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed.

**6.2.1 Sampling procedures.** USDA inspection service will select the number of product containers based on USDA inspection service sampling procedures and plans.

**6.2.2 Composite sample.** Analytical testing shall be performed on a composite sample. The composite sample shall be 454 grams (1 pound) and prepared from subsamples drawn from randomly selected containers. The number of subsamples used to create the composite sample shall be based on USDA procedures.

**6.3 Analytical testing.** When specified in the solicitation, contract, or purchase order, analyses shall be made in accordance with the following Official Methods of Analysis of the AOAC International:

<u>Test</u>	<u>Method</u>
Sample preparation	983.18(b)
Salmonella	986.35 or 967.25 and 967.26

**6.4 Test results.** The test results for salmonella shall be negative. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

**7. MANUFACTURER’S/DISTRIBUTOR’S PRODUCT ASSURANCE.** The manufacturer/distributor shall certify that the frozen prepared breakfast pizza provided shall meet the salient characteristics of this CID, conform to the their own specifications, standards, and quality assurance practices, and be the same frozen prepared breakfast pizza offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

**8. REGULATORY REQUIREMENTS.** The meat component and the finished product for meat topped frozen prepared breakfast pizza shall originate and be produced, processed, and stored in compliance with all applicable provisions of the Meat and Poultry Inspection Act and regulations promulgated thereunder. The eggs for frozen prepared breakfast pizza shall have been processed according to the provisions of the Egg Products Inspection Act and regulations promulgated thereunder. The delivered frozen prepared breakfast pizza shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the frozen prepared breakfast pizza within the commercial marketplace. Delivered frozen prepared breakfast pizza shall comply with all applicable provisions of the Federal

## A-A-20279

Food, Drug, and Cosmetic Act and regulations promulgated thereunder. When the frozen prepared breakfast pizza is used for the School Breakfast Program, the frozen prepared breakfast pizza must comply with all applicable provisions of the Child Nutrition Programs.

**9. QUALITY ASSURANCE PROVISIONS FOR THE CHEESES.** Purchaser shall specify in the solicitation, contract, or purchase order when the following provisions shall be met.

**9.1 Manufacturer's quality assurance.** When required in the solicitation, contract, or purchaser order, the cheese manufacturer shall be required to have their facilities inspected by DP, Agricultural Marketing Service (AMS), USDA, and be eligible for listing in Section I of the AMS publication "Dairy Plants Surveyed and Approved for USDA Grading Service." (An AMS, DP plant survey verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment and satisfactorily meet the requirements contained in 7 CFR Part 58 General Specification for Dairy Plants Approved for USDA Inspection and Grading Service.)

**9.2 USDA, DP certification.** When required in the solicitation, contract, or purchase order, the DGB, DP, AMS, USDA, shall certify that the cheeses used for the manufacturing of prepared frozen pizza meets or exceeds the requirements of the U.S. Standards for Grades of Cheddar Cheese; the USDA Specifications for Mozzarella Cheeses; USDA Specifications for Shredded Cheddar Cheese; Lite Mozzarella, A-A-20248; Reduced Fat Cheddar Cheese, A-A-20208; and Cheese Blend, Pizza, A-A-20096. The DGB inspectors shall certify the cheeses in accordance with DGB procedures which include random sampling of the cheeses; evaluating the samples for conformance with the appropriate U.S. Standards for Grade, USDA Specifications, and/or CID; and documenting the requirements on official DGB certificates.

**10. QUALITY ASSURANCE PROVISIONS.** *For finished product, the purchaser shall specify 10.2 or 10.3; purchaser may specify 10.1 with 10.1.1 or 10.1 with 10.1.2.*

**10.1 Manufacturer's quality assurance.** When required in the solicitation, contract, or purchase order, the product manufacturer shall 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 awarding of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause. **NOTE: When the manufacturing plant is under FSIS regulations, paragraphs 10.1.1 and 10.1.2 do not apply.**

**10.1.1 Plant systems audit.** A plant systems audit (PSA) shall be conducted by USDA, Agricultural Marketing Service (AMS), or other third party auditing service and is required within 12 months prior to the date of the awarding of the contract. *(An AMS PSA verifies the manufacturer's capability to*



*produce products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food; and have in place an internal quality assurance program. The AMS PSA determines the manufacturer's ability to produce under this CID, if the products of interest are identified at the time of the PSA.)*

**10.1.2 Plant survey.** A plant survey shall be conducted by USDA, AMS, or other third party auditing service and is required within 12 months prior to the date of the awarding of the contract. *(An AMS plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

**10.2 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the frozen prepared breakfast pizza distributed meets or exceeds the requirements of this CID.

**10.3 USDA certification.** When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the Processed Products Branch (PPB), Fruit and Vegetable Programs (FVP), AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the frozen prepared breakfast pizza in accordance with PPB procedures which include selecting random samples of the frozen prepared breakfast pizza, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official PPB score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, PPB inspectors will examine the frozen prepared breakfast pizza for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

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

**12. USDA INSPECTION NOTES.** When Section 10.3 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of packaged frozen prepared breakfast pizza, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.2).

A-A-20279

- Packaging requirements (Sec. 11 or as specified in the solicitation, contract, or purchase order).

### 13. REFERENCE NOTES.

**13.1 USDA certification contact.** For USDA certification, contact the **Branch Chief, PPB, FVP, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-4693, Fax (202) 690-1527, or via E-mail: [james.rodeheaver@usda.gov](mailto:james.rodeheaver@usda.gov).**

**13.2 Analytical testing and technical information.** For USDA technical information on analytical testing, contact the **Branch Chief, Technical Service Branch, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621, or via E-mail: [anita.okrend@usda.gov](mailto:anita.okrend@usda.gov).**

### 13.3 Sources of documents.

#### 13.3.1 Source of information for nongovernmental document is as follows :

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877. You may contact AOAC International on (301) 924-7077 or on the Internet at: [www.aoac.org](http://www.aoac.org).**

#### 13.3.2 Sources of information for governmental documents are as follows :

Applicable provisions of the Child Nutrition Programs are contained in 7 CFR Parts 210, 220, 225, 226, Appendices A and C. The Regulations Governing the Inspection of Egg and Egg Products (Egg Products Inspection Act) and Meat and Poultry Inspection Regulations are contained in 9 CFR Parts 200 to end. The Federal Food, Drug, and Cosmetic Act is contained in 21 CFR Parts 1 to 199.

These documents may be purchased from: **Superintendent of Documents, ATTN: New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954. Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1800 or on the Internet at: [www.nara.gov/fedreg](http://www.nara.gov/fedreg).**

Copies of the: United States Standards for Grades of Cheddar Cheese; USDA Specifications for Mozzarella Cheeses; USDA Specification for Shredded Cheddar Cheese; are available from: **Branch Chief, Dairy Standardization Branch, Dairy Programs, AMS, USDA, STOP 0230, 1400 Independence Ave., SW,-Washington, DC 20250-0230, telephone (202) 720-7473, or on the Internet at: [www.ams.usda.gov/dairy/stand.htm](http://www.ams.usda.gov/dairy/stand.htm).**

Copies of the: DA Instruction 918-RL, Laboratory Methods and Procedures, and Dairy Plants Surveyed and Approved for USDA Grading Service are available from: **Branch Chief, Dairy Grading Branch, Dairy Programs, AMS, USDA, STOP 0230, 1400 Independence Ave., SW, Washington, DC 20250-0230, telephone (202) 720-7471 or on the Internet at: [www.ams.usda.gov/dairy/grade.htm](http://www.ams.usda.gov/dairy/grade.htm).**

Copies of this CID, the CIDs for Lite Mozzarella Cheese, A-A-20248; Reduced Fat Cheddar Cheese, A-A-20208, and Cheese Blend, Pizza, A-A-20096, the United States Standards for Condition of Food Containers, and beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this CID are available from and/or provided to: **Program Head, Food Quality Assurance Program, FVP, AMS, USDA, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: [FQAStaff@usda.gov](mailto:FQAStaff@usda.gov) or on the Internet at: [www.ams.usda.gov/fv/fvqual.htm](http://www.ams.usda.gov/fv/fvqual.htm).**

#### MILITARY INTERESTS

##### Military Coordinating Activity

Army - GL

##### Custodians

Army - GL  
Navy - SA  
Air Force - 35

##### Review Activities

Army - MD, QM  
Navy - MC

#### CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP  
HHS - NIH, HIS  
USDA - FV  
VA - OSS

#### PREPARING ACTIVITY:

USDA - FV

The U.S. Department of Agriculture (USDA) prohibits discrimination in all its programs and activities on the basis of race, color, national origin, sex, religion, age, disability, political beliefs, sexual orientation, and marital or family status. (Not all prohibited bases apply to all programs.) Persons with disabilities who require alternative means for communication of program information (Braille, large print, audiotope, etc.) should contact USDA's TARGET Center at (202) 720-2600 (voice and TDD).

To file a complaint of discrimination, write USDA, Director, Office of Civil Rights, Room 326-W, Whitten Building, 14th and Independence Avenue, SW, Washington, DC 20250-9410 or call (202) 720-5964 (voice and TDD). USDA is an equal opportunity provider and employer.