

METRIC

A-A-20191E

June 21, 2021

SUPERSEDING

A-A-20191D

September 30, 2010

COMMERCIAL ITEM DESCRIPTION

CARROTS, FRESH, READY-TO-EAT OR READY-TO-USE

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

1. SCOPE. This CID covers ready-to-eat or ready-to-use, fresh carrots (carrots), 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.**¹

2. PURCHASER NOTES.

2.1 Purchasers *must specify* the following:

- Type(s), style(s), size(s), purpose(s), and agricultural practice(s) required of fresh, ready-to-eat or ready-to-use carrots (Sec. 3).
- When analytical requirements are different than specified (Sec. 7.1).
- When compliance with analytical requirements must be verified (Sec. 7.2).
- Manufacturer's/distributor's certification (Sec. 10.4) or USDA certification (Sec. 10.5).

2.2 Purchasers *may specify* the following:

- Good Agricultural Practices (GAP) Audit (Sec. 10.1).
- Food Defense (Sec. 10.2) and Manufacturer's Quality Assurance (Sec. 10.3) *Purchaser must specify 10.4 or 10.5. In addition, purchaser may specify 10.1 or one of the following combinations: 10.2 with 10.3.1, 10.2 with 10.3.2, 10.3 with 10.3.1, OR 10.3 with 10.3.2.*
- Packaging requirements other than commercial (Sec. 11).

3. CLASSIFICATION. The carrots must conform to the following list which must be specified in the solicitation, contract, or purchase order.

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

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Types, styles, sizes, purposes, and agricultural practices of fresh, ready-to-eat or ready-to-use carrots²

Type I - Unpeeled

Type II - Peeled

Style A - Whole - carrot must not be less than 2.54 centimeters (cm) (1 inches (in)) or more than 6.35 cm (2-1/2 in) in diameter and must not be less than 12.7 cm (5 in) in length

Style B - Diced - cube-shaped units

Size 1 - 0.635 x 0.635 x 0.635 cm (1/4 x 1/4 x 1/4 in)

Size 2 - 0.953 x 0.953 x 0.953 cm (3/8 x 3/8 x 3/8 in)

Size 3 - 1.27 x 1.27 x 1.27 cm (1/2 x 1/2 x 1/2 in)

Size 4 - 0.318 x 0.318 x 0.318 cm (1/8 x 1/8 x 1/8 in)

Size 5 - Other (*as specified by the purchaser*)

Style C - Shredded - cut shreds

Size 1 - 5.08 x 0.159 cm (2 x 1/16 in)

Size 2 - 5.08 x 0.318 cm (2 x 1/8 in)

Size 3 - 10.16 x 0.318 cm (4 x 1/8 in)

Size 4 - Other (*as specified by the purchaser*)

Style D - Baby-cut - 5.08 cm (2 in) in length

Size 1 - 0.953 to 1.75 cm diameter (3/8 to 11/16 in diameter)

Size 2 - 1.43 to 2.06 cm diameter (9/16 to 13/16 in diameter)

Size 3 - 1.59 to 2.22 cm diameter (5/8 to 7/8 in diameter)

Size 4 - Other (*as specified by the purchaser*)

Style E - Coin-cut (sliced) - coin shaped cut at right angles to the longitudinal axis

Size 1 - 1.27 to 3.18 cm diameter, 0.635 cm thick (1/2 to 1-1/4 in diameter, 1/4 in thick)

Size 2 - 2.22 to 3.49 cm diameter, 0.635 cm thick (7/8 to 1-3/8 in diameter, 1/4 in thick)

Size 3 - 1.91 to 3.49 cm diameter, 0.318 cm thick (3/4 to 1-3/8 in diameter, 1/8 in thick)

Size 4 - Other (*as specified by the purchaser*)

Style F - Crinkle-cut coin shaped - cut at right angles to the longitudinal axis with ridges on the surface of the carrot

Size 1 - 1.27 to 3.18 cm diameter, 0.635 cm thick (1/2 to 1-1/4 in diameter, 1/4 in thick)

Size 2 - 2.22 to 3.49 cm diameter, 0.635 cm thick (7/8 to 1-3/8 in diameter, 1/4 in thick)

Size 3 - Other (*as specified by the purchaser*)

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

Style G - Bias-cut - cut at approximately a 30° angle

Size 1 - 1.27 to 3.18 cm diameter, 0.635 cm thick (1/2 to 1-1/4 in diameter, 1/4 in thick)

Size 2 - 2.22 to 3.49 cm diameter, 0.635 cm thick (7/8 to 1-3/8 in diameter, 1/4 in thick)

Size 3 - 2.22 to 3.18 cm diameter, 0.476 cm thick (7/8 to 1-1/4 in diameter, 3/16 in thick)

Size 4 - Other (*as specified by the purchaser*)

Style H - Wedges - cut longitudinally into triangle shape

Size 1 - 0.635 to 1.27 cm diameter, 5.08 cm length (1/4 to 1/2 in diameter, 2 in length)

Size 2 - Other (*as specified by the purchaser*)

Style I - Matchstick shaped

Size 1 - 0.318 cm width, 5.08 cm length (1/8 in width, 2 in length)

Size 2 - Other (*as specified by the purchaser*)

Style J - Julienne - thin strips

Size 1 - 0.318 cm width x 5.08 cm length x 0.318 cm thick (1/8 in width, 2 in length, 1/8 in thick)

Size 2 - Other (*as specified by the purchaser*)

Style K - Plugs (chunk) - sliced crosswise across the longitudinal axis

Size 1 - 1.91 to 2.54 cm diameter, 10.16 cm length (3/4 to 1 in diameter, 4 in length)

Size 2 - 1.91 to 3.18 cm diameter, 10.16 cm length (3/4 to 1-1/4 in diameter, 4 in length)

Size 3 - 3.18 to 5.72 cm diameter, 10.16 cm length (1-1/4 to 2-1/4 in diameter, 4 in length)

Size 4 - Other (*as specified by the purchaser*)

Style L - Sticks - longitudinally cut lightly peeled strips

Size 1 - 0.635 cm diameter, 9.53 to 10.16 cm length (1/4 in diameter, 3-3/4 to 4 in length)

Size 2 - 0.953 cm diameter, 9.53 to 10.16 cm length (3/8 diameter, 3-3/4 to 4 in length)

Size 3 - Other (*as specified by the purchaser*)

Style M - Whole peeled without top

Size 1 - 2.22 to 3.81 cm diameter 15.24 to 20.32 cm length (7/8 to 1-1/2 in diameter, 6 to 8 in length)

Size 2 - 3.81 to 4.45 cm diameter, 15.24 to 21.59 cm length (1-1/2 to 1-3/4 in diameter, 6 to 8-1/2 in length)

Size 3 - Other (*as specified by the purchaser*)

Purpose i - Ready-to-Eat

Purpose ii - Ready-to-Use

Agricultural practice a - Conventional

Agricultural practice b - Organic

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 carrots must be minimally processed in accordance with *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 Code of Federal Regulations (CFR) Part 117).

5.2 Food defense. The carrots must be processed and transported in accordance with *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121). This regulation identifies 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 carrots are specified in the solicitation, contract, or purchase order, the carrots 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 Temperature. The carrots must be kept under refrigeration to maintain quality. Unless otherwise recommended, preparation, storage, and delivery temperatures must not be lower than 0°C (32°F) but not more than 3.3°C (38°F).

5.5 Shelf life. The Type I (unpeeled), Style A (whole) carrots must have a minimum of 21 days shelf life. The Type II (peeled), Styles B through M must have a minimum of 14 days shelf life.

6. SALIENT CHARACTERISTICS.

6.1 Definitions.

6.1.1 Ready-to-Eat. Product intended for consumption by the general public and to be consumed directly from the container without washing or other preparation.

6.1.2 Ready-to-Use. Product is intended for consumption by the general public and to be consumed after additional processing such as but not limited to washing or cooking by the end user.

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. The carrots must be in accordance with the U.S. Standards for Grades of Topped Carrots³.

6.3.2 Additional processing ingredients. When used, all additional 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 U.S. Pharmacopeia (USP)-National Formulary. The additional ingredients must be approved food additives (21 CFR Part 170) or meet Generally Recognized as Safe (GRAS) requirements (21 CFR Parts 182 and 184) for those uses by Food and Drug Administration (FDA).

6.3.3 Preparation. The carrots must be clean and sound. Products must be prepared from the fresh root of the carrot plant (*Daucus carota*) by washing with potable water, sorting, peeling, trimming, and cutting in accordance with good commercial practice.

6.4 Finished product.

6.4.1 Flavor and aroma. The carrots of any style must possess good normal flavor and aroma. The carrots must be free from objectionable flavors and odors of any kind.

6.4.2 Color. The carrots must possess a fairly well homogeneous orange, orange red, or orange scarlet, scarlet, maroon, purple, or white color over practically the entire surface and be free from discoloration which more than slightly affect the appearance of the product. White color that disappears after a quick rinse with cold potable water prior to serving is acceptable.

³ U.S. Standards for Grades of Topped Carrots is available at: <https://www.ams.usda.gov/sites/default/files/media/ToppedCarrotsStandards.pdf>.

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6.4.3 Texture. The carrots must be crisp and firm, but not tough, fibrous, or mushy and possess a practically uniform texture.

6.4.4 Size and shape.

Styles	Requirements
Whole, unpeeled	Must meet the requirements of U.S. No. 1, unless otherwise specified, of the U.S. Standard for Grades of Topped Carrots
Diced, Baby-cut, Coin-cut, Crinkle-cut, Bias-cut, Wedges, Matchstick, Julienne, Plugs, Sticks, Whole peeled without top	No more than 15 percent by weight may be other shapes and sizes
Shredded	No more than 15 percent by weight may be less than 1.27 cm (1/2 in) pieces for 5.08 cm (2 in) length and 2.54 cm (1 in) pieces for 10.16 cm (4 in) length

6.4.5 Defects. Defects include soft rot, green ends, cracks, discolored spots, moldy spots, and fibrous texture.

Defects (for styles as indicated)	Requirements
Whole, unpeeled	Must meet the requirements of U.S. No. 1, unless otherwise specified, of the U.S. Standards for Grades of Topped Carrots
Diced, Shredded, Plugs, Julienne, Matchstick	No more than 10 percent by weight may be allowed for defects including not more than 1 percent for carrots by soft rot
Baby-cut	No more than 10 percent by weight may be allowed for defects including cracks greater than 2.54 cm (1 in) and not more than 1 percent for carrots by soft rot
Coin-cut, Crinkle-cut, Bias-cut, Sticks, Wedges, Whole peeled without top	No more than 10 percent by weight may be allowed for defects including cracks greater than 1.27 cm (1/2 in) from center of carrot and not more than 1 percent for carrot by soft rot

7. ANALYTICAL REQUIREMENTS.

7.1 Analytical and microbiological requirements. Unless otherwise specified in the solicitation, contract or purchase order, the following analytical and microbiological requirements for the carrots must conform to those in Table I:

TABLE I. Analytical and microbiological requirements

Test	Requirements
<i>Salmonella</i>	Must be negative
<i>Escherichia coli (E. coli)</i>	Less than 10 Colony Forming Units (CFU) per gram (g) or less than 3 per g using Most Probable Number (MPN) technique ⁴
Non-O157:H7 Shiga toxin <i>E. coli</i> (STEC)	Less than 10 CFU per g or less than 3 per g using MPN technique ⁴
Coagulase positive <i>Staphylococcus aureus</i>	Less than 10 CFU per g or less than 3 per g using MPN technique ⁴
<i>Listeria monocytogenes</i>	Must be negative

7.2 Analytical verification. Purchaser must specify manufacturer’s/distributor’s certification (Sec. 10.4) or USDA certification (Sec. 10.5).

7.3 USDA verification procedures. When USDA certification (Sec. 10.5) 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 Association of Official Analytical Collaboration (AOAC) International Official Methods of

⁴ Findings indicate zero colonies (CFU) per plate or zero tubes producing gas for MPN.

Analysis (OMA) or as specified in Table II. Any result not conforming to the analytical requirements may be cause for rejection of the lot.

TABLE II. Analytical and microbiological testing and reporting

Test	Method	Reported as
<i>Salmonella</i>	AOAC 2013.09, 2004.03, 996.08, 967.25, 967.27 or Sec. C-7, Ch 5 ⁵	Must be reported as positive or negative
<i>E. coli</i>	AOAC 966.23, 966.24, 991.14 or Sec. C, D, F, Ch 4 ⁵	Must be reported to the nearest CFU per g or the nearest MPN per g
Non-O157:H7 STEC	Ch 4a: Diarrheagenic <i>Escherichia coli</i> ⁵ or U.S. Food Emergency Response Network (FERN) SOP No: FERN-MIC.0003.00a-d ⁶	Must be reported to the nearest CFU per g or the nearest MPN per g
Coagulase positive <i>Staphylococcus aureus</i>	AOAC 2003.07, 975.55, 987.09 or Direct Plate Count, Ch 12 ⁵	Must be reported to the nearest MPN per g or the nearest CFU per g
<i>Listeria monocytogenes</i>	AOAC 2016.08, 995.22, 997.03, 2004.02 or Sec. C, D, E, Ch 10 ⁵	Must be reported as positive or negative

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

9. REGULATORY REQUIREMENTS. The delivered carrots 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 carrots in the commercial

⁵ 8th Edition, FDA Bacteriological Analytical Manual (BAM) or the FDA BAM Online is available at: <https://www.fda.gov/food/laboratory-methods-food/bacteriological-analytical-manual-bam>.

⁶ SOP No: FERN-MIC.0003.00a-d, “Procedures for the Detection of Shiga-toxin *Escherichia coli* (STEC), serotype O157 and non-O157 in Food” is available at: <https://www.fermlab.org/>.

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marketplace. Delivered carrots must comply with all applicable provisions of the Federal Food, Drug, and Cosmetic (FD&C) Act, the Fair Packaging and Labeling Act, Food Allergen Labeling and Consumer Protection Act (FALCPA), and regulations promulgated thereunder. The allergen statement must be provided in a format which complies with FALCPA for any product which contains wheat, fish, milk, soy, tree nuts, eggs, peanuts, and Crustacean shellfish or those in effect on the date of the solicitation, contract, or purchase order. When the carrots are used for the Child Nutrition (CN) Programs, the carrots must comply with all applicable provisions of those programs.

10. QUALITY ASSURANCE PROVISIONS. *Purchaser must specify 10.4 or 10.5. In addition, purchaser may specify 10.1 or one of the following combinations: 10.2 with 10.3.1, 10.2 with 10.3.2, 10.3 with 10.3.1, OR 10.3 with 10.3.2.*

10.1 GAP audit verification program. When required in the solicitation, contract, or purchase order, a GAP audit must be conducted by USDA, Agricultural Marketing Service (AMS). A GAP audit must be performed at the site where the carrots are grown and at the packing house where the carrots are packed. The audit program consists of one initial audit, and at least one unannounced audit depending on how long the facility is in operation during a growing season. The purpose of the GAP audit verification program is to demonstrate that the participating company is adhering to generally recognized GAP principles.

10.2 Food defense. When required in the solicitation, contract, or purchase order, a Food Defense Systems Survey (FDSS) or audit 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) 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.

10.2.1 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 *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121).

10.2.2 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 *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121).

10.3 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.

10.3.1 Plant survey. A plant survey conducted by USDA, AMS 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 *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117).

10.3.2 PSA. A PSA conducted by USDA, AMS 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 *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) and verifies that the manufacturer has in place an internal quality assurance program that meets or exceeds USDA requirements.

10.4 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor must certify that the carrots delivered meet or exceed the requirements of this CID. The manufacturer/distributor must certify via a Certificate of Conformance or other adequate documentation (*as specified by the purchaser*) that the carrots meet the analytical requirements specified in Sec.7 of this CID.

10.5 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 carrots in accordance with SCI Division procedures, which include selecting random samples of the carrots, 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 carrots for conformance to the Standards for Condition of Food Containers (7 CFR Part 42) in effect on the date of the solicitation.

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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. 10.5 is specified in the solicitation, contract, or purchase order, USDA certification must include evaluation of the quality and condition of samples of carrots 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 information contact: **National Program Mission Support, SCI Division, SCP, AMS, USDA, via E-mail: SCIinspectionoperations@usda.gov.**

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 1566 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@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: LATD@usda.gov.** Samples for specified USDA analytical testing should be sent to the USDA, AMS, S&TP laboratory for analysis at: **USDA, AMS, S&T, National Science Laboratory, 801 Summit Crossing Place, Suite B, Gastonia, NC 28054.**

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 Standard Operating Procedure No: FERN-MIC.0003.00a-d, “Procedures for the Detection of Shiga-toxin Escherichia coli (STEC), serotype O157 and non-O157 in Food” is available from U.S. FERN website at <https://www.fernlab.org/>.

13.2.2 Sources of information for governmental documents are as follows:

Applicable provisions of the 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 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 at (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 the FDA Bacteriological Analytical Manual (BAM) are available online from: **FDA, Center of Food Safety and Applied Nutrition (CFSAN) on the Internet at: <https://www.fda.gov/food/laboratory-methods-food/bacteriological-analytical-manual-bam>**

Copies of U.S. standards and inspection instructions for fruits, vegetables, and other specialty products may be obtained from: **USDA, AMS, SCP, SCI Division, 100 Riverside Parkway, Suite 101, Fredericksburg, VA 22406, telephone (650) 552-9073, fax (650) 552-9147, or via E-mail: FVSupplyDepot@usda.gov or on the Internet at: <http://www.ams.usda.gov/grades-standards> and <http://www.ams.usda.gov/grades-standards/how-purchase-equipment-and-visual-aids>.**

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Copies of this CID and the 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, DC 20250-0240, via E-mail: CIDS@usda.gov or on the Internet at: <http://www.ams.usda.gov/grades-standards/cids>.**

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

PREPARING ACTIVITY:

USDA - SCP

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