

# **Commodity Specification**

## **Fresh Citrus**

**June 2012**



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## **I. General**

### **A. U.S. Standards**

Fresh citrus (product/commodity) produced under this Commodity Specification must meet the requirements specified in the applicable United States Standards (U.S. Standards) or Commercial Item Description (CID) effective on the date of the Solicitation/Invitation for Bid (IFB). The U.S. Standards and CIDs are published separately and are incorporated herein and made a part of this Commodity Specification.

### **B. Exceptions to U.S. Standards**

Exceptions to the U.S. Standards for the Department of Agriculture (USDA) fresh citrus purchases are found in Section II, Individual Product Specifications, of this document. Additional exceptions may be specified in the applicable Solicitation/IFB. Any exceptions contained in the applicable Invitation shall have precedence over the requirements contained herein, for that Solicitation/IFB only.

### **C. Product Origin**

1. Commodities delivered pursuant to this Commodity Specification shall have originated from crops that have been 100 percent grown, processed, and packed in the United States, its territories or possessions, the Commonwealth of Puerto Rico, or the Trust Territories of the Pacific Islands, (hereinafter referred to as the United States). See Section I.E. of the Master Solicitation.
2. If the contractor handles any commodity originating from sources other than the United States, the contractor must have a written plan to segregate the commodity. This segregation plan will include an identification and record system for all commodities to ensure they are completely segregated and cannot be used to fulfill purchase orders awarded by USDA. Such segregation plan must be made available, within 10 days of purchase order award, to representatives of the Agricultural Marketing Service (AMS).
3. The contractor must maintain positive written documentation records evidencing 100 percent domestic origin to the grower level. Contractors must also ensure that the documentation provided by any subcontractors demonstrates the same level of traceability. The burden of proof of compliance is on the contractor.

Documentation may include load or warehouse storage receipts for raw product (i.e., bin tags), product blend (formulation) records, product coding explanations, finished product warehousing records, shipping or payment records, or other documentation or evidence that clearly establishes the product's domestic origin.

4. Contractors must provide the domestic origin certification and supporting documentation records to representatives of the AMS, Fruit and Vegetable Program, Fresh Products Division when requested.  

The Fresh Products Division will select and review at least one code for each purchase order to determine compliance with the Agency's domestic origin requirements.
5. Such records must be available for review by the Government in accordance with FAR 52.214-26. In the event of an audit, AMS auditors will examine as many codes as is necessary to verify compliance.
6. Self-certifications by contractors and subcontractors will not be accepted.
7. Failure to observe this requirement may lead to suspension or debarment, purchase order termination, and penalties at Title 18, Section 1001 of the U.S. Code concerning falsification of information.

#### **D. Kosher Products**

Occasionally, purchase units will be identified on Solicitation/IFBs as “Kosher Only” and will be so identified in the Solicitation/IFB. Offerors must not bid on these purchase units unless they are properly certified to produce Kosher products. Vendors must comply with the applicable dietary (KOSHER) laws as established by the “613 COUNCIL OF KASHRUTH.”

Vendors receiving purchase order items identified as “KOSHER” must contact the Board of Jewish Education of Greater New York (BJENY) at telephone 646-472-5365 **prior to submitting a bid** to certify compliance with the applicable dietary (kosher) laws.

A rabbinic supervisor will be sent by the BJENY to certify compliance with the applicable dietary (KOSHER) laws.

#### **E. Packing Season**

All fresh citrus must be from the current packing season/crop year, unless otherwise specified in the applicable Solicitation/IFB.

#### **F. Palletization Requirements**

##### **1. Pallets**

Products must be on 48 X 40 inch, non-reversible, flush stringer, and partial four-way entry. New pallets must be good quality wood. Used pallets must be No.1 hardwood or its equivalent in new softwood. Broken or damaged pallets are unacceptable. If pallet exchange is desired, the contractor shall arrange for pallet exchange with consignees. USDA is in no way responsible for arrangement of pallet exchange.

## 2. Unitization

Each delivery unit of canned fruit must be unitized. Shipping cases must be stacked and secured from top to bottom, so that each container and layer of containers becomes an integral part of the pallet.

Either stretch wrapping with plastic film or “lock ‘n pop” is acceptable. The palletized product must be loaded in the conveyance in such a way that will prevent shifting and damage to the containers of product.

## G. Shipping and Delivery

Contractor will be allowed a tolerance on the final delivery of plus or minus 50 cases of product from each shipping point named in the purchase order.

## H. Prerequisites:

1. All vendors and/or suppliers providing fresh vegetables shall undergo a good agricultural practices and good handling practices audit of their operations. The audit must be conducted by the USDA, AMS, Fruit and Vegetable Program, Fresh Products Division or licensed Federal-State auditors providing services under a cooperative agreement with USDA oversight. The audit conducted may be either the USDA Good Agricultural Practices & Good Handling Practices (GAP&GHP) audit, the Produce GAPs Harmonized Food Safety Audit, or the Tomato Audit Protocol audit, whichever is applicable to the commodity being purchased.
2. The audit must cover all parts of the operation which are applicable to the commodity being purchased. For example, a tomato purchase would require an audit of the fields, packing house, and storage facilities.
3. A copy of the three acceptable audit standards is available on the USDA website at [www.ams.usda.gov/gapghp](http://www.ams.usda.gov/gapghp), or from your local USDA or Federal-State inspection office. A listing of USDA and Federal-State inspection offices are also available on the website listed above.

## II. Individual Commodity Specifications

### A. Grapefruit

1. Grade - U.S. No. 1 or better (en route or destination tolerances apply).
2. Pack and Size Requirement-cartons - minimum size 56; maximum size 32.
3. Grapefruit in each offer unit ordered delivered by USDA shall contain product of not more than three (3) adjacent sizes nor originate from more than three locations. Each size shall be segregated in the shipment with a minimum of intermingling of the sizes. If shipment is by truck, the contractor shall note the location and count of each size in the truck (front, center, and tail) on the shipping manifest.

4. Varieties - The grapefruit may be red, pink, or white seedless, but not mixed in shipment, and shall not be intermingled on pallets.
5. Must be loaded into a refrigerated trailer capable of holding air temperature not to exceed 40° F.
6. Refrigerated shipment at 34° to 40° F.

**B. Lemons**

1. Grade – U.S. No. 2 or better (en route or at destination tolerances apply).
2. Types of pack and size requirement – cartons – minimum size 165; maximum size 115.
3. Lemons in each offer unit ordered delivered by USDA shall contain product of not more than three (3) adjacent sizes nor originate from more than three locations.  
Each size shall be segregated in the shipment with a minimum of intermingling of the sizes. If shipment is by truck, the contractor shall note the location and count of each size in the truck (front, center and tail) on the shipping manifest.
4. Must be loaded into a refrigerator trailer capable of holding air temperature not to exceed 40° F.
5. Refrigerated shipment at 34° to 40° F.

**C. Oranges**

1. Grade - U.S. No. 1 or better (en route or destination tolerances apply).
2. Types of pack - cartons
3. Size requirement - minimum size 138, maximum size 100.  
Oranges in each offer unit ordered delivered by USDA shall contain product of not more than three (3) adjacent sizes nor originate from more than three locations. Each size shall be segregated in the shipment with a minimum of intermingling of the sizes.  
If shipment is by truck, the contractor shall note the location and count of each size in the truck (front, center, and tail) on the shipping manifest.
4. Varieties – The oranges shall include Navel, Valencia, Pineapple, or Hamlin varieties, and shall not be intermingled on pallets.
5. Refrigerated shipment at 34° to 40° F.  
Product must be loaded into a refrigerated trailer capable of holding air temperature not to exceed 40° F.

**III. Inspection**

**A. Requirements**

1. Representatives of the AMS, Fruit and Vegetable Program, Fresh Products Division (USDA Inspector) must perform the inspection (see section IX. A of the Master Solicitation). The cost of inspection, samples taken for inspection, mailing of review samples submitted for evaluation, and any chemical analysis required for testing shall be for the account of the Contractor.
2. USDA inspection of fresh citrus must be performed at destination. The number (count) of packages shall be certified by Federal or Federal-State Inspection Service (see section IX. A of the Master Solicitation). The acceptability of the quality and packing of the product must be evidenced by certificates issued by the USDA Inspector.
3. Representative sample units will be graded according to the Regulations Governing Inspection and Certification of Fresh Vegetables and Related Products (7 C.F.R. part 51), and United States Standards for Condition of Food Containers (7 C.F.R. part 42.140), effective on the date of the Solicitation/IFB.

**B. Procedures**

The Contractor must give the USDA Inspector at least 72 hours advance notice when scheduling inspection service. Contractors are encouraged to submit requests for inspection in writing via form FV-237 (Record of Request for Inspection or Re-inspection of Food Products) with verifiable receipt notice, such as fax log, to alleviate possible miscommunication. Requests can also be made electronically using the following link: <http://eforms.ams.usda.gov/#CustomersFV>

**IV. Failure to Meet Specifications**

Any lot which fails applicable specifications prescribed herein will be rejected as not acceptable for delivery. If any lot of fresh citrus fails to meet the product or packaging requirement, the Contractor may request in writing that USDA accept delivery of the lot. USDA may, at its option, accept delivery, provided that the purchase price is the Purchase Order price less a discount, to be determined by the Contracting Officer.